

THE NASHVILLE GRANGE

HIGHEST STANDARDS + PROVISIONS

COMMUNITY

ROASTED CARROTS 16

beet purée, smoked blue cheese, brown butter pecans
lolla rosa lettuce, citrus vinaigrette

CRAB CAKE 24

pickled fennel, watercress, red pepper coulis

BREAD 8

honey butter

TNG LAMB MEATBALLS* 17

mole poblano, feta, pickled veg
fried plantain, epazote,

SEARED SCALLOPS* 24

winter melon, lardo, cucumber,
jalapeño, ginger

PARSNIP SOUP 11

apple gastrique, walnut-sage gremolata

CHARRED ONION DIP 14

crème fraîche, tn paddlefish caviar, chives

LOCAL MEATS + CHEESES 27

pickles, candied walnuts, berry mustard
walnut-raisin bread

SOIL

HARVEST SALAD 17

local greens, delicata squash, beets, apple, candied walnut, kenny's reserve cheddar, spiced cider vinaigrette

WINTER CHOP SALAD* 17

baby iceberg, chicory, tomato, TNGF bacon, radish, green onion, soft egg, goat cheese buttermilk dressing

PASTURE, SEA + MORE

JOYCE FARM ROASTED CHICKEN 29

acorn squash, brussels sprouts
farro verde, berbere spiced honey
cara cara orange

SEA BASS* 44

sunchokes, mustard greens
cerignola olive, blood orange-raisin relish, tarragon

GNOCCHI 25

butternut squash, mushroom, tuscan kale
sage, hazelnut, brown butter
lemon mascarpone

SHRIMP + CAROLINA RICE GRITS* 30

nduja, charred-tomato gravy, benne seeds

BRAISED PORK SHOULDER 37

sea island peas, cabbage, hakurei turnip
apple-demi sauce, bread crumbs

BEEF RIBEYE* 52

beer battered onion rings, henosis mushrooms
red wine-bone marrow butter, comeback sauce

DUCK BREAST* 32

smoked duck fat roasted root vegetable
roasted grapes, braised greens

TNG DOUBLE-SMASHED BURGER*

simpson farms grass-fed beef, jasper farms cheese, au poivre aioli, smoked bacon, caramelized onion
fried pickles, served on a brioche bun - with 2x fries

- 25 -

ON THE SIDE

HOUSE SALAD 7 | BRAISED CABBAGE + TURNIPS 11 | BRUSSELS W/ SQUASH 11 | ONION RINGS 8 | FRIES 8

TNG