Cook up memories, not just meals, on your Tennessee travels. Tennessee is a hot spot for great eating adventures, with cuisine to speak to all of your senses. Partake of the warmth and comfort of our Tennessee hospitality combined with world-class culinary experiences. Your table is waiting.

Fabulous restaurants, fantastic festivals, glorious made-in-Tennessee products and homegrown goodies fresh off the farm promise unequalled epicurean adventures. We celebrate farmers, artisans and chefs. Classic Tennessee dishes include saucy barbecue, slow-roasted country hams and flaky biscuits. Beyond the traditional, Tennessee is brimming with unique upscale eateries, fusion restaurants and countless winning combinations of music and food.

**LOCAL FARM TO TABLE**

Load up on flavor. Our state’s glorious countryside and hearty farming environment translate to authentic experiences awaiting you at a Tennessee table. Pull up a chair! For a taste of true Tennessee, keep it local. Savor seasonal, farm-fresh products and produce, grown locally and presented in ways that are both fancy and familiar. Glimpse a beautiful view—the link between kitchen and garden, between heritage and innovation.

**EAST**

Litton’s Market, Restaurant & Bakery, Knoxville  
http://tnvacation.com/vendors/littons_market_restaurant_bakery  
The fourth generation of Littons offers the best in desserts, home-cooked vegetables and, of course, those famous, juicy burgers, featured in magazines and television shows for decades.

Frank Allen’s Market, Sevierville  
http://tnvacation.com/vendors/frank-allen-s-market  
Housed in a gas station, Frank Allen’s serves up food fresh from the griddle for breakfast and lunch. Specialties include slaw dogs (a favorite of hometown girl Dolly) and famous burgers.

Apple Valley Farms, Townsend  
http://www.tnvacation.com/vendors/apple_valley_farms_country_stores_and_cafe/  

Buckhorn Inn, Gatlinburg  
http://www.tnvacation.com/vendors/buckhorn_inn/  

Hannah’s Café, White Pine  
http://www.tnvacation.com/vendors/hannahs_cafe/  

The Tomato Head, Knoxville, Maryville  
http://www.tnvacation.com/vendors/the_tomato_head/  

Southern Star, Chattanooga  
http://www.tnvacation.com/vendors/southern_star/
**MIDDLE**

Cafe Monell’s, Nashville  

Monell's offers an all-you-can-eat spread and a family-style experience where diners pass around bottomless bowls and platters of southern delicacies with all the trimmings.

Loveless Café, Nashville  

Good country cooking and down-home charm have made the Loveless a Southern food icon for 50 years. Hams, jams, red-eye gravy or some southern fried chicken and more mouth-watering goodies at the Loveless. Oh, and the biscuits!

Swett’s Restaurant, Nashville  
[http://tnvacation.com/vendors/swetts_restaurant2](http://tnvacation.com/vendors/swetts_restaurant2)

Three generations of the same family provides “Sunday dinner every day of the week,” for Nashville’s movers and shakers, celebrities and people who just enjoy good Southern cooking.

Miss Mary Bobo’s Boarding House & Restaurant, Lynchburg  

Uncle Bud’s Catfish, Hendersonville  

The Daily Dish, Franklin  

**WEST**

Dyer’s Burgers, Memphis  

Since 1912, the late Elmer “Doc” Dyer’s food has been pleasing people. Burgers—single, double or triple—are legendary, lip-smacking favorites.

Boscos Squared, Memphis  

Choose the chef’s daily specials, salads, entrees and brick-oven pizzas and a variety of award-winning, handcrafted beers.

Silver Caboose Restaurant & Soda Fountain, Collierville  

Traditional Southern cooking, tried and true recipes from our mothers and grandmothers, made from scratch with loving care by three generations of the Smith family.

Blue Bank Fish House & Grill, Tiptonville  
A great diner is the “King of the Road,” the place to immerse yourself in juicy burgers, familiar favorites and local culture. Tennessee’s diners and neighborhood dives offer up the best in comfort food, home-cooked vegetables, soul food and memorable meat & three choices. Local favorites are the places to find those elusive dishes you can’t find anywhere else. Check out specialties made in Tennessee, get nostalgic at the drive-in or soda shop, or satisfy your craving for some serious BBQ. Sink your teeth into some everyday dishes that make your mouth water.

**EAST**

Barley’s Taproom & Pizzeria, Knoxville
http://www.tnvacation.com/vendors/barleys_taproom_pizzeria
In the historic building of the Knoxville Barley’s Taproom & Pizzeria, restored by the owners and staff, the smell of the sourdough pizza will greet you. Behold the wonder of over 40 beers on tap.

Chandler’s Deli, Knoxville
http://www.tnvacation.com/vendors/chandlers_deli
Remember summer barbecues with flavorful ribs and homemade sauce? Add in fried fish, homemade mac ‘n cheese and baked beans. Peach cobbler or five-flavor pound cake are the perfect finish.

Taco Mamacita, Chattanooga
http://www.tnvacation.com/vendors/taco-mamacita
A fun, new, laid-back downtown dining option, with heaping doses Tex-Mex and a small taste of Peruvian food. Cool off with a refreshing margarita or fill up on savory-sweet barbecue nachos.

Big Fatty’s Catering Kitchen, Knoxville
http://www.tnvacation.com/vendors/big_fattys_catering_kitchen
The salads and chef specialties are great, but the blue plate specials, made like your mama taught you are the star of the show.

Penny Hill Shoppe, Union City
http://www.tnvacation.com/vendors/penny_hill_shoppe/

Hoskins, Drug Store, Clinton
http://www.tnvacation.com/vendors/hoskins_drug_store/

Herman’s Soul Food, Chattanooga
http://www.tnvacation.com/vendors/hermans_soul_food_catering/

Lunch House, Knoxville
http://www.tnvacation.com/vendors/lunch_house/

**MIDDLE**

Rotiers Restaurant, Nashville
http://www.tnvacation.com/vendors/rotiers_restaurant2
The “un-modern” Rotiers is a perennial favorite and multiple award winner for best fries, best burgers, best lunch. Take in a Rotiers breakfast of eggs and biscuits, daily plate lunch specials.

Tootsie’s Orchid Lounge, Nashville
http://www.tnvacation.com/vendors/tootsies_orchid_lounge
World famous Tootsie’s Orchid Lounge anchors Lower Broadway’s colorful past, and the interior walls are crowded with publicity stills of the greats, the hopefuls and never-wills of Music City.

Rosario’s Mexican Restaurant, Nashville
http://www.tnvacation.com/vendors/rosarios_mexican_restaurant
Not your typical Mexican restaurant, Rosario’s offers a refined experience with upscale dining.

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DINERS & DIVES
Brown’s Diner, Nashville
http://www.tnvacation.com/vendors/browns_diner/

Bell Buckle Café and Music Parlor, Bell Buckle
http://www.tnvacation.com/vendors/bell_buckle_cafe_music_parlor/

**WEST**

Rumba Room, Memphis
http://www.tnvacation.com/vendors/rumba_room
Enjoy Latin food, tropical mixed drinks and live entertainment.

Pig N Whistle, Bartlett
http://www.tnvacation.com/vendors/pig_n_whistle2
Pig N Whistle is home to an extensive Memphis-style barbecue menu, with ribs, in slabs & half-slabs, with “wet, dry or muddy” treatment.

Freddy T’s, Counce
http://www.tnvacation.com/vendors/freddy-t-s

Folk’s Folly Prime Steak House, Memphis
http://www.tnvacation.com/vendors/folks_folly_prime_steak_house

The Catfish Hotel, Shiloh
http://www.tnvacation.com/vendors/the_catfish_hotel/
On the chic side, the dining style is artistic, romantic ambiance or impeccable power lunching. Tennessee’s delicious details range from traditional white tablecloths and candelabra to bold, modern statements to neighborhood cafes, all delivering a remarkable touch.

In the beautiful foothills of the Great Smoky Mountains, luxurious Blackberry Farm provides an idyllic setting for incredible cutting-edge culinary musings. Before you peruse the southern-accented, traditional menu or experience the exceptional service, Watermark shows off a stunning panorama of downtown Nashville via floor-to-ceiling windows. Sophisticated Chez Philippe is a favorite of Memphis gourmands and celebrity chefs, with simple seasonal ingredients applied to delicate French and Asian dishes.

**EAST**

The Orangery, Knoxville
http://www.tnvacation.com/vendors/the_orangery
For four decades, The Orangery has held lavish wedding receptions, rehearsal dinners, holiday parties, and memorable meals. The restaurant boasts several dining rooms decorated in regency style.

The Barn at Blackberry Farm, Walland
http://www.tnvacation.com/vendors/the_barn_at_blackberry_farm
In a country-meets-luxury style, the visually stunning Barn allows guests to sample regionally inspired dishes on a nightly basis, with the freshest ingredients from an on-site heirloom garden.

Chesapeake’s Seafood House, Knoxville
http://www.tnvacation.com/vendors/chesapeake-s-seafood-house
For spectacular seafood in Knoxville, there is simply no better choice than Chesapeake’s. Start the evening with one of the famous Maryland Crab Cakes; you’ll think you are right on the ocean.

The Partridge and Pear, Pigeon Forge
http://www.tnvacation.com/vendors/the-partridge-and-pear

Troutdale Dining Room, Bristol
http://www.tnvacation.com/vendors/troutdale-dining-room

212 Market Restaurant, Chattanooga
http://www.tnvacation.com/vendors/212_market_restaurant

Bald Headed Bistro, Cleveland
http://www.tnvacation.com/vendors/bald_headed_bistro/

Baker Peters Jazz Club and Restaurant, Knoxville

Café 4, Knoxville
http://www.tnvacation.com/vendors/cafe_4/

Kingsport Grocery Company
http://www.tnvacation.com/vendors/kingsport_grocery_company/

**MIDDLE**

Prime 108, Nashville
http://www.tnvacation.com/vendors/prime_108
Southern Living magazine calls it “dining to die for,” in the beautifully renovated Union Station Hotel in downtown Nashville.

The Capitol Grille, Nashville
http://www.tnvacation.com/vendors/the_capitol_grille
The award-winning Capitol Grille at the Five-Star Hermitage Hotel has an extensive wine list, perfect steaks, delectable espresso fudge cake and impeccable service.
Jimmy Kelly’s Steakhouse, Nashville
http://www.tnvacation.com/vendors/jimmy_kellys_steakhouse
Jimmy Kelly’s is a Music City tradition, now in its third generation of providing the best in steaks, chops and seafood, an excellent wine and bar menu and imported, hand-rolled cigars.

Maddux Station Restaurant & Wine Bar, Cookeville
http://www.tnvacation.com/vendors/maddux_station_restaurant_wine_bar

Hancock House, Gallatin
http://www.tnvacation.com/vendors/hancock_house

Aurora bakery, Nashville
http://www.tnvacation.com/vendors/aurora_bakery/

Boxwood Bistro, Franklin
http://www.tnvacation.com/vendors/boxwood_bistro/

Maddux Station Restaurant & Wine Bar, Cookeville
http://www.tnvacation.com/vendors/maddux_station_restaurant_wine_bar/

**WEST**

Chez Philippe, Memphis
http://www.tnvacation.com/vendors/chez_philippe
Chez Philippe at The Peabody, combining traditional French presentation and techniques with Asian ingredients, has been named among *Food & Wine* magazine’s “Top 50 Hotel Restaurants.”

Circa, Memphis
http://www.tnvacation.com/vendors/circa
The cuisine at Circa by John Bragg is regional Tennessee/contemporary American, which Chef Bragg executes and frames with his classic French techniques and sauces.

Sassafras Restaurant, Union City
http://www.tnvacation.com/vendors/sassafras-restaurant
**Cooked low and slow, the best barbecue is almost like religion. It moves people to tears, satisfies the soul, and sets off a lot of argument: west or east; vinegar, mustard or tomato; sweet or hot; wet or dry; pork or beef. Tennessee is barbecue heaven, so come on over and get your Q on.**

Regional variations on barbecue that have grown up in different areas of the country were based on the meat and produce most commonly available during the early years of Q, and refined by the cultural influences of the region. The four best-known styles are Texas, Carolina, Memphis and Kansas City. Happily, you will find all of those and more as you treat your taste buds to comforting and tender, yet exciting, smoked flavors of slow-cooked barbecue.

**EAST**

*Calhoun’s Microbrewery, Knoxville*
http://www.tnvacation.com/vendors/calhouns_microbrewery

In addition to Calhoun’s famous barbecue and other delicious foods, Calhoun’s includes a custom-built, steam-heated microbrewery producing handcrafted beers.

*Ridgewood Barbecue, Bluff City*
http://www.tnvacation.com/vendors/ridgewood_barbecue

Ridgewood is the ultimate local favorite, raved over in travel magazines and on “Good Morning America.” The baked beans are a must! The barbecue is slow-cooked outside in a smokehouse.

*Sweet P’s Barbecue & Soul House, Maryville*
http://www.tnvacation.com/vendors/sweet_ps_barbecue_soul_house

Sweet P’s is dedicated to soulful barbecue and “fixins” that set off the flavor. Choose from ribs, brisket, Smoke N’ Soul or Sweet P’s pulled chicken and smoked wings.

*Smoky’s Steak & BBQ, Dandridge*
http://www.tnvacation.com/vendors/smoky-s-steak-bbq

Cosby BBQ Pit, Cosby
http://www.tnvacation.com/vendors/cosby-bbq-pit

**MIDDLE**

*Jack’s Bar-B-Que, Nashville*
http://www.tnvacation.com/vendors/jacks_barbque2

Award-winning barbecue at two Nashville spots, with slow-cooked (18 hours!) pork shoulder, Texas brisket and sausage, St. Louis style ribs, smoked chicken and turkey, six great sauces.

*Carl’s Perfect Pig Barbeque and Grill, White Bluff*
http://www.tnvacation.com/vendors/carls_perfect_pig_barbeque_and_grill

Thirty minutes from Nashville on Highway 70, you’ll find a full parking lot at Carl’s Perfect Pig, where customers line up for open-pit pulled pork and tender ribs and country fried catfish.

*Martin’s Barbeque Joint, Nolensville*
http://www.tnvacation.com/vendors/martins_barbeque_joint

A 22-hour slow cooking process means lots of awards and fanatics (we’re talking favorite-football-team-type devotion) in a place that knows the difference between a joint and a dive.

*Bar-B-Que Caboose Café, Lynchburg*
http://www.tnvacation.com/vendors/barbeque_caboose_cafe/

**WEST**

*Charles Vergos’ Rendezvous, Memphis*
http://www.tnvacation.com/vendors/charles_vergos_rendezvous

USA Today says the Rendezvous is “what makes Memphis, Memphis.” *Southern Living* adds, “if you only have one chance to eat barbecue, it should be at the Rendezvous.” World famous for its dry rub ribs.
Ernestine & Hazel’s  
http://www.tnvacation.com/vendors/ernestine_hazels
All you need to know about Ernestine & Hazel’s is the mouth-watering soul burgers, one of the best jukeboxes in Memphis and a lively crowd.

Leonard’s Pit Barbecue, Memphis  
http://www.tnvacation.com/vendors/leonards_pit_barbecue
Leonard’s has been featured on Food Network’s “Diners, Drive-ins and Dives” and called the best in Memphis. A leading restaurant since 1922, Leonard’s specializes in pit-cooked barbecue.

BBQ Cozy Corner, Memphis  
http://www.tnvacation.com/vendors/bbq-cozy-corner
Well reputed as one of the South’s best barbecue parlors, BBQ Cozy Corner offers visitors a one-of-a-kind barbecue experience. Try the barbecued Cornish hen with a side of barbecued spaghetti.

Jim Neely’s Interstate Bar-B-Q, Memphis  
http://www.tnvacation.com/vendors/jim-neely-s-interstate-bar-b-q
At this award-winning favorite of locals, choose from pork and beef ribs, hash, chicken, bologna, hot wings and even spaghetti – all barbecued!

Germantown Commissary, Germantown  
http://www.tnvacation.com/vendors/germantown-commissary

Central BBQ, Memphis  
http://www.tnvacation.com/vendors/central-bbq

TENNESSEE SPECIALTIES, GOURMET GOODIES & MADE IN TENNESSEE

**EAST**

The South’s Finest Chocolate Factory, Knoxville  
http://www.tnvacation.com/vendors/the_souths_finest_chocolate_factory2
An integral part of Knoxville since 1889, the South’s Finest Chocolate Factory has been producing over 100 fine chocolates and candies for more than a decade.

The Wild Plum Tea Room, Gatlinburg  
http://www.tnvacation.com/vendors/the_wild_plum_tearoom
The Wild Plum Tea Room is a pleasant surprise in the midst of the Great Smoky Arts and Crafts Community, in a charming log building, with a screened front porch next to the stream.

Dutch Maid Bakery, Tracy City  
http://www.tnvacation.com/vendors/dutch_maid_bakery
The Dutch Maid Bakery in Tracy City is the oldest family-owned bakery in the state. The Cafe Eatery serves breakfast and lunch daily and, of course, a variety of fresh baked breads.

MagPies, Knoxville  
http://www.tnvacation.com/vendors/magpies
Their motto is “All butter, all the time.” ‘Nuff said.
peaches. Aged whiskey. Bush’s Best Beans. Arm yourself with a rich cup of Goodson Bros. coffee. Settle back with a Tennessee T-Cake for a delectable flavor. Try our heritage classics. Goo Goo Clusters, the world’s first combination candy bar, were “born” in 1912 in a copper kettle, advertised as “a nourishing lunch for a nickel.” Our famous Moon Pies were first produced by Chattanooga Bakery more than 75 years ago, and are now a part of Southern culture.

Mayfield Dairy Farms Visitor Center, Athens

http://www.tnvacation.com/vendors/mayfield_dairy_farms_visitor_center

Founded in 1910, Mayfield delivers great-tasting milk and ice cream products to nine states. Tours of the dairy’s plants offer an inside look into their history, production and great flavor.

Mercatino Delicatessen & Coffee, Chattanooga

http://www.tnvacation.com/vendors/mercatino_delicatessen_coffee

Benton’s Smoky Mountain Country Hams, Madisonville

http://www.tnvacation.com/vendors/bentons_smoky_mountain_country_hams

Benton’s hams are slow cured and typically aged 9-10 months, a practice that dates back to the era of the company’s forefathers.

Apple Valley Orchard, Cleveland

http://www.tnvacation.com/vendors/apple_valley_orchard

This family-owned business started as a hobby and now grows 30 varieties of apples. Enjoy a glass of cider or pies and fritters from the onsite bakery, not to mention delicious, fresh apples!

Sweetwater Valley Farm, Philadelphia

Enjoy fine cheese and a walking tour in this popular attraction.

http://www.tnvacation.com/vendors/sweetwater_valley_farm/

Ms Bea’s Perks & Pies, Rogersville

http://www.tnvacation.com/vendors/ms-bea-s-perks-pies

Ole Smoky Candy Kitchen, Gatlinburg

http://www.tnvacation.com/vendors/ole_smoky_candy_kitchen

MIDDLE

Crema, Nashville

http://www.tnvacation.com/vendors/crema

Crema is the thick, golden-brown foam that encrusts the top of an espresso serving and an apt name for a coffee shop with high standards.

Frothy Monkey, Nashville

http://www.tnvacation.com/vendors/frothy-monkey

In the eclectic 12th South district, the Monkey is a cozy coffee shop with a bright, clean vibe. The Monkey serves up marvelous chai latte, and much more, with their legendary “Ned” and chicken salad sandwiches.

The Puffy Muffin, Brentwood

http://www.tnvacation.com/vendors/the-puffy-muffin

No matter where you go, it will be hard for you to find a more dedicated staff than at Puffy Muffin.

Elk River Coffee Company, Fayetteville

http://www.tnvacation.com/vendors/elk_river_coffee_company

Rice’s Country Hams, Mt. Juliet

http://www.tnvacation.com/vendors/rices_country_hams

Tennessee State Fair Grand Champion Winner, Rice’s Country Hams are cured in the smoke house for many months and aged for the best in country flavor.
Tayst Restaurant, Nashville
http://www.tnvacation.com/vendors/tayst_restaurant
The sophisticated menu changes seasonally, according to what is available from local farms. Specialties include beef short ribs farm-raised trout and vegetables so fresh they were in the field that morning.

Purity Dairies Visitors Center, Nashville
http://www.tnvacation.com/vendors/purity_dairies
Purity has always maintained the highest standards for the quality of its products and services and a lasting impact with its many innovative operations and packaging breakthroughs.

Lynchburg Candy Company, Lynchburg
http://www.tnvacation.com/vendors/lynchburg_candy_company
The Lynchburg Candy Company has captured the smooth, amber liquid of Tennessee’s finest whiskey with its whiskey candy. The “proof” is in the candy.

George Dickel Distillery, Tullahoma
http://www.tnvacation.com/vendors/george_dickel_distillery/

WEST
Dinstuhl’s Fine Candy Company, Inc., Collierville
http://www.tnvacation.com/vendors/dinstuhs_fine_candy_company_inc
Fresh ingredients and their own blend of milk and dark chocolate, hand stirred in small batches just as it was in 1902. You may find one of the Dinstuhl's in the kitchen “Cookin up a batch!”

Looking Glass Cafe & Gourmet Bakery, Henderson
http://www.tnvacation.com/vendors/looking_glass_cafe_gourmet_bakery
Enjoy a full Breakfast, lunch or dinner in a fun, relaxed setting, either in the restaurant or in the Zen Garden. The menu changes monthly and features made-from-scratch recipes.

Silver Caboose Restaurant & Soda Fountain, Collierville
http://www.tnvacation.com/vendors/silver_caboose_restaurant_soda_fountain
The Silver Caboose is about traditional Southern cooking with tried and true recipes.

Brooks Shaw’s Old Country Store/Casey Jones Village, Jackson
http://tnvacation.com/vendors/brooks_shaws_old_country_store_casey_jones_village
So much to choose from you’ll want to try it all.

Tripp Country Hams, Brownsville
http://www.tnvacation.com/vendors/tripp_country_hams
Brownsville’s most successful business since 1962, with a family-secret aging process and guaranteed distinctive country flavor.

Clifty Farm, Paris
http://www.tnvacation.com/vendors/clifty_farm
The secret family recipe produces the delicate flavor of a real hickory smoked country ham, unchanged from generation to generation.
Taste just-picked Tennessee. Seize juicy and healthy by the teeth. Tennessee is ripe with locally grown fruits and vegetables ready for the eating. Fill up on freshness at a farmers market. Pamper yourself with plump produce and fruit from a pick-your-own-produce spot. Garnish with gourmet sauces. Drizzle a local honey over just-baked bread. Get your fill of specialty items, herbs, honey and heirloom produce. Or, visit an organic eatery for a taste of nature at its delicious best.

**EAST**

Chattanooga Market, Chattanooga  

Open-air market in an old foundry, with handcrafted works by regional artisans, live entertainment, chef demonstrations, children's art projects, farm-direct tax-free products and a unique lunch.

Carver's Applehouse Restaurant & Orchard, Cosby  

Overlook the Smokies and have a delightful meal at Carver's Applehouse! The Carvers have been growing apples in the area since the 1940s, now with over 40,000 trees and 126 varieties of apples.

Market Square Farmers’ Market, Knoxville  
[http://www.tnvacation.com/vendors/market_square_farmers_market](http://www.tnvacation.com/vendors/market_square_farmers_market)

An open-air, seasonal market on historic Market Square featuring organic produce, free-range meat and eggs, honey, baked goods, herbs, plants and dairy, as well as artisan crafts.

Oak Ridge Farmers Market, Oak Ridge  
[http://www.tnvacation.com/vendors/oak_ridge_farmers_market](http://www.tnvacation.com/vendors/oak_ridge_farmers_market)

Maryville Farmers Market, Maryville  
[http://www.tnvacation.com/vendors/maryville_farmers_market](http://www.tnvacation.com/vendors/maryville_farmers_market)

**MIDDLE**

Nashville Farmers Market, Nashville  
[http://www.tnvacation.com/vendors/nashville_farmers_market](http://www.tnvacation.com/vendors/nashville_farmers_market)

A daily market with local produce and plant sellers; interior Market House with unique restaurants and specialty shops and a weekend Flea Market.

Macon County Farmers Market, Lafayette  

A farmers market featuring local produce, canned jellies and fried pies. Open during growing season (usually late May to mid-September) Monday through Saturday until noon.

Livingston-Overton County Farmers Market  
[http://www.tnvacation.com/vendors/livingstonoverton_county_farmers_market](http://www.tnvacation.com/vendors/livingstonoverton_county_farmers_market)

Overton Farmers Market is open from June through October. Each day farmers bring into the market a plentiful supply of freshly grown vegetables and fruits.

**WEST**

Memphis Farmers Market, Memphis  

A weekly outdoor market with local produce, food items and arts and crafts from the Mid-South region, education on nutrition and food choices, live music and weekly themed events.
Carmack Farms, Ripley
http://www.tnvacation.com/vendors/carmack_farms
Pick your own or they will pick for you: strawberries, sweet corn, purple hull peas and green beans.

Jones Orchard, Millington
http://www.tnvacation.com/vendors/jones_orchard
Jones Orchard has been providing the best in fresh fruits for six decades: apples, blackberries, blueberries, nectarines, peaches, plums, strawberries.

Main Street Farmers Market, Dyersburg
http://www.tnvacation.com/vendors/main_street_farmers_market

**LIFT YOUR SPIRITS: WINERIES AND DISTILLERIES**

Most folks know that Jack Daniel and George Dickel are Tennessee fellows. But it may surprise some that Tennessee is also home to award-winning wineries. For a sample of prize-winning Sangiovese and Cayuga wines, visit Grinder's Switch Winery in Centerville. Holly Ridge Winery in Livingston has award-winning American and French hybrid cultivars among its 30 wine choices.

Visitors can also find great beers brewed right here in Tennessee at a variety of microbreweries and brew pubs. Microbrew lovers highly rate the Hellas lager brewed by Calhoun's Microbrewwery in Knoxville.

**EAST**

Tennessee Valley Winery, Loudon
http://www.tnvacation.com/vendors/tennessee_valley_winery
Family owned and operated, winners of more than 800 awards from California to New York.

Monteagle Winery, Monteagle
http://www.tnvacation.com/vendors/monteagle_winery
Scenic Monteagle Mountain serves as a backdrop for a leisurely afternoon of Tennessee wine tasting.

Corey Ippolito Vineyards & Winery, Blountville
http://www.tnvacation.com/vendors/corey_ippolito_vineyards_winery
The Italian influence carries over into the bed and breakfast and grounds. Delicious wines range from uniquely dry, earthy and full bodied to a sweet dessert wine.

Blue Slip Winery, Knoxville
http://www.tnvacation.com/vendors/blue-slip-winery

Savannah Oaks Winery, Delano
http://www.tnvacation.com/vendors/savannah_oaks_winery

**MIDDLE**

Jack Daniel Distillery, Lynchburg
http://www.tnvacation.com/vendors/jack_daniel_distillery
Enjoyed around the world, made in Lynchburg, Jack Daniel’s whiskey is matured in handcrafted, white oak barrels, in the nation’s oldest registered distillery.

Prichards’ Distillery, Inc., Kelso
http://www.tnvacation.com/vendors/prichards_distillery_inc
Prichard’s fine rum, Prichard’s crystal, rum, Prichard’s sweet Georgia belle and Prichard’s cranberry rum, all Tennessee-made. Free tours.

Highland Manor Winery, Inc., Jamestown
http://www.tnvacation.com/vendors/highland_manor_winery_inc
This is Tennessee’s oldest winery, with free tours and daily tastings. Enjoy cheeses, summer sausage, crackers, jams, jellies and mustards.
Stonehaus Winery, Inc., Crossville
http://www.tnvacation.com/vendors/stonehaus_winery_inc

George Dickel Distillery, Tullahoma
http://www.tnvacation.com/vendors/george_dickel_distillery

Arrington Vineyards, Arrington
http://www.tnvacation.com/vendors/arrington_vineyards

Grinder’s Switch Winery, Centerville
http://www.tnvacation.com/vendors/grinders_switch_winery

Natchez Trace Wine Trail, Franklin
http://www.tnvacation.com/vendors/natchez_trace_wine_trail

Amber Falls Winery & Cellars, Hampshire
http://www.tnvacation.com/vendors/amber_falls_winery_cellars

The Winery at Belle Meade Plantation, Nashville
http://www.tnvacation.com/vendors/the-winery-at-belle-meade-plantation

WEST

Old Millington Vineyard & Winery, Millington
http://www.tnvacation.com/vendors/old_millington_vineyard_winery
Featuring dry and sweet wines from the estate red to muscadine and fruit wines. Visit their small boutique winery for samples and stroll in the adjacent vineyards. Shady picnic space available.

Century Farm Winery, Jackson
http://www.tnvacation.com/vendors/century_farm_winery
Century Farm Winery offers free tastings, winery tours, vineyard tours, and a relaxed country atmosphere.

Ghost River Brewing, Memphis
http://www.tnvacation.com/vendors/ghost_river_brewing
Ghost River Brewing knows that “great water makes great beer.” Brewing locally guarantees that every handcrafted, full-flavored Ghost River Ale is the freshest beer.

Boscos Brewery, Memphis
http://www.tnvacation.com/vendors/boscos_brewery

Paris Winery, Paris
http://www.tnvacation.com/vendors/paris_winery
Explore the festivals and events where taste treats are in store. Great food comes in all shapes, sizes and locations. In fact, some of the best is food you’ll find at festivals and culinary events.

For those with a craving for barbecue, Tennessee is the place to be, from the famous month-long Memphis in May festival to the October Jack Daniel’s World Championship Invitational. Get a taste of Italian fare at Knoxville’s Rossini Festival, or dig into some down-home delights at the Storytelling and Dumplin’ Day in Lebanon. For a taste of Tennessee freshness, visit some homegrown food fairs like the Grainger County Tomato Festival or the White Bluff Apple Butter Festival.

Toast the events at Tennessee’s wineries and distilleries, sample some locally brewed beers, or sweeten the fun at the Music and Molasses Festival in Nashville. Not to be missed is the International Biscuit Festival in Knoxville, celebrating the tradition of Southern food, writing about food and its important connection to the culture of the South.

**EAST**

Bloomin’ Barbecue & Bluegrass Festival, Sevierville
http://www.tnvacation.com/vendors/bloomin_barbecue_bluegrass_festival
Far more than just great barbeque, it’s a weekend of family fun and fantastic bluegrass.

Dogwood Arts Festival, Knoxville
http://www.tnvacation.com/vendors/dogwood_arts_festival
A month of food, fun, art and beautiful blooms.

Moofest: McMinn County Dairy Festival, Athens
http://www.tnvacation.com/vendors/mcminn_county_dairy_festival
Moofest celebrates all things dairy. Show off your culinary skills and enjoy two days of music.

Mountain Makins, Morristown
http://www.tnvacation.com/vendors/mountain-makins
Mountain Makins is a folk life festival celebrating Appalachia through traditional music, dance, storytelling, authors, fine art, juried crafts, demonstrations, delicious food and children’s activities.

Tennessee “Polk Salad” Festival and Pageant, Harriman
http://www.tnvacation.com/vendors/tennessee_polk_salad_festival_and_pageant

Rossini Festival, Knoxville
http://www.tnvacation.com/vendors/rossini_festival

Blue Plum Festival, Johnson City
http://www.tnvacation.com/events/9361/

Cornbread Festival, South Pittsburg
http://www.tnvacation.com/events/3973/

International Biscuit Festival, Knoxville
http://www.tnvacation.com/events/8543/

**MIDDLE**

Music and Molasses Festival, Nashville
http://www.tnvacation.com/vendors/music_and_molasses_festival
Molasses cooking and tasting at the sorghum mill, bluegrass music, dancers, crafts, maze, long hunter camp, sheep herding, grist mill, Country Hollow, log cabins, activities for children and great food.

National Banana Pudding Festival, Centerville
http://www.tnvacation.com/vendors/national_banana_pudding_festival
The National Banana Pudding Festival & National Cook-off means great Southern comfort food, music, arts, crafts, games, puppet shows, and of course, lots of fantastic banana pudding.
Storytelling & Dumplin Day, Lebanon
http://www.tnvacation.com/vendors/storytelling_dumplin_day
A free festival with storytelling workshops, corn hole, marble contest, historic walks through Fiddlers Grove, puppet shows, entertainment, and food.

Great Pumpkin Festival and Weigh-Off, Allardt
http://www.tnvacation.com/vendors/great_pumpkin_festival_and_weighoff

Uncle Dave Macon Days, Murfreesboro
http://www.tnvacation.com/vendors/uncle-dave-macon-days

RC-MoonPie Festival, Bell Buckle
http://www.tnvacation.com/events/7124/

**WEST**

Memphis in May International Festival, Memphis
http://www.tnvacation.com/vendors/memphis_in_may_international_festival
For more than 35 years, Memphis in May has meant great music, great BBQ, great fun! It kicks off with the Beale Street Music Festival featuring over 65 performers in rock & roll, blues, and soul.

West Tennessee Strawberry Festival, Humboldt
http://www.tnvacation.com/vendors/west_tennessee_strawberry_festival
One of the oldest and best festivals in Tennessee. A week long festival filled with events such as parades, carnival, street dance and beauty pageants—small-town America at its best.

World’s Biggest Fish Fry, Paris
http://www.tnvacation.com/vendors/world-s-biggest-fish-fry
Over five tons of catfish serve thousands of visitors. Events take place over the last full week of April and include an IPRA rodeo, parade, catfish races and more.

Tennessee Soybean Festival, Martin
http://www.tnvacation.com/vendors/tennessee_soybean_festival

Lauderdale County Tomato Festival, Ripley
http://www.tnvacation.com/vendors/lauderdale_county_tomato_festival
Go online to the photo gallery and download the high resolution image.