

MEZZE \$5 each / 5 for \$20 / all for \$50**"WE CAN PICKLE THAT"** *seasonal variety***HUMMUS** *tahini, spicy sauce, pita***TURNIP CACIO E PEPE** *turnips, parm, black pepper***WHIPPED FETA** *fermented honey, cracked black pepper, pita***CRISPY BEETS** *chili, sumac, herbs***FIRE ROASTED CARROTS** *coconut, peanuts, sambal onions, umami glaze***GRILLED RADISHES** *green tahini, shallot butter, sea salt***CONFIT SWEET POTATOES** *red wine glaze, sweet potato chip, chili***MELTED LEEKS** *white wine, parmesan***PICKLED SHRIMP** *gochujang, herbs, crispy shallot***BACON WRAPPED DATES** *parmesan***FRIES** *house-made ketchup***SANDWICHES** 11 EACH / ADD A MEZZE SIDE FOR 3**FRIED AVOCADO** *sour mango aioli, pickled fresnos, baguette***CHEESY BEEF** *skirt steak, giardiniera, provolone, hoagie***I.F.C** *Israeli Fried Chicken, harissa, tahini slaw, brioche***"MMM...THIS IS A TASTY BURGER!"** *two bear creek patties, american cheese, garlic aioli, dill pickle***CHICKEN SHAWARMA** *lamb bacon, skhug aioli, roasted tomato, alfalfa sprouts, red onion, pita***ROASTED TURKEY** *pea shoot pesto, pepper jelly, pickled chiles, sourdough***MORE FUN STUFF****KALE SALAD** *cabbage, peanut vin, benne, shaved egg yolk, pickled apricot 13*

ADD SHAWARMA SPICED CHICKEN THIGH \$4

TIGER STYLE BRUSSELS *green curry sauce, crispy shallots, limes, fresh herbs 13***AVOCADO CRISPY RICE** *Carolina Gold crispy rice, escarole, peanuts, serrano chiles 14***TURKISH HUMMUS** *crispy chickpeas, pine nuts, pita, served warm 9*

ADD CHORIZO, MUSHROOMS OR GROUND BEEF FOR 2.

CHEF

Bryan Lee Weaver

Honest ^{to} GOODNESS

MEZZE *\$5 each*

"WE CAN PICKLE THAT" *seasonal variety*

HUMMUS *tahini, spicy sauce, pita*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

BACON WRAPPED DATES *parmesan*

FRIES *house-made ketchup*

PLATES

SHAKSHUKA *spicy tomato and red pepper sauce, poached eggs, pita* 14

MUSHROOM TOAD IN THE HOLE *abalone mushroom, poached egg, spiced labna, manchego* 18

GREEN EGGS AND LAMB *braised lamb, buttermilk biscuit, avocado hollandaise* 15

STUFFED FRENCH TOAST *blueberry ricotta, pecan granola, brown butter* 12

PORK GREEN CHILE BURRITO *scrambled egg, hashbrown, chorizo, white cheddar, green chile sauce* 14

"MMM...THIS IS A TASTY BURGER!" *bear creek beef, garlic aioli, pickle, american cheese* 11

ADD AN EGG 1

FRIED AVOCADO SANDWICH *sunny egg, Benton's bacon, comeback sauce, brioche* 13

KALE SALAD *cabbage, peanut vin, benne, shaved egg yolk, pickled apricot* 13

SIDES

GIFFORD'S BACON *two pieces* 6

TWO EGGS *any style* 3

JIMMY RED GRITS 5

BUTTERMILK BISCUIT *with jam & butter* 3

GRILLED SOURDOUGH *with jam* 4

COFFEE & TEA

Drip Coffee / 3

Espresso / 2.75

*Stumptown Nitro
Cold Brew* / 4

Cappuccino / 3.50

Latte / 4

Assorted Teas / 2.50

BEVERAGES

Mexican Coca Cola / 3

Mexican Orange Fanta / 3

Mexican Sprite / 3

Cheerwine / 3

Abita Draft Root Beer / 3

Iced Tea / 2.50

Mint Lemonade / 2.50

CHEF

Bryan Lee Weaver

Honest ^{to} GOODNESS

MEZZE \$5 each / 4 for \$16 / all for \$48

"WE CAN PICKLE THAT" *seasonal variety*

HUMMUS *tahini, spicy sauce, pita*

PICKLED SHRIMP *gochujang, herbs, crispy shallot*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

TURNIP CAGIO E PEPE *turnips, parm, black pepper*

CRISPY BEETS *chili, sumac, herbs*

MELTED LEEKS *white wine, parmesan*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

GRILLED RADISHES *green tahini, shallot butter, sea salt*

CONFIT SWEET POTATOES *red wine glaze, sweet potato chip, chili*

BACON WRAPPED DATES *parmesan*

FRIES *house-made ketchup*

TIGER STYLE BRUSSELS *green curry sauce, crispy shallots, limes, fresh herbs* 13

KALE SALAD *cabbage, peanut vin, benne, shaved egg yolk, pickled apricot* 13

SQUASH & PARM SOUP *roasted butternut, seasonal citrus, tahini milk, fried sage* 13

BRISKET MEATBALLS *Anson Mills grits, B&B worcestershire, white cheddar, scallions* 12

ROOT BEER QUAIL *lamb bacon, mustard crème fraîche, apricot mostarda* 16

DRY-AGED TARTARE* *30-day sirloin, potato crisp, egg yolk, yuzu kosho, garlic aioli* 15

SEARED WILD MUSHROOMS *pickled green tomato, spiced labneh, sunflower seeds, manchego* . . 17

GRILLED EGGPLANT *black garlic tahini, pickled cherries, pine nuts* 16

BRAISED LAMB *israeli couscous, dukkah, pickled raisins, tomato confit, hot honey* 22

TRUFFLE RISOTTO *chanterelle mushrooms, shaved black truffle, fresh herbs, parmesan* 25

BROWN SUGAR PORK BELLY *Anson Mills white rice peas, bacon caramel, pork rind popcorn* 25

LEMONGRASS WHOLE TROUT *local bucksnort trout, matbucha, fresh herbs, grilled lemon* 28

CHICKEN SHAWARMA PLATE *bone-in grilled chicken thighs, curry rice, kohlrabi, amba, pita* 32

AVOCADO CRISPY RICE

Carolina Gold crispy rice, escarole, peanuts, serrano chiles

14

PEA SHOOTS

strawberries, cucumber, sour corn dressing, crunchy wheatberries, parm

12

TURKISH HUMMUS

crispy chickpeas, pine nuts, pita served warm

9

*add chorizo 2
add mushrooms 2
add ground beef 2
add shaved black truffle 20*

CHEF

Bryan Lee Weaver

Honest to GOODNESS

*Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

COCKTAILS

THAT HOODOO THAT YOU DO11 <i>George Dickel Rye, Campari, Hoodoo, demerara, orange</i>	MUCHA MUCHACHA13 <i>Vida Mezcal, Green Chartreuse, cucumber, lime, honey, smoked salt</i>
SPICY LITTLE BRITT9 <i>Broker's Gin, pineapple, lime, cilantro, jalapeno</i>	CHEF'S JULIUS10 <i>Broker's Gin, blood orange, vanilla cardamom syrup, egg white, mint</i>
HOW ROMANTIC10 <i>Plantation Rum, Aperol, lemon, simple syrup, egg white, Bittermens Tiki bitters, Angostura bitters</i>	FLEUR DEMURE8 <i>Cathead Honeysuckle vodka, Licor 43, lavender vanilla syrup, grapefruit, soda, rose petals</i>
MANHATTAN LOVE CHILD10 <i>Altos Reposado Tequila, Avera, demerara, Angostura, Peychauds</i>	BIRD OR PLANE13 <i>George Dickel Rye, Pig's Nose Scotch, Coco Lopez, pineapple, lime, Hoodoo float, mint, cherry</i>

BEER

CZANN'S PALE ALE6 <i>Nashville, TN</i>	WISEACRE GOTTA GET UP TO GET DOWN MILK STOUT7 <i>Memphis, TN</i>
SMITH & LENTZ SELECT IPA7 <i>Nashville, TN (across the street)</i>	ABITA ROOTBEER3 <i>*Non-alcoholic / Abita Springs, LA</i>
WISEACRE TINY BOMB PILSNER7 <i>Memphis, TN</i>	(10 OZ POUR)
JACKALOPE BEARWALKER MAPLE BROWN ALE6 <i>Nashville, TN</i>	KENTUCKY BOURBON BARREL ALE8 <i>Lexington, KY</i>
YELLOWHAMMER BLACK LAGER6 <i>Huntsville, AL</i>	ACE SPACE BLOOD ORANGE CIDER6 <i>Sonoma, CA</i>
SOUTHERN PROHIBITION JACK THE SIPPER ESB7 <i>Hattlesburg, MS</i>	NORTH COAST PRANQSTER BELGIAN STYLE GOLDEN ALE6 <i>Fort Bragg, CA</i>
TENNESSEE BREW WORKS SOUTHERN WIT7 <i>Nashville, TN</i>	BELL'S TWO HEARTED ALE8 <i>Kalamazoo, MI</i>
LITTLE HARPETH UPSTREAM LAGER7 <i>Nashville, TN</i>	BOLD ROCK INDIA PRESSED APPLE CIDER5 <i>Nellysford, VA</i>
JACKALOPE LOVEBIRD6 <i>Nashville, TN</i>	BLACKBERRY FARMS CLASSIC SAISON6 <i>Walland, TN</i>
BEARDED IRIS SEASONAL SELECTION8 <i>Nashville, TN</i>	JOLLY PUMPKIN ARTISAN ALES BAM NOIRE8 <i>Detriot, MI</i>