

## FIRST.

A BIG MIMOSA FRESH SQUEEZED OJ & LOTS OF CHAMPAGNE - <u>ICED</u>	08	BLOODY MARY OUR OWN MIX, CORNICHONS CELERY + CITRUS GARNISH	08	THE GOOD STUFF HOUSE ROASTED COFFEE SHOT OF BOURBON WHISKEY VANILLA BEAN WHIP, CINNAMON	09
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## SHARABLES.

BUTTERMILK BISCUIT & GRAVY 08  
SPLIT BISCUIT, BACON GRAVY, CHOPPED  
PASTURED BACON & GREEN ONIONS

SMOKED PIMENTO CHEESE 07  
FRESH THYME, RASPBERRY & RED WINE  
PRESERVES, CHOPPED GREEN ONION  
HOUSE MADE TOASTS AND CRACKERS

CINNAMON STICKY BREAD 06  
MONKEY BREAD - LOTS OF CINNAMON BUTTER  
CINNAMON GLAZE & POWDERED SUGAR

OVERNIGHT OATS 10  
BERRIES, BANANA, OUR OAT MILK, BROWN  
SUGAR, AGAVE, GRANOLA AND ALMOND BUTTER

## SANDWICHES. W. CHIPS, FRUIT, OR SALAD

AVOCADO TOASTS 13  
VEGAN WHEAT, HERB VIN, HERB PUREE, CHIA  
WILD BABY ARUGULA, SEA SALT

SMOKED SALMON LOX 13  
LAVENDER & THYME BISCUIT, MASCARPONE  
CAPERS, TOMATOES, CUCUMBER, PICKLED ONION

PIMENTO BLT 12  
BUTTERMILK BISCUIT, SMOKED PIMENTO CHEESE  
PASTURED BACON, ARUGULA, HEIRLOOM TOMATOES

EGG N' CHEESE 11  
BUTTERMILK BISCUIT, PAIR OF OVER-MEDIUM  
FARM EGGS, MELTED SHARP CHEDDAR CHEESE

CHICKEN CLUB 15  
TOASTED BRIOCHE, PASTURED BACON,  
RASPBERRY PRESERVES, CITRUS/ROSEMARY AIOLI  
DRESSED ARUGULA, HEIRLOOM TOMATOES &  
PICKLED RED ONION

THE BURGER 12  
BRIOCHE BUN, BABY ARUGULA, PICKLED RED  
ONION, HEIRLOOM TOMATOES, CORNICHONS

+ SHARP CHEDDAR, AVOCADO  
PASTURED BACON OR A FARM EGG 02

## SALADS.

CHICKEN SALAD 15  
THAI CURRY, MANGO, CANDIED PEANUTS  
RED ONION, CHERRY TOMATOES, RADISH

BLACKENED SHRIMP "COBB" 18  
TOMATOES, GREEN BEANS, GOAT CHEESE  
CUCUMBER, RADISH, CHOPPED EGG  
CITRUS & HERB VINAIGRETTE

VEGETABLE GRAIN BOWL 10  
MARKET VEGGIES, QUINOA, PICKLED RED ONION  
ARUGULA, CHUNKS OF AVOCADO, HERB VIN

+ CHICKEN 05, SMOKED SALMON 07, BLACKENED SHRIMP 10  
+ AVOCADO, PASTURED BACON, OR A FARM EGG 02

## PLATES.

SHRIMP & GRITS 18  
BLACKENED GULF SHRIMP, SPICY CHARRED  
TOMATO SAUCE, PIMENTO CHEESE GRITS  
CHOPPED GREEN ONION

STEAK N' EGGS 20  
PAN ROASTED BEEF MEDALLIONS, PAIR OF FARM  
EGGS, VEGETABLE SALAD, CHIMICHURRI BUTTER

BREAKFAST 15  
PAIR OF FARM EGGS, 5 STRIPS OF  
PASTURED BACON, HOT BUTTERMILK BISCUIT  
HOUSE-MADE PRESERVES, FRESH CUT FRUIT

QUICHE 14  
BAKED HAM, CHEDDAR, VEGGIE SALAD

FRENCH TOAST WAFFLES 12  
BRIOCHE, EGG CUSTARD, MASCARPONE CREAM  
RASPBERRY/MAPLE SYRUP, FRESH BERRIES

+ SHARP CHEDDAR, AVOCADO  
PASTURED BACON OR A FARM EGG 02

## SEASONAL COCKTAILS.

PRICES INCLUDE 25% TN LIQUOR & SALES TAX

WILL YOU ACCEPT THIS ROSE? 16  
HELIX VODKA, FRESH GINGER, ROSE PETALS  
CARDAMOM, LEMON, CHAMPAGNE

THE ART OF THE DILL 16  
HIGH WEST DOUBLE RYE, CUCUMBER, RAW SUGAR  
LEMON, PRESERVED LEMON BITTERS, DILL ICE

BITTER MY BISCUIT 15  
GIN, GRAN CLASSICO AMARO, BLANCO VERMOUTH  
LEMON SQUEEZE, FRESH THYME

REAL PAIN IN MY HIBISCASS 15  
TEQUILA, MEZCAL, GREEN CHILE LIQUER  
HIBISCUS, FRESH LIME & GRAPEFRUIT

FLENCH 75 13  
HOUSE INFUSED FENNEL VODKA  
LEMON SQUEEZE, CHAMPAGNE

THIS SHISO FIRE 14  
WHITE RUM SLUSH, PINEAPPLE  
JALAPENO, GINGER, LIME, SHISO LEAVES

THE GOOD STUFF 09  
HOUSE ROASTED COFFEE, SHOT OF BOURBON  
WHISKEY, VANILLA BEAN WHIP, CINNAMON

TURKISH COFFEE MARTINI 12  
VODKA, MORE VODKA, AMARO AVERNA, ESPRESSO  
CORIANDER, CARDAMOM, HEAVY CREAM

**PLEASE NOTE:**  
18% GRATUITY WILL BE ADDED TO ALL CHECKS  
20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE  
AND TO ALL CHECKS THAT ARE LEFT OPEN

WE DO NOT RECOMMEND, AND WILL RESPECTFULLY NOT  
GUARANTEE ANY STEAK ORDERED "MEDIUM WELL" OR ABOVE.

THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEA-  
FOOD, OR POULTRY CAN RESULT IN FOODBORNE ILLNESS.

BAR SELECTION.

PRICES INCLUDE 25% TN LIQUOR & SALES TAX

VODKA  
HELIX. FRENCH, WINTER WHEAT 08  
CATHEAD, HONEYSUCKLE INFUSED 07

GIN  
OLD DOMINICK. FORMULA #10 09  
HAYMAN'S, LONDON DRY 08

RUM  
EL DORADO. 3 YEAR CASK AGED 08

TEQUILA  
ESPOLON. BLANCO 12

MEZCAL  
BANHEZ, ENSEMBLE 12

BOURBON  
CALUMET FARM. SMALL BATCH. 8 YEAR 16  
FOUR ROSES. YELLOW LABEL 09  
HENRY MCKENNA. SINGLE BARREL 16  
OLD DOMINICK. HULING STATION 13

RYE  
HIGH WEST. DOUBLE RYE 15  
OLD FORRESTER 08

IRISH  
THE SEXTON. SINGLE MALT 12

SCOTCH  
ANCNOC 12. HIGHLANDS 20  
HIGHLAND PARK 18. ORKNEY 35  
JOHNNIE WALKER RED. BLEND 08  
JOHNNIE WALKER GREEN. BLEND 13

OTHERS  
40 CREEK. CANADIAN. 08  
ANCHO REYES. ANCHO LIQUEUR (10z) 05  
APEROL 10  
ST. AGRESTIS. AMARO (10z) 10  
ST. AGRESTIS. PARADISO (10z) 10  
CAMPARI 11  
FERNET BRANCA 12  
FERNET MENTA 10  
NUX ALPINA WALNUT LIQUEUR 09  
SOLERNO (10z) 08  
TEMPUS FUGIT GRAN CLASSICO (10z) 09  
PIVON, VERMOUTH, BLANCO 08  
PIVON, VERMOUTH, ROJO 08

DESSERTS. 08 EA

PAVLOVA  
FRESH BERRIES & ORANGE FLOWER CREAM

SMORES POTS DECREME  
CHOCOLATE CUSTARD, GRAHAM CRACKER CRUNCH  
TORCHED HOUSE-MADE MARSHMALLOW FLUFF

COFFEE CONCOCTIONS. 05 EA

HOW NOW BROWN COW?  
SALTED HAZELNUT CAPPUCCINO

RASPBERRY / MOCHA AERO-CANO  
RASPBERRY, CACAO, AERATED ESPRESSO, ICED

ORANGE IS THE NEW BLACK(TEA)  
HOUSE MADE THAI TEA. LYCHEE INFUSED BLACK  
TEA, FRESH CARROT JUICE, SWEETENED  
CONDENSED MILK, VANILLA

FANCY NANCY  
ESPRESSO, O.J. ORANGE FLOWER WATER, LEMON  
LAVENDER, CANE SUGAR, MINERAL WATER

CARDAMOM LATTE  
ESPRESSO, CORIANDER, CARDAMOM  
TEXTURED MILK, SUGAR & SPICE RIM

ESPRESSO BAR.

STRAIGHT 03 WITH MILK 04  
DOUBLE ESPRESSO CORTADO  
AMERICANO CAPPUCCINO  
COLD BREW LATTE

+ HOUSE-MADE CARAMEL, VANILLA, MOCHA .75

LOOSE LEAF TEAS. 04

TRADITIONAL. FLORAL BLENDS.  
LONGJING GREEN JASMINE + GREEN  
SHOUMEI WHITE LYCHEE + BLACK  
PU'ER BLACK CHRYSANTHEMUM  
TIEGUANYIN OOLONG & HONEYSUCKLE

CHAI TEA LATTE. 05

ORANGE PEKOE, PRESERVED LEMON  
HOUSE SPICE BLEND, VANILLA BEAN  
CINNAMON, TEXTURED MILK