

SHARABLES.

HUSHPUPIES	10
GREEN GARBANZO BEAN FRITTERS CORNICHONS & SMOKED CHILI REMOULADE	
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	

SANDWICHES.

WITH CHIPS, FRUIT, OR SALAD // SUB FRIES + 02

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 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	
KNIFE & FORK POT-ROAST SANDO	20
OPEN-FACED, TOASTED BAGUETTE, PEPPERS & ONIONS, HORSERADISH CREMA, FONTINA CHEESE WHOLE GRAIN MUSTARD, SALAD & FRIES	
THE BURGER	12
BRIOCHE BUN, BABY ARUGULA, PICKLED RED ONION, HEIRLOOM TOMATOES, CORNICHONS	
+ SHARP CHEDDAR, 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	

SALADS.

PANZANELLA	10
TOMATOES, CUCUMBER, ARTICHOKE HEARTS BRIOCHE CROUTONS, MUSTARD VINAIGRETTE	
CHICKEN SALAD	15
THAI CURRY, MANGO, CANDIED PEANUTS RED ONION, CHERRY TOMATOES, RADISH	
PAN ROASTED GROUPE	21
CRISP LETTUCES, MARKET VEGETABLES STONE FRUIT, TOASTED ALMONDS, LEMON FRESH HERBS, SEA SALT, & OLIVE OIL	
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	

OVERNIGHT OATS

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

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