

HONEST
LOCAL
FARE

TENN

MORNING
NOON
NIGHT

OPEN DAILY

LUNCH

11:00AM-3:00PM

STARTERS

WEDGE SALAD

Benton's Bacon, Crispy Shallot, Tart Cherry
8

KALE SALAD

Apples, Radish, Walnuts, Blue Cheese
9

Add Chicken \$5 | Shrimp \$6 | Steak \$7

CHEF SEASONAL SOUP

Changes Daily
8

BURRATA

Fried Green Tomatoes, Tasso Ham, Pesto
10

FOR THE TABLE

Breads, spreads,
and dips

BUTTER BEAN HUMMUS.....	8
Spiced Lavash	
SMOKED TROUT DIP.....	12
Grilled Sourdough, Caviar	
CRUSHED AVOCADO.....	10
Scallion Chimichurri, Sour Crème, Seeded Cracker	

SANDWICHES & SUCH

GRILLED CHICKEN SANDWICH

Smoked Cheddar, Avocado, Pickles
13

BRISKET SANDWICH

Fried Egg, Horseradish Cream, Charred Onion
13

FRIED MARKET FISH SANDWICH

Slaw, Hot Sauce, Pickles
14

DOUBLE CHEESEBURGER*

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

PORK BELLY BISCUITS

Fresh Biscuits, Slaw, Hot Pepper Jam
13

MEAT & THREE

Choice of Brisket or Fried Chicken
with 3 sides
15

CUBAN SANDWICH

Sliced Pork Belly, Ham, Swiss Cheese, Pickles
13

SHRIMP & GRITS

Andouille, Roasted Poblano, Cajun Cream
14

ON THE SIDE

5 each

MAC & CHEESE	CRISPY POTATOES
COLE SLAW	SOUTHERN GRITS
CHEF'S SEASONAL VEGETABLE	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

LUNCH

11:00AM—3:00PM

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