

HONEST
LOCAL
FARE

TENN

MORNING
NOON
NIGHT

OPEN DAILY

LUNCH

11:00AM-3:00PM

STARTERS

WEDGE SALAD

Benton's Bacon, Crispy Shallot, Tart Cherry

CHEF SEASONAL SOUP

Changes Daily

LOCAL GREEN MARKET SALAD

Lemon Marjoram Vinaigrette,
Shaved Vegetables, Puffed Grains, Yogurt

BURRATA

Fried Green Tomatoes, Tasso Ham, Pesto

FOR THE TABLE

*Breads, spreads,
and dips*

BUTTER BEAN HUMMUS

Spiced Lavash

SMOKED TROUT DIP

Grilled Sourdough, Caviar

CRUSHED AVOCADO

Scallion Chimichurri, Sour Crème, Seeded Cracker

SANDWICHES & SUCH

GRILLED CHICKEN SANDWICH

Burrata, Avocado, Pickles

PORK BELLY BISCUITS

Fresh Biscuits, Slaw, Hot Pepper Jam

BRISKET SANDWICH

Fried Egg, Horseradish Cream, Charred Onion

MEAT & THREE

Choice of Brisket or Fried Chicken
with 3 sides

FRIED CATFISH SANDWICH

Slaw, Hot Sauce, Pickles

CAVATELLI

Braised Pork Ragù, Provolone

TENN BURGER*

Bacon, Cheddar, Caramelized Onions,
House Pickles, Chili Mayo

SHRIMP & GRITS

Andouille, Roasted Poblano, Cajun Cream

ON THE SIDE

MAC & CHEESE

BRAISED COLLARDS

CHEF'S SEASONAL VEGETABLE

CRISPY POTATOES

COLE SLAW

SOUTHERN GRITS

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

LUNCH

11:00AM—3:00PM

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*