

OPEN DAILY

DINNER

5:00PM—CLOSE

STARTERS

DEVEILED EGGS

Crispy Shallots, Country Ham, Herb Powder
7

PRETZELS

Beer Cheese, House-made Mustard,
Smoked Salt
9

KALE SALAD

Apples, Radish, Walnuts, Blue Cheese
12

BEET SALAD

Whipped Goat Cheese, Citrus,
Poppy Seed, Radish
12

CRAB TOAST

Pickled Pearl Onions, Chicory, Fresno
14

FIERY MUSSELS

PEI Mussels, Peppers, Onions,
White Wine, Cream
12

CIDER GLAZED PORK BELLY

Braised Cabbage, Potato Puree, Crispy Onions
14

HEIRLOOM CARROTS

Labneh, Pumpkin Seeds, Pickled Raisin,
Puffed Quinoa
12

FOR THE TABLE

Spreads and dips

BUTTER BEAN HUMMUS..... 8
Spiced Lavash

SMOKED TROUT DIP..... 12
House Chips, Caviar

CRUSHED AVOCADO..... 10
Scallion Chimichurri, Sour Crème, Seeded Cracker

CHARCUTERIE BOARD..... 18
Two Local Meats, Two Local Cheeses, Seasonal Pickles

DISHES

SHORT RIB PEPPERPOT

Red Beans & Rice, Scallions
24

BONE IN PORK CHOP

Sweet Potato Puree,
Roasted Apple Mostarda, Brussels
24

STROZZAPRETI

Broccoli Rabe, Squash, Béchamel, Crispy Sage
17

DOUBLE CHEESEBURGER*

Bear Creek Farms, Bacon, Caramelized
Onions, B&B Pickles, Lettuce, Dukes
15

SHRIMP AND GRITS

Andouille, Roasted Poblano Cream
19

TROUT

Cauliflower, Fennel, Citrus, Salsa Verde
20

CRISPY CHICKEN THIGHS

Springer MTN, Fingerling Potatoes,
Pearl Onions, Baby Carrots, Chicken Demi
20

STEAK FRITES

Parm Fries, Arugula, Chimichurri
21

ON THE SIDE

6 each

MAC AND CHEESE
4 Cheese blend,
Herbed Bread Crumb

COLLARDS
Bacon, Apple Cider Vinegar

BRUSSEL SPROUTS
Shallots, Crispy Bacon,
Sweet & Sour Sauce

FRIES
BBQ spice

BROCCOLI RABE
Red Pepper Flakes, Garlic,
Ricotta Salata

118 7TH AVE N. NASHVILLE, TN 37203
T 629 208 1613

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Some menu items may be normally served less than fully cooked, however, you may request them to be cooked to any degree desired.

HONEST
LOCAL
FARE

TENN

MORNING
NOON
NIGHT

OPEN DAILY

DINNER

5:00PM—CLOSE

WINE

SPARKLING

Sorriso Prosecco, Zuccalo, *Italy* 11/38
Sparkling Rose Le Grand Courtage Brut Rosé, *France* 12/38
Sparkling Brut Le Grand Courtage Brut, *France* 12/38
Champagne, Taittinger, *France* 92
Rosé Champagne, Ruinart, *France* 205
Champagne, Moët & Chandon, *France* 120
Champagne, Pol Roger, *France* 130
Brut Champagne, Veuve Clicquot, *France* 143
Brut Champagne, Dom Pérignon, *France* 410

WHITES

Tres Chic Rosé, *France* 12/38
Nadia Sauvignon Blanc, *Santa Barbara* 12/48
Chardonnay, Talbott, *California* 14/49
Chardonnay, Sequoia Grove, *Napa Valley* 16/53
Riesling, Foris, *Oregon* 12/41
Pinot Gris, Raptor Ridge, *Oregon* 13/44
Pinot Grigio, Pighin, *Friuli, Italy* 15/50
Sauvignon Blanc, Dandelion "Wishing Clock," *Australia* 40
Sauvignon Blanc, Emmolo, *Napa* 66
Chardonnay, Chalk Hill, *Sonoma Coast* 56
Chardonnay, Neyers 304, *Napa* 86
Chardonnay, Cakebread, *Napa* 112
Riesling, Karl Schaefer Sonnentropfen, *Pfalz, Germany* 67
Pinot Gris, Schlumberger, *Alsace, France* 66

REDS

Pinot Noir, Old Soul Lodi, *Central Valley, California* 11/38
Pinot Noir, Martin Ray, *California* 16/56
Malbec, Achaval Ferrer, *Argentina* 14/49
Merlot, Emmolo, *Napa Valley* 16/53
Zinfandel, Opolo "Summit Creek," *Paso Robles, CA* 12/41
Cabernet Sauvignon, Henry Lagarde, *Perdriel, Argentina* 12/41
Pinot Noir, Schug, *Russian River* 60
Pinot Noir, Elk Cove, *Willamette Valley* 82
Pinot Noir, Teutonic "Whole Cluster," *Willamette Valley* 60
Pinot Noir, Merry Edwards, *Russian River* 191
Merlot, Duckhorn, *Napa Valley* 110
Malbec, Luigi Bosca, *Argentina* 60
Shiraz, Blue Eyed Boy, *McLaren, S. Australia* 80
Cabernet Sauvignon, Rabble, *Napa* 68
Cabernet Sauvignon, Mt. Veeder, *Napa* 98
Cabernet Sauvignon, Orin Swift "Palermo," *St. Helena* 134
Cabernet Sauvignon, Paul Hobbs, *Sonoma* 150
Cabernet Sauvignon, Frank Family, *Napa* 165
Cabernet Sauvignon, Ramey, *Napa* 181

BEER

CANNED

Michelob Ultra, *St. Louis, MO*, 4.2% 5
Bud Light, *St. Louis, MO*, 4.3% 5
Miller Lite, *Milwaukee, WI*, 4.2% 5
Blackberry Farms, TN Times Pilsner, *Walland, TN*, 5.2% 7
Mill Creek, Lil Darlin Pale Wheat Ale, *Nolensville, TN*, 4.5% 7
Wicked Weed, Napoleon IPA, *Asheville, NC*, 5.2% 7
Gypsy, "Raindancer" Dry Cider, 16oz, *Kingsport, TN*, 6.2% 9
Yeehaw, Dunkel, *Johnson City, TN*, 5.5% 7

DRAFT

Rotating Seasonal—Please ask your server