

FOR THE TABLE

SMOKED TROUT DIP – 18

*seasonal vegetables,
rye toast, chervil*

TN CHEESE PLATE – 18

*honeycomb, seasonal fruit,
crackers*

FRIED GREEN TOMATOES – 24

*jumbo lump blue crab, sauce
ravigote, pickled red onion*

CRAB BISQUE – 14

*smoked crema, tarragon,
old bay, oyster crackers*

LOCAL LETTUCES – 17

shaved vegetables, champagne vinaigrette

HEIRLOOM TOMATO – 18

*summer melon, goat ricotta,
cantaloupe shoots, vinaigrette,
cornbread dusting*

CHOPPED ROMAINE – 18

*marinated artichokes, goat cheese,
breakfast radish, herb caesar dressing,
sourdough dusting*

+ chicken breast 9 + salmon 12 + jumbo shrimp 14

SANDWICHES

choice of side: herb parmesan fries, seasonal fruit, or house salad

MUSHROOM PITA – 18

*sweet potato, field pea hummus,
spiced yogurt, cucumber*

*BURGER – 21

*double patty, american cheese, TNG sauce,
pickles, lettuce, tomato, onion,
sesame seed brioche*

CRISPY CHICKEN – 18

*pickled veggies, cucumber, cilantro,
chili-crunch mayo*

THE NOBLE PIG – 22

*TN ham, mortadella, salami, raclette,
beer mustard aioli, watercress, tomato,
vinaigrette, baguette*

MAIN DISHES

AVOCADO TOAST – 17

*goat feta, cucumber, cherry tomato,
radish, soft-boiled egg, quinoa crunch,
grilled sourdough*

GULF SHRIMP & GRITS – 34

*preserved peppers, fennel, ham broth,
pernod, aged cheddar*

BUCKSNORT TROUT ALMONDINE – 32

*smoked almonds, sherry, baby squash,
smoked trout roe*

*STEAK FRITES – 38

*herb parmesan fries, lettuces,
TNG steak sauce*

TNG

– 2023 –