

HONEST
LOCAL
FARE

TENN

MORNING
NOON
NIGHT

OPEN DAILY

DINNER

5:00PM - CLOSE

STARTERS

LOCAL GREEN MARKET SALAD
Lemon-Marjoram Vinaigrette,
Shaved Vegetables, Puffed Grains, Yogurt

GRILLED OCTOPUS
Black Eyed Peas, Ink Aioli

BURRATA
Fried Green Tomatoes, Tasso Ham, Pesto

BEEF CARPACCIO
Ancho Smoked, Boursin, Pea Tendrils

BEET & WATERMELON CAPRESE
Basil, Ramps, Chèvre

FIERY MUSSELS
PEI Mussels, Peppers, Onions,
White Wine Cream

CHARRED PORK BELLY
Red Pepper Jam Sunny Side Egg, Black Garlic

ASPARAGUS
Broccoli Flower, Pickled Ramp

FOR THE
TABLE

*Breads, spreads,
and dips*

BUTTER BEAN HUMMUS
Spiced Lavash

SMOKED TROUT DIP
Grilled Sourdough, Caviar

CRUSHED AVOCADO
Scallion Chimichurri, Sour Crème, Smoked Trout Roe, Seeded Cracker

DISHES

BUCKWHEAT GNOCCHI
Garden Ratatouille, Nettles,
Brown Butter Sauce

SCALLOPS
White Bean Purée, Asparagus, Broccoli Flower,
Ham Hock Dashi

CAROLINA GOLD RISOTTO
Local Cheese, Sunflower, Artichoke

TENN BURGER*
Bacon, Cheddar, Caramelized Onions,
House Pickles, Chili Mayo

SHRIMP AND GRITS
Andouille, Roasted Poblano Cream

GRILLED RAINBOW TROUT
Herb Salad, Dill Mustard Sauce

CHICKEN
Crispy Skin, Lentils, Spinach, Fig Pan Jus

GRILLED FLAT IRON
Asparagus, Cherry Peppers,
Fresh Picked Greens, Fine Herbs

ON THE
SIDE

MAC AND CHEESE
ASPARAGUS
COLE SLAW

CHEF'S SEASONAL VEGETABLE
CRISPY POTATOES
BBQ SPICED FRIES

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.

OPEN DAILY

DINNER

5:00PM—CLOSE

COCKTAILS—SHAKEN, STIRRED & SWIZZLED

GINGER SMASH

Bombay Dry Gin, Berentzen Apfeln, Ginger Root,
Whole Cranberries, Lemon, Candied Ginger

OLD FASHIONED WHISKEY COCKTAIL

Buffalo Trace Bourbon, Demerara Syrup, Angostura
Bitters, Peychaud's Bitters, Orange Bitters, Orange Peel

BREATHING LIGHTNING

Illegal Mezcal Joven, Honey-Pineapple Syrup,
Pineapple, Lime, Hellfire Bitters, Pink Peppercorn

MADEMOISELLE

Prosecco, Grapefruit Cordial, Cathead Vodka

SOUTHSIDE

Bombay Dry Gin, Lime Juice Enriched Simple Syrup,
Mint, Angostura Bitters

MARY PICKFORD

Caña Brava 3y Carta Blanc, Pineapple, Grenadine,
Maraschino Liqueur, Lime, Brandied Cherry,
Dehydrated Pineapple Wedge

MANHATTAN COCKTAIL, OLD FORMULA #2, 1882

Rittenhouse Rye Whiskey, Dolin Rouge Sweet Vermouth,
Grand Marnier, Angostura Bitters, Lemon Twist

CLOVER CLUB

Fords London Gin, Raspberry Syrup,
Lemon Juice, Egg White

WINE

SPARKLING

Sorriso Prosecco, Zuccalo, *Italy*
Sparkling Rose Le Grand Courtage Brut Rosé, *France*
Sparkling Brut Le Grand Courtage Brut, *France*
Champagne, Taittinger, *France*
Rosé Champagne, Ruinart, *France*
Champagne, Moët & Chandon, *France*
Champagne, Pol Roger, *France*
Brut Champagne, Veuve Clicquot, *France*
Brut Champagne, Dom Pérignon, *France*

WHITES

Tres Chic Rosé, *France*
Chardonnay, Talbott, *California*
Chardonnay, Sequoia Grove, *Napa Valley*
Nadia Sauvignon Blanc, *New Zealand*
Riesling, Foris, *Oregon*
Pinot Gris, Raptor Ridge, *Oregon*
Pinot Grigio, Pighin, *Friuli, Italy*
Sauvignon Blanc, Dandelion "Wishing Clock," *Australia*
Sauvignon Blanc, Emmolo, *Napa*
Chardonnay, Chalk Hill, *Sonoma Coast*
Chardonnay, Neyers 304, *Napa*
Chardonnay, Cakebread, *Napa*
Riesling, Karl Schaefer Sonnentropfen, *Pfalz, Germany*
Pinot Gris, Schlumberger, *Alsace, France*

REDS

Pinot Noir, Old Soul Lodi, *Central Valley, California*
Pinot Noir, Martin Ray, *California*
Malbec, Achaval Ferrer, *Argentina*
Merlot, Emmolo, *Napa Valley*
Zinfandel, Opolo "Summit Creek," *Paso Robles, CA*
Cabernet Sauvignon, Henry Lagarde, *Perdriel, Argentina*
Cabernet Sauvignon, Girard, *Napa Valley CA*
Pinot Noir, Schug, *Russian River*
Pinot Noir, Elk Cove, *Willamette Valley*

Pinot Noir, Teutonic "Whole Cluster," *Willamette Valley*
Pinot Noir, Merry Edwards, *Russian River*
Merlot, Duckhorn, *Napa Valley*
Malbec, Luigi Bosca, *Argentina*
Shiraz, Blue Eyed Boy, *McLaren, S. Australia*
Zinfandel, Van Ruiten, *Lodi*
Cabernet Sauvignon, Rabble, *Napa*
Cabernet Sauvignon, Mt. Veeder, *Napa*
Cabernet Sauvignon, Orin Swift "Palermo," *St. Helena*
Cabernet Sauvignon, Paul Hobbs, *Sonoma*
Cabernet Sauvignon, Frank Family, *Napa*
Cabernet Sauvignon, Ramey, *Napa*

BEER

CANNED

Michelob Ultra, *St. Louis, MO, 4.2%*
Bud Light, *St. Louis, MO, 4.3%*
Miller Lite, *Milwaukee, WI, 4.2%*
Blackberry Farms, TN Times Pilsner, *Walland, TN, 5.2%*
Mill Creek, Lil Darlin Pale Wheat Ale, *Nolensville, TN, 4.5%*
Grayton, Beach Permit Blonde Ale, *Santa Rosa Beach, FL, 4.5%*
Wicked Weed, Napoleon IPA, *Asheville, NC, 5.2%*
Gypsy, "Raindancer" Dry Cider, 16oz, *Kingsport, TN, 6.2%*
Yeehaw, Dunkel, *Johnson City, TN, 5.5%*
Tailgate, Peanut Butter Milk Stout, *Nashville, TN, 6.2%*

DRAFT

Rotating Blackberry Farms Draft, *Walland, TN*
Rotating Wicked Weed Draft, *Asheville, NC*
Rotating Jackalope Draft, *Nashville, TN*