

October
2025

THE GAINESBORO GAZETTE

Gainesboro, TN

THE MOST ANTICIPATED EVENT OF THE MONTH

THE BOARD ROOM GRAND OPENING!

Gainesboro, TN: A Hidden Gem in the Heart of the Upper Cumberland

Founded in 1820, Gainesboro has long been a hub for agriculture and trade, its location near the river making it a strategic point for commerce in the 19th century. Today, while the town's historical roots are still celebrated, Gainesboro has evolved into a vibrant, growing community that balances tradition with a forward-thinking mindset. The downtown area, though small, is packed with charm. Main Street features a mix of vintage shops, local diners, and family-owned businesses, offering a taste of what makes small-town Tennessee so special. The annual North Springs Music Festival, a beloved Jackson County event, draws visitors from across the region, celebrating everything from live music to delicious Southern fare.



In recent years, the town has seen a surge of new businesses and fresh faces. Entrepreneurs are breathing new life into the area, with restaurants, art galleries, and boutique shops popping up along the historic streets. While development continues, the community of Gainesboro remains proud of its small-town values. Residents take pride in their town's history, but they are also enthusiastic about the future. The blend of a rich heritage, picturesque surroundings, and a growing economy makes Gainesboro a hidden gem that is ready to shine even brighter in the years to come.

For those looking to explore the heart of Tennessee, Gainesboro offers the perfect blend of Southern hospitality, natural beauty, and modern-day appeal. Whether you're stopping by for a weekend getaway or considering a place to call home, this charming town is well worth the visit.

Whitleyville Station Meats & The Board Room: A Local Partnership Built on Quality and Community

Nestled in the heart of Tennessee, Whitleyville Station has earned a reputation for doing things the right way. With deep ties in the local farming community, their beef and pork products are raised with care, processed with precision, and delivered with integrity.

What sets Whitleyville Station apart isn't just their dedication to freshness—it's their commitment to sustainable farming practices and supporting regional agriculture. From pasture to plate, every step in their process reflects a commitment to quality and transparency.

JOIN US NEXT DOOR
AT THE STOLEN
COIN!

TENNESSEE

Appetizers & Small Plates

MUSSELS \$14

White wine aromatics,
basil & prosciutto.
Served with bread.

HAND-CUT FRIES \$6

Served with an
assortment of dipping
sauces

CRAB STUFFED MUSHROOMS \$16

Seafood stuffing and
Parmesan cream sauce

TUNA STACK \$15

Marinated tuna, avocado,
mango, & sesame oil.
Served with bread and
wonton chips.

PEPPERED GOAT CHEESE \$9

Whipped goat cheese
topped with a sweet &
zesty pepper jam. Served
with bread tusks.

SHORT RIB EGGROLLS \$12

Braised short rib,
caramelized onions,
mushrooms, cheddar
cheese & almond
mascarpone.

REGINA'S BREAD \$8

House baked bread sliced & smothered with
garlic butter, cheese, & herbs

Salads & Soup

WEDGE \$8

Iceberg lettuce,
tomatoes, cucumbers,
onion, bacon, blue cheese
crumbles, balsamic glaze
& blue cheese dressing

CAESAR \$7

Romain, house Caesar
dressing, Parmesan
cheese, & house
croutons

HOUSE \$8

Iceberg & Romain mix,
tomatoes, onions,
cucumbers, soft boiled egg,
bacon, Parmesan cheese, &
red wine vinaigrette

SOUP OF THE DAY... \$5

BEEF, ONION, AND MUSHROOM SOUP... \$5

Sides (Shareables or A La Carte)

SHAREABLE- \$8 (FEEDS TWO) A LA CARTE- \$5

MASHED SWEET
POTATO

MASHED RUSSETT
POTATO

SOUTHERN STYLE GREEN BEANS
WITH BACON

BAKED POTATO

BAKED SWEET POTATO

HAND CUT FRIES

RICE PILAF

VEGETABLE MEDLEY

MAC & CHEESE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness

Entrees

TROUT \$21

Cornmeal crust topped w/
brown butter almonds, lemon
& parsley. Served w/ rice pilaf
& vegetable choice.

BRAISED SHORT RIB MP

Vidalia onions, mushrooms,
demi glaze, pappardelle pasta,
buttermilk beurre blanc

STUFFED SHRIMP \$24

Butterflied gulf shrimp stuffed
w/ a crab & seafood stuffing.
Topped w/ parmesan cream &
served over rice pilaf & choice
of vegetable.

MEATLOAF \$17

Homemade meatloaf, sweet
onion & tomato glaze. Served w/
mashed russet potatoes &
vegetable choice

STUFFED AIRLINE

CHICKEN BREAST \$18

Cornbread & cranberry
stuffing, herb cream.
Served with mash & veggie

BURGER STEAK \$17

Fresh ground beef served
over mashed & topped w/
caramelized
onions, mushrooms, demi
glaze & fried onion straws.
Choice of vegetable

HOUSE MADE SAUSAGE \$16

Ground in house,
seared & served over
russet mashed

PAN SEARED BONE-IN

PORKCHOP \$22

Topped w/ braised apples &
vidalia onions. Served w/
mashed potatoes, choice of
veggie & red wine au jus

BOARD ROOM BURGER \$14

8oz in house ground beef
patty topped w/ lettuce,
tomato,
bacon & grilled vidalia
onion mustard. Hand-cut
fries

Steak Cuts— MP

All steaks are served with choice of soup OR salad & one side.

28 OZ PORTERHOUSE

18 OZ BONE-IN RIBEYE

4 OZ PETITE FILET

16 OZ BONE-IN NY STRIP

12 OZ BONE-OUT

8 OZ FILET

RIBEYE

DECONSTRUCTED BEEF WELLINGTON

8 oz filet, mushroom Demi glaze, puff pastry basket

Add- Ons

GRILLED SHRIMP SKEWER... \$9

STUFFED MUSHROOMS... \$10

STUFFED SHRIMP... \$12

CRAB CAKE... \$10

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Automatic 18% gratuity for parties of 6 or more.

Toppings & Sauces... \$5

GARLIC BUTTER

MATRE D BUTTER

RED WINE AU JUS

BEARNEASE

AU POIVRE

PARMESAN CRUST

MARINATED MUSHROOMS

CARAMELIZED VIDALIA ONIONS

Desserts

HOT APPLE CRUMBLE

\$7

Baked apples with sweet crumble topping, vanilla bean ice cream, caramel drizzle, and whip cream

CARROT CAKE

\$9

10 layers with cream cheese frosting

CHOCOLATE MOUSSE

\$7

Dark chocolate, walnut, candied orange, & sea salt

NY STYLE CHEESECAKE

\$8

Natasha's homemade cheesecake

ICE CREAM SANDWICH

\$8

Vanilla bean ice cream sandwiched between two homemade cookies

COOKIES & MILK

\$8

In-house made cookies & a glass of Sunrise dairy milk

Meet The Kesslers

Cassie and Pete Kessler, the dynamic duo behind the popular restaurant The Stolen Coin, are bringing their culinary expertise to Gainesboro, TN, with the grand opening of their newest venture: The Board Room. Known for their commitment to quality ingredients and impeccable service, the Kesslers are excited to offer a unique dining experience for locals and visitors alike. With a menu focused on expertly aged steaks, and locally-sourced sides, The Board Room promises to be a destination for those seeking both classic flavors and inventive new twists. The cozy, rustic atmosphere is designed to make every meal feel like a special occasion.

✂ 50% off any Stolen Coin appetizer with purchase of entree ✂

✂ 50% off any Stolen Coin Classic drink ✂

✂ 10% off any Stolen Coin entree ✂