

THE MILLENNIAL ISSUE 54

KEITH POWERS

DEREKE CLEMENTS PANAMA TUPAC SKAKUR
AMADUES MOHAMED PUEDRAOGO



Discover Tennessee's Tastiest at

Jim Oliver's

S m o k e h o u s e

WORDS BY
EBONY ALLISON

PHOTOGRAPHY BY
COURTESY OF TENNESSEE TOURISM BOARD

Forty minutes north of Chattanooga, Tennessee is where you will find the charming town of Monteagle. The scenic mountain views, clear skies and southern hospitality received were all well appreciated for a big city girl like myself. And while tourists from all over flock to this area to explore the great outdoors, there is one essential indoortestination that had everyone talking - Jim Oliver's Smokehouse.

Residents of Monteagle sing its praises, and after my visit to the coveted foody landmark, I understood why. The iconic restaurant occupies ten thousand

in every dish on the menu would be blissful, but there is one menu item that I found to be the *crème-de-la-crème*, the ribs.

Slow-smoked right in house with a rub of various spices known only by the owners, these ribs were one of the best I've ever eaten. The tender meat, the robust flavors from being slowly smoked, and the variety of homemade speciality sauces combine for an ideal barbecue experience. Biting into these ribs will send your taste buds on a flavor trip as the meat pulls clean from the bone. Though JD Oliver refuses

to tell the secret behind this masterpiece, guests are more than welcome to purchase the pre-smoked and packaged version along with one of the famous homemade sauces -to relive this moment in your own home.

But if ribs aren't your thing, there is no problem because there are several other savory dishes that can accommodate you, the brisket is a good place to start. Brisket lovers know that the trick to spotting good brisket lies in the way the meat tears. Jim Oliver's Smokehouse has also crafted this to perfection. The texture, tear, and taste are suggestive of the precise skill and time that goes into the preparation. Douse it in a little of JD's special vinegar to turn the smokey flavor up a notch!

Though the barbeque reigns supreme, the smokehouse also serves a medley of other homestyle dishes. From pinto beans, turnip greens, mash potatoes, and fried pies, JD and his smokehouse crew have mastered the art of southern cooking. The fried green tomatoes were reminiscent of my grandmother's with a light coating of crunchy yet savory goodness sealing in the sweetness of the tomatoes.

The Smokehouse is not only home to authentic barbeque dining, it also serves up good vibes with live performances every Friday and Saturday night featuring some of Nashville's talented musicians and songwriters.

If you're a lover of family traditions, good eats, and an overall great time, then Jim Oliver's Smokehouse is the perfect destination to enjoy tasty comfort food with friends and family.



square feet and though vastly popular now, the smokehouse had humble beginnings.

It was in 1960 that a twenty-one year old Jim Oliver opened up a "Honky-Tonk" called the Bee Hive. The Bee Hive had just six bar stools, meaning that curb service to the parking lot became a necessity. Eventually the Bee Hive made Jim and his brother Melvin enough money to purchase the historic Monteagle Diner. Together they transformed it into one of the most famous restaurants on the Dixie Highway.

The Smoke House itself came along in 1975. Jim Oliver opened it with just 14 employees, 80 seats, and a modest gift shop. The family recipes and traditional old smokehouse style meats turned it into the success it is today.

Since Jim Oliver's passing in 2007 the Smokehouse has been run by his family. His children James David (JD) and Betsy Oliver are at the helm, delivering the same family recipes of delicious southern style food.

With a menu brimming with southern style delights, the flavors packed in every dish are everything but simple. In a perfect world, indulging

