

AN IMPORTANT NOTE:

A HEALTHY HOSPITALITY CHARGE OF TWO PERCENT IS ADDED TO EVERY CHECK TO ALLOW US TO CONTINUE TO PROVIDE AFFORDABLE HEALTH INSURANCE AND EXTENSIVE BENEFITS TO OUR STAFF.

IF YOU WANT THIS REMOVED FROM YOUR CHECK, SIMPLY ASK YOUR SERVER AND WE WILL HAPPILY REMOVE IT.



DIPS

served with (2) grilled pita

WHIPPED FETA fermented honey, black pepper **12**

HUMMUS smoked paprika, skhug **10**

+ shawarma chicken **7** + mushrooms **6**
+ spicy lamb sausage **6** extra pita **2**
sliced veggies **2**

AVOCADO CRISPY RICE Carolina Gold rice, greens, peanuts, serrano chiles **18**
+ even more avocado **5** + chicken **7**

TOMATO & PLUM SALAD heirloom tomatoes, plums, gold rice vin, rice dukkah **18**

CORN SUCCOTASH pickled sweet peppers, yellow eyed beans, sour corn aioli, olive oil toast **16**

GRILLED MUSHROOMS black garlic marinade, toum, fresno, pine nuts **22**

ACORN SQUASH farro verde, garlic chili crisp, squash purée **22**

TOMATO RISOTTO Sungolds, grana padano, black pepper **28**

POACHED HALIBUT black lime-tomato butter, fig leaf, fennel soubise, urfa **40**

BONE-IN PORK CHOP red za'atar, TN apple, coffee soubise, wilted radicchio **44**

JOYCE FARMS CHICKEN Rice Bee-Roni, salsa verde, grilled lemon **HALF 31 WHOLE 59**

DENVER STEAK garlic scape chermoula, grilled batata harra, young broccoli **40**

**ORDER
LIKE
A PRO**

MEZZE

TABBOULEH bulgur wheat, pepper melon vinaigrette, summer vegetables **6**

SHISHITO PEPPERS plum & blackberry glaze, melon rind kimchi, plums **8**

BACON-WRAPPED DATES pomegranate molasses, grana padano **6**

CHEF'S CHOICE 56 per person

Let our team style your table with their favorites from the menu

Full table participation requested

ALL MEZZE 38

One of each mezze, not including dips

SPICE IT UP 6

Selection of house-made hot sauces and grilled peppers

POTATO PANCAKE lemon pepper potato pancake, fermented pepper labneh, celery **6**

HERBED FALAFEL pistachio & avocado, sambal pickled onions **6**

PEPPERONI MEATBALLS beef & pork, peperonata, parm **10**



vegan gluten free

Cross contamination may occur; for **Celiac** or other **allergies**, please communicate with server

*THIS MENU MAY CONTAIN RAW OR UNDERCOOKED FOODS. CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.



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COCKTAILS

SEASONAL GAZOZ SPRITZ **13**

Seasonal fruit shrub with cava and bubbles

- Cranberry-Tamarind
- Strawberry-Golden Kiwi

WOOO!* **15**

Wheatley Vodka, Chinola Passion Fruit, Strawberry, Lemon, Bearded Iris Homestyle IPA

HAVE A NICE DAY :) **15**

Dulce Vida Blanco Tequila, Chateau Aloe, Rosaluna Mezcal, Cucumber, Salted Honeysuckle, Lime, Soda

CREAM OF THE CROP* **14**

Capel Pisco, Luxardo Bitter Bianco, Midori, Granny Smith Apple, Supasawa, Aquafaba, Celery Bitters

CAN YA' SMELL?! **15**

Junipero Gin, Genepy, Cocchi Americano, Marigold Amaro, Mint, Lime

AND THAT'S THE BOTTOM LINE **15**

Buffalo Trace Bourbon, Crafted Cordials Peach Liqueur, Sumac, Black Tea, Lemon, Mint

FERMENT TO BE **16**

Hibiscus Infused Jura 10 yr. Scotch, Don Zoilo Olorosso Sherry, Fermented Honey, Ginger, Lemon

HELL YEAH, BROTHER **14**

House Rum Blend, Select Apertivo, Punt e Mes, Cardamaro, Grapefruit

BARTENDER'S CHOICE **MP**

Ask your server!

THE WORKER BEE* **16**

a neat pour of our Single Barrel - Buffalo Trace - bourbon served with an ice cold cola and peanuts



*contains legumes or gluten

WINES BY THE GLASS



SPARKLING

PROSECCO Corvesso Winery, 'Terre di Marca,' Italy **14/56**

PET NAT Delinquente Wine Co., 'Tuff Nut,' Riverland, Australia **15/60**

ROSÉ Gratien & Meyer, Loire, France **14/56**

WHITE

RIESLING Weingut Brand, 'Troocken,' Pfalz, Germany **14/70 1L**

AVESSE Quinta de Santa Teresa, Vinho Verde, Portugal **14/56**

SAUVIGNON BLANC Domaine du Salvard, 'Unique,' Cheverny, France **15/60**

CHARDONNAY Flâneur, Willamette Valley, Oregon **21/84**

ORANGE

VIIGNIER Dionystic, 'Peach-Skin,' Willamette Valley, Oregon **19/76**

PINOT GRIGIO Slavcek, 'Sivi Pinot,' Vipava Valley, Slovenia **15/60**

ROSÉ

GRENACHE GRIS+ Domaine de Fontsaite, Corbières, France **15/60**

GAMAY Domaine Dupeuble, Beaujolais, France **14/56**

RED

PINOT NOIR Pas de Problème, Languedoc-Roussillon, France **13/52**

BARBERA+ Tenuta la Pergola, 'Monferrato Rosso,' Piedmont, Italy **15/60**

BONARDA Colonia las Liebres, Mendoza, Argentina **13/52**

AGLIANICO La Capranera, Campania, Italy **15/60**

DRINK MENU

BUZZ FREE

SEASONAL GAZOZ **10**

Ask your server!

BOYLAN'S SODA **5**

Cola / Diet Cola / Ginger Ale

ABITA ROOT BEER **5**

PHANTOM OF THE APEROL **10**

Giffard Aperitif, Orange, Lemon, Spiced Syrup, Soda Water

UNTITLED ART NA PILSNER* **6**

BIG DROP NA PALE ALE* **6**

PROXIES WINE **52** by the bottle

'Blanc Slate' - White

'Pink Salt' - Rose

'Red Ember' - Red

ON TAP

gluten free

HARD KOMBUCHA

(WATERMELON LIME)

NASHVILLE, TN

Walker Brothers (12 oz) **10**

'DOWN THE WAY' DRY CIDER

NASHVILLE, TN

Brightwood Craft Cider (12 oz) **9**

'SOMETHING COLD' BLONDE ALE

CHARLESTON, SC

Edmund's Oast **8**

'MUCHACHO' MEXICAN LAGER

BIRMINGHAM, AL

Good People Brewing Co. **8**

'DYED IN THE WOOL' SOUR ALE

(BLUEBERRY HIBISCUS)

NASHVILLE, TN

Southern Grist -x- Fancypants (12 oz) **10**

'HOMESTYLE' IPA

NASHVILLE, TN

Bearded Iris **8**

'SEVEN SPRINGS' NE DOUBLE IPA

NASHVILLE, TN

Living Waters Brewing (12 oz) **10**

'DUCK RIVER' DUNKEL

CULLMAN, AL

Goat Island Brewing **8**

'STRAWBERRY-SERRANO' MEAD

NASHVILLE, TN

Honeytree -x- B&B (5 oz) **12**