
Made for Sharing

Shrimp Cocktail

With our homemade horseradish sauce **10.95**

Three Cheese Artichoke Dip

Herb roasted artichokes, baked with ricotta, parmesan and asiago cheeses, served with crostini **9.95**

Maytag Chips

Thick-cut kettle chips drizzled with our Maytag bleu cheese sauce and raw vegetables **8.49**

Stuffed Mushrooms

Breaded mushroom caps stuffed with herb-roasted cream cheese served with spicy dipping sauce **5.99** Double Order **10.99**

Cheese Point Trio

Pimento, Boursin and bleu cheese **5.99**

Tennessee Cheese and Fruit Plate

Pimento cheese and seasonal jam, served with baked bread, baby dill pickles, regional cheeses, walnuts and fresh fruit **14.95**

Hope Brothers Plate

Benton's country ham, capicola, bresaola, Alaskan smoked salmon, TN Sweetwater cheeses, baby dill pickles, walnuts, fresh fruit, seasonal jam and spreads **19.95**

Cured Meat and Condiment Plate

Benton's country ham, capicola, bresaola, and Alaskan smoked salmon, served with baked bread and seasonal spreads **17.95**

Bacon Cheddar Deviled Eggs

Tennessee's Sweetwater sharp cheddar with smoked paprika and Benton's bacon **6.95** Double Order **10.95**

Blue Ridge Bruschetta

Sundried and roma tomatoes with Tennessee goat cheese crostini **8.95**

BBQ Pulled Pork Nachos

Smoked pork from Full Service BBQ in Maryville, served atop blue corn tortilla chips with jalapeños, tomatoes, sour cream and queso cheese **10.95**

Pulled Chicken Nachos

Smoked chicken from Full Service BBQ in Maryville, served atop blue corn tortilla chips with olives, red onion, red pepper, jalapeños, sour cream, queso cheese and South Carolina style BBQ Sauce **10.95**

SAPPHIRE

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Sandwiches

Comes with your choice of side dish

Pulled Pork

Smoked pork from Full Service BBQ, smothered in George Dickel sauce with red onion and pickles 9.95

Brisket

Beef brisket from Full Service BBQ with pimento cheese and jalapenos 10.95

Pimento Cheese

Pimento cheese with lettuce and tomato 7.95

PB & J

Homemade peanut butter and berry jelly 6.95

Grilled Cheese Trio

Trio of gourmet grilled cheese on ciabatta 9.95

Portabella

With hot pepper relish 8.95

Smoked Salmon and Egg

Alaskan smoked salmon and scrambled egg with cream cheese, fresh dill and capers 12.95

Cheese Options

Sharp Cheddar / Fiery Fiesta Pepperjack .99

Spanish Manchego / Red Dragon / Maytag Bleu Cheese / St. Andre Brie 1.99

Dessert

Banana Pudding

Homemade banana pudding with caramelized bananas and whipped cream 5.99

Apple Turnover

Puff pastry with caramelized granny smith apples, served with vanilla bean ice cream 5.99

Flourless Chocolate Cake

Rich, decadent and dense chocolate cake served with vanilla bean ice cream 5.99

Deconstructed Goo-Goo Cluster

Homemade marshmallow, dark rich chocolate and peanuts 5.99

Dessert Beer

Lindeman's Framboise (Belgium)

Serves two, raspberry beer that drinks like a fine sparkling wine, sweet and luxurious 12

We make every order with love, as we choose to use regional meats and local produce from responsible farmers whenever feasible. Please be aware that your order may take longer than expected, and your food will be fresh and delicious when it arrives

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***20% gratuity added to parties of 6 or more*

Salads

Caesar or House Salad

Your choice 6.99

Southern Chef

Beef brisket, Benton's Country Ham, Hard Boiled Egg,
Sweetwater Sharp Cheddar and Fiery Fiesta Pepper Jack 12.95

Granny Smith Apple

With walnuts, feta cheese and tossed with honey truffle vinaigrette 8.95

Shrimp & Mixed Berries

Jumbo shrimp, fresh berries and brie cheese tossed in champagne vinaigrette 12.95

Brie and Smoked Salmon

With diced red onion, mandarin oranges and capers tossed in honey truffle vinaigrette 13.95

Homemade Dressings

Honey Truffle Vinaigrette | Champagne Vinaigrette | Ranch | Bleu Cheese | Cucumber Wasabi

Add-Ons

Jumbo Shrimp 4.99 Pulled Chicken 4.99 Smoked Salmon 6.99

Supper

Pot Roast

Tender, slow cooked beef and root vegetables, with red wine jus and tomato confit 15.95

Jambalaya Pot Pie

Pulled smoked chicken, andouille sausage, jumbo shrimp
with Cajun ratatouille and dirty rice in an asiago cream sauce, wrapped in puff pastry 14.95

Creole Peppers

Poblano pepper stuffed with Andouille and red pepper jasmine rice, smothered in Creole sauce 10.95

Smoked Chicken Pasta

Penne pasta with red onion, roma tomato and a creamy cheese sauce 13.95

Shrimp and Artichoke Pasta

Cavatappi pasta with tomatoes, basil, capers, tossed in a olive oil and lemon 14.95

Vegetarian Pasta

Roasted vegetables tossed in a mushroom and artichoke red sauce with Cavatappi 11.95

Add-Ons

Jumbo Shrimp 4.99 Pulled Chicken 4.99 Smoked Salmon 6.99

A La Carte

Manchego Baked Beans

Boursin Mac N Cheese

Creole Dirty Rice

Cajun Ratatouille

3.99

Roasted Balsamic Mushrooms

Country Potato Salad

Fiery Potato Casserole

Fruit Cocktail

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