



OPERATING PARTNER
STEPHEN COLEY

EXECUTIVE CHEF
TY WELLS



Brunch

ENTREES

TRADITIONAL BREAKFAST	16
<i>Two Eggs. Waffle or Pancakes. Bacon or Sausage. Biscuit.</i>	
POINT (B)ENEDICT	16
<i>Biscuit. Ham. Poached Egg. Hollandaise Sauce. Potato Hash</i>	
BREAKFAST TACOS	15
<i>Hand Made Tortillas. Scrambled Eggs. Chorizo, Bacon or Sausage. Cheese. Pico de Gallo. Potato Hash.</i>	
BUTCHER'S CHOICE OMELET	16
<i>Three Egg Omelet. Bacon. Sausage. Chorizo. Cheddar Cheese. Sweet Red Pepper Coulis. Potato Hash.</i>	
FARMER'S FAVORITE OMELET	15
<i>Three Egg Omelet. Tomato. Spinach. Onion. Bell Pepper. Goat Cheese. Creamy Pesto Aioli. Potato Hash.</i>	
POINT B OMELET	16
<i>Three Eggs. Abundant Potato Hash, POINT (B)acon. Lemon Dijon Aioli.</i>	
BUTTERMILK PANCAKES OR WAFFLES	15
<i>Two pancakes or waffles. Bacon or sausage. Maple syrup. Fruit Compote.</i>	
AVOCADO TOAST	15
<i>Smashed avocado. Cherry tomato. Pickled red onion. Feta. Microgreens. Toasted sourdough. Everything seasoning.</i>	

SIDES

6

SAUSAGE
BACON
POTATO HASH
CRUSHED SEASONED POTATOES
BISCUIT
WAFFLE
PANCAKE
SEASONAL FRESH FRUIT

BOWLS

POINT (B)OWL	16
<i>Two eggs made to order. Seasonal hash. Mushrooms. Tomatoes. Avocado. Cotija cheese.</i>	
SOUTHERN BOWL	15
<i>Two eggs made to order. Biscuit. Sausage gravy.</i>	

BRUNCH BOARDS

BOARD SERVES 2 / 34
BOARD SERVES 4 / 65

TRADITIONAL BRUNCH

Scrambled eggs. Bacon. Sausage. Waffles. Pancakes. Potato Hash. Biscuits.

TACO BRUNCH

Scrambled eggs. Bacon. Sausage or Chorizo. Waffles. Pancakes. Potato Hash. Hand-Made Tortillas. Salsa

EMBRACE YOUR BISCUIT

Point (B)iscuit. Southern Gravy. Locally Sourced Jams. Bacon. Sausage. Scrambled Eggs. Potato Hash.

SATURDAY / SUNDAY ONLY

Cocktails

MIMOSA

10

Choose from:
Orange. Pineapple. Cranberry. Peach.

MIMOSA BOARD

42

Bottle of Bubbles + 4 Juices
Orange. Pineapple. Cranberry. Peach.

BLOODY MARY

17

Tito's + Blood Mary Mix + Benton's Bacon + Shrimp Cocktail + Stuffed Olive + Mini Charcuterie + Celery + Pickled Veggies

Lunch

LOAF OF FOCACCIA 12

*Warm, made to order.
Accompanied by chef's compound butters.*

BITES 14

CRAB RANGOON DIP

Sea Salt Wontons. Sweet Thai Chili. Chives.

POINT (B)RIE

*Seasonal Fruit Compote. Tennessee Jams.
Crostinis.*

FRESH GUACAMOLE

*Mashed Avocado. Pico de Gallo. Lime. Tortilla
Chips.*

SHAKSHUKA

*Eggs Poached in Sauce of Tomato, Olive
Oil, Peppers, Onion & Garlic. Crostini.*

HANDHELDS 16

ON POINT (B)URGER

*Steak & Pork Grind. Bacon. Smoked Cheddar.
Organic Greens. Vine Ripe Tomato. Potato
Bun. Choice of: Onion Bacon Jam, Tomato
Jam, TN Pepper Jam*

THE DAGWOOD

*Slow Roasted Turkey. Black Forest Ham.
Bacon. Organic Greens. Tomato. Smoked
Cheddar. Wheatberry Toast. Dijon
Horseradish Dipping Sauce.*

"CARVER'S CHOICE CUTS" STACK

*House Roast Beef. Horseradish Cheddar.
Organic Greens. Vine Ripe Tomato. Rosemary
Aioli. Potato Bun. Au Jus.*

PULLED PORK STACK

*Slow Cooked Pork Shoulder. BBQ. Sweet
Thai Chili. Onion Ring.*

TACO PLATE 16

*Hand-Made Tortillas, Cotija Cheese, Pico de
Gallo, Chipotle Slaw, Salsa, Tortilla Chips.
Choose from: Roasted Chicken. Shrimp.
Pulled Pork. Seasonal Veggies.*

SALADS

ROASTED CHICKEN 20

*Roasted Pulled Chicken. Greens. Avocado.
Shaved Carrots. Dried Cranberry. Cotija
Cheese. Chef's Croutons. Apple Honey
Vinaigrette.*

SHRIMP LOUIE 20

*Abundant Shrimp. Sliced Egg. Avocado.
Cucumber. Greens. Cherry Tomato.
Crostini. Louie Dressing.*

NORTH ATLANTIC HADDOCK 25

*5 oz Seared North Atlantic Haddock.
Sliced Egg. Avocado Cucumber. Cherry
Tomato. Crushed Pistachio. Dried
Cranberry. Crostini. Capers Dill Vinaigrette.*

POINT B CAESAR 14

*Romaine Crunch. Shaved Parmesan.
House-Made Caesar. Fresh Squeezed
Lemon Juice.*

HOUSE 14

*Mixed Greens. Smoked Cheddar. Tomato.
Sliced Egg. Cucumber. Carrots. Lardon.
House Dressing.*

SIDES 6

HARICOT VERTS

POINT B MAIZE

SWEET POTATO WAFFLE FRIES

CRUSHED SEASONED POTATOES

POINT B FRIES

SIDE HOUSE SALAD (8)

SIDE CAESAR SALAD (8)

THE WEDGE (8)



1020 EBENEZER ROAD
KNOXVILLE, TN 37923

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POINTBKNOXVILLE.COM

FACEBOOK / INSTAGRAM
@POINTBKNOXVILLE



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Dinner

LOAF OF FOCACCIA 12

Warm, made to order.

Accompanied by chef's compound butters.

APPETIZERS

CHARCUTERIE 19

Assorted Meats & Cheeses. Whipped Chevre. Locally Sourced Jams. Pickled Veggies. Toasted Pistachios. Chocolate. Crostini.

CRAB RANGOON DIP 16

Sea Salt Wontons. Sweet Thai Chili. Chives.

POINT (B)RIE & WHIPPED GOAT CHEESE 16

Seasonal Compote. Local Jams. Crostini.

GUACAMOLE 15

Mashed Avocado. Pico de Gallo. Lime. Tortilla Chips.

865 SHREDDED PORK NACHOS 18

Sea Salt Wontons. Pulled Pork. Black Forest Ham. BBQ. Sweet Thai Chili. Jack Cheese. Avocado. Cotija Cheese. Ciantro Lime Crema.

SHAKSHUKA 14

An Egg Poached in Sauce of Tomato, Olive Oil, Peppers, Onion & Garlic. Crostini.

SEAFOOD STARTERS

HALF BAKERS DOZEN OYSTERS 20

7 Gourmet Raw Oysters. Horseradish. Blood Mary Cocktail. Mignonette.

SHRIMP COCKTAIL 15

Jumbo Shrimp. House-Made Cocktail Sauce.

SALADS

ROASTED CHICKEN 22

Roasted Pulled Chicken. Greens. Avocado. Shaved Carrots. Dried Cranberry. Cotija Cheese. House-Made Crouton. Apple Honey Vinaigrette.

SHRIMP LOUIE 22

Seasonal Shrimp. Sliced Egg. Avocado. Cucumber. Greens. Cherry Tomato. Croutons. Louie Dressing.

NORTH ATLANTIC HADDOCK 34

7 oz Seared North Atlantic Haddock. Greens. Avocado. Cucumber. Cherry Tomato. Crushed Pistachios. Dried Cranberry. Croutons. Caper Dill Vinaigrette.

ROMA CRUNCH 13

Blue Cheese Crumbles. Lardons. Cherry Tomatoes. Avocado. Balsamic Reduction. House Dressing.

POINT (B) CAESAR 13

Crunchy Romaine. Shaved Parmesan. House Caesar.

HOUSE 13

Mixed Greens. Smoked Cheddar. Tomato. Cucumber. Carrot. Sliced Egg. Lardon. House Dressing.

Entrees

PASTAS

BOLOGNESE POMODORO 24

*Slowly Simmered Bolognese. Pomodoro.
Shaved Parmesan. Fresh Herbs.*

CARBONARA 22

*Pancetta. Pepe. Capallini di Angelo.
Red Pepper. Coulis.*

PESTO CREAM PASTA 22

*Pesto Cream Sauce. Spinach. Tomato. Shaved
Parmesan.*

THE ALFREDO 20

House Alfredo. Shaved Parmesan.

MARINARA 20

*Housemade Marinara. Fresh Tomatoes.
Garlic. Herbs.*

ADD ONS

Chef Dusted & Pane'ed Chicken +\$8

Point B Grilled Shrimp w/ Herb Butter +\$10

North Atlantic Haddock Finished w/ Dijon Lemon Aioli +\$18

2 Filet Medallions w/ Alouette & Tomato Demi +\$19

THE POINT (B)URGER 19

*Steak & Pork Blend Grind. Bacon. Smoked Cheddar. Organic
Greens. Vine Ripe Tomato. Potato Bun. Point B Fries.*

Choice of: Onion Bacon Jam, Tomato Jam, TN Pepper Jam

FROM THE KITCHEN

All entrees from the kitchen are composed plates & include Salad.

BLUE RIBBON CHICKEN

*Pan'ed Tender Chicken, stuffed with savory
italian hams, melted cheeses and finished with a
creamy dijon sauce. On a bed of angel hair.*

SHRIMP & GRITS 28

*Lightly Blackened Shrimp, Pimento Cheese Grits,
Conecuh Sausage, Red Pepper Coulis, Local
Green Onion.*

7 OZ NORTH ATLANTIC HADDOCK 39

*North Atlantic Sourced, Mild & Flaky. Finished w/
lemon Forward, Garlic Reduction. Accompanied
by Capallini di Angelo Tossed in a light Garlic
Olive Oil & Parmesan Crostini.*

TORNADOS POINT B 48

*Medallions of Beef. Garlic Crouton. Alouette &
Tomato Demi. Accompanied by Angel Hair Pasta
& Fresh Tomatoes.*

SIDES 6

HARICOT VERDES

POINT B MAIZE

SWEET POTATO WAFFLE FRIES

CRUSHED SEASONED POTATOES

POINT B FRIES

SIDE HOUSE SALAD (8)

SIDE CAESAR SALAD (8)

THE WEDGE (8)

ROASTED CHICKEN 28

Local Roasted Half Chicken. Made Daily.

*Accompanied by Crushed Seasoned
Potatoes and Haricot Verts*



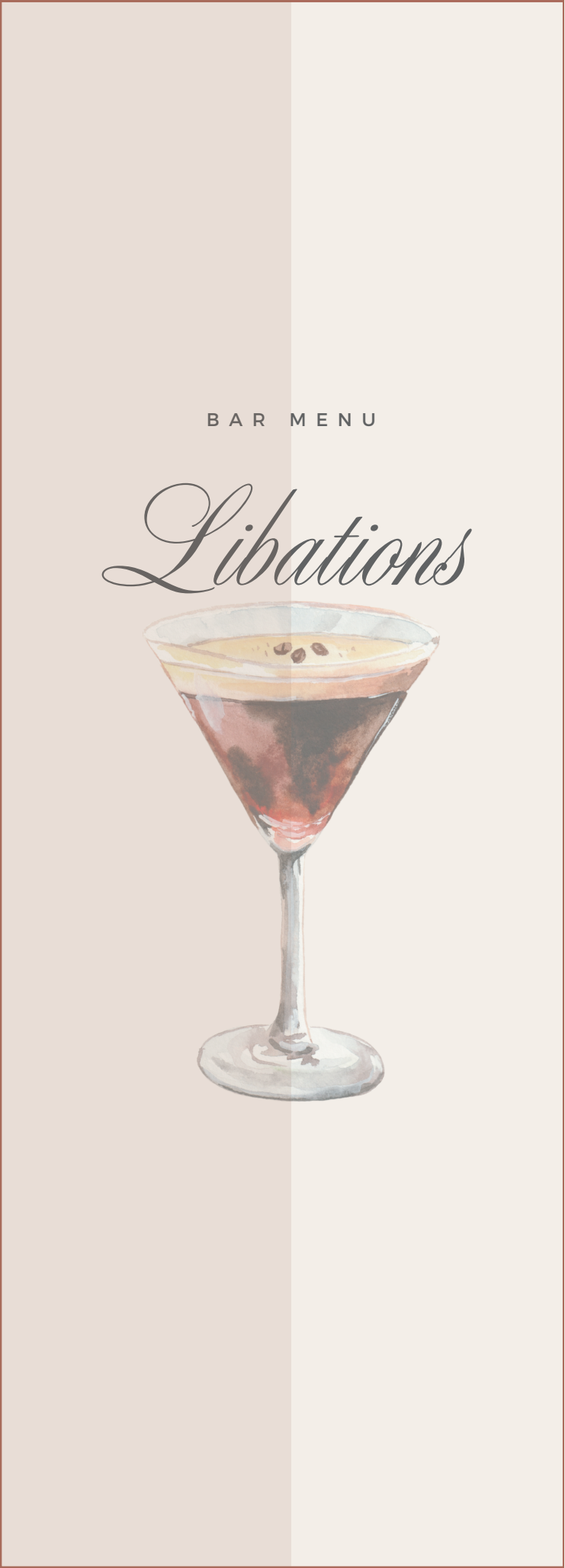
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BUBBLES		
LA MARCO PROSECCO (SPLIT) Veneto, Italy, NV Prosecco	--	14
PROSPERO BRUT Castilla-La Mancha, Spain Cava	9	34
WHITE WINE		
OYSTER BAY SAUVIGNON BLANC Marlborough, New Zealand, 2024	11	42
BENVOLIO PINOT GRIGIO Friuli Venezia Giulia, Italy, 2023	11	42
JOEL GOTT PINOT GRIGIO Alsaca, France, 2022	13	49
KENDALL JACKSON CHARDONNAY California, 2023	13	49
SONOMA-CUTRER CHARDONNAY Sonoma Coast, California, 2023	14	53
NORTICO ALVARINHO Vinho Verde, Portugal, 2023	11	42
FLEURS DE PRAIRIE "ROSE" Cotes de Provence, France, 2023	10	38
NIK WEIS URBAN RIESLING Mosel Valley, Germany	11	42
RED WINE		
PAOU CABERNET SAUVIGNON Paso Robles, California, 2023	15	57
BROADSIDE CABERNET SAUVIGNON Paso Robles, California	9	34
BELLE GLOS PINOT NOIR Santa Maria Valley, California	18	68
PORTLANDIA PINOT NOIR Willamette Valley, Oregon, 2022	12	46
MEIOMI PINOT NOIR Acampo, California, 2022	12	46
HESS CABERNET SAUVIGNON Napa Valley, California, 2020	13	49
FARM TO TABLE CABERNET SAUVIGNON Victoria, Australia, 2020	11	42
CATENA MALBEC Catena Malbec	10	38
CHERRIES & RAINBOWS - RED BLEND	12	46



Signature Cocktails

POINT (B)OULEVARDIER 14
Buffalo Trace Bourbon. Carpano Antica. Cappalletti Aperitivo.
Finished w/ an Orange Twist.

THE SCARLET 14
Organic strawberry mix. Evan Williams bourbon. Mint

EMBER & HERB 15
Four roses small batch bourbon. Rosemary-infused honey simple
syrup. Orange bitters.

BROWN BUTTER WASHED OLD FASHIONED 14
Chattanooga whiskey stored in a brown butter wash overnight.
Strained. Velvet finish topped w/ black walnut bitters & Luxardo
cherry.

OBLIGATORY TIKI DRINK 15
A rotating island escapade dreamed up by our resident rum
shamans. No passport required, just trust the Tiki gods (and your
bartender).

ESPRESSO MARTINI 16
House-Made Espresso Vodka & Caffè Borghetti Shaken. Topped w/
Coffee Beans. Decadent.

BASIL BASH 14
Bumba Rum. Organic Strawberry Mix. Lemon Juice. Basil Leaves.

OBSIDIAN HEAT 14
Alma del Jaguar Reposado Tequila. Organic Spicy Jalapeno
Margarita Mix. Pineapple Juice w/ Black Lava Sea Salt Garnish.

Mocktails 9

SUMMER '06 - NA
Summer Sips. NA

BLACKBERRY BRAMBLE - NA
Blackberry. Lemon. Honey Syrup. Sparkling Water.

SOUTHERN MULE - NA
Ginger & Citrus with Non-Alcoholic Finish.

CUCUMBER MELON PALOMA - NA
Cucumber. Melon. Bright Citrus.



Seasonal Cocktails

LILY'S SPRITZ 14
Lily's Vodka. Subrosa Liqueur. Lillet Blanc. Topped with Prosecco.

AMALFI SPRITZ 14
Limoncello Liqueur. Soda. Prospero Prosecco.

BURNT ROSE 14
La Paloma Reposado Tequila. Orgeat. Lime Juice. Peychaud's Bitters.

AMARO DEL SOL 14
Curamia Reposado Tequila. Amaro Montenero. Orange Bitters.

GREEN'S FEE 14
Avery's Honeysuckle Gin. Lime Juice. St Germain Liqueur.
Cucumbers.

BURNT SUMMER 14
Watermelon Juice. Spicy Jalapeno Lime Mix. Agave Syrup. Curamia
Reposado. Black Agave Lava Sea Salt.

Classic Cocktails

CLASSIC MARTINI 12
Suntory Roku Gin w/ Carpano Dry Vermouth.

DIRTY MARTINI 12
Tanqueray Gin w/ Olive Juice Brine.

BASIL CUCUMBER MARTINI 14
Hendrick's Gin w/ Muddled Basil. St Germain Liqueur. Cucumber
Ribbon.

BLOODY MARY-TINI 14
House Made Bloody Mary Vodka. El Guapo Bitters. Sriracha. Sea Salt
Rim.

PHOENIX MARTINI 12
Tito's Vodka. Grand Marnier. Ginger Simple Syrup. Orange
Expression.

NEW YORK SOUR 14
Old Forester Bourbon. House-Made Honey Lemon Syrup. Egg White.
Malbec. Make Red Wine Float.

MANHATTAN 15
Old Forester Rye. Sweet Vermouth & Bitters. Make it a Perfect: add
Dry Vermouth

SAZERAC 14
Sazerac Rye. Herbsaint. Sugar Cube. Peychaud's Bitters. Lemon Peel.