

## 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*

ASPARAGUS *rhubarb, yogurt, green almonds*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

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

CUCUMBER SALAD *strawberries, parmesan, sour corn vin*

MELTED LEEKS *white wine, parmesan*

PICKLED SHRIMP *gochujang, herbs, crispy shallot*

BACON WRAPPED DATES *parmesan*

FRIES *B & B 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*

CHICKEN SHAWARMA *lamb bacon, skhug aioli, roasted tomato, alfalfa sprouts, red onion, pita*

ROASTED TURKEY *pea shoot pesto, pepper jelly, pickled chiles, sourdough*

CRISPY CATFISH *pickled lemon tartar, tomato, escarole, brioche bun*

GREEN CHILE CHEESEBURGER\* *Gifford's bacon, chiles, pepperjack cheese, pickled red onion*

## MORE FUN STUFF

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

AVOCADO CRISPY RICE *Carolina gold crispy rice, escarole, peanuts, serrano chiles* . . . . . 14

ADD SHAWARMA SPICED CHICKEN THIGH \$4

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

TURKISH HUMMUS *crispy chickpeas, pine nuts, pita, served warm* ..... 9  
ADD CHORIZO, MUSHROOMS OR GROUND BEEF FOR 2.

AVOCADO CRISPY RICE *Carolina Gold crispy rice, escarole, peanuts, serrano chiles* ..... 14

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

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

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

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

BREAKFAST BURRITO *scrambled egg, hashbrown, chorizo, white cheddar, pork green chile* .... 14

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

GREEN CHILE CHEESEBURGER *Gifford's bacon, chopped chilies, pepper jack cheese, pickled red onion* ..... 13

ADD AN EGG 1

## 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 / 3.50

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*

ASPARAGUS *rhubarb, yogurt, green almonds*

SPRING VEGETABLES *favas, peas, charred onion salsa*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

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

CUCUMBER SALAD *strawberries, parmesan, sour corn vin*

BACON WRAPPED DATES *parmesan*

FRIES *B & B ketchup*

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

GRILLED RADICCHIO *rhubarb vin, parmesan, creme fraiche, spring blossoms* . . . . . 13

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

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

BRISKET MEATBALLS\* *lime yogurt, Calabrian chili salsa, herbs* . . . . . 12

ROOT BEER QUAIL *lamb bacon, fennel, blueberry mostarda* . . . . . 16

DRY-AGED TARTARE\* *30-day sirloin, celery root, calabrian chiles, egg yolk* . . . . . 15

MUSHROOM RISOTTO *wild mushrooms, fresh herbs, parm* . . . . . 18

GREEN CHILE CHEESEBURGER\* *Gifford's bacon, chiles, pepperjack cheese, pickled red onion* . . . . 13

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

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

GRILLED DENVER STEAK\* *Bear Creek beef, cucumber noodles, fish sauce vin, fresno chiles* . . . . 27

WHOLE RAINBOW TROUT *Grilled Bucksnort trout, spring vegetables, spinach, fresh herbs* . . . . 28

## AVOCADO CRISPY RICE

*Carolina Gold crispy rice, escarole, peanuts, serrano chiles*

14

## FRIED CHICKEN

*4 piece dark meat, n'duja butter, Tennessee togarashi*

16

## TURKISH HUMMUS

*crispy chickpeas, pine nuts, pita served warm*

9

*add chorizo 2  
add mushrooms 2  
add ground beef 2  
add shaved truffle 15*

CHEF

*Bryan Lee Weaver*

**Honest to GOODNESS**

# DESSERTS

## CORN SEMIFREDDO

Semi-sweet corn cake, blueberries, crunchy corn

9

## PHATTY CAKES

Spicy ginger cookies, vanilla mascarpone

6

## BUTTERMILK TRES LECHES

Louisiana strawberries, candied almonds

9

## COFFEE & TEA

DRIP / 3.00

ESPRESSO / 2.75

AMERICANO / 3.00

CAPPUCCINO / 3.50

CORTADO / 3.50

LATTE / 4.00

ASSORTED TEAS / 2.50



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LATTE / 4.00

ASSORTED TEAS / 2.50



## COCKTAILS

<b>THAT HOODOO THAT YOU DO</b> .....11 <i>George Dickel Rye, Campari, Hoodoo, demerara, orange</i>	<b>MUCHA MUCHACHA</b> .....13 <i>Vida Mezcal, Green Chartreuse, cucumber, lime, agave, smoked salt</i>
<b>SPICY LITTLE BRITT</b> .....9 <i>Broker's Gin, pineapple, lime, cilantro, jalapeno</i>	<b>CHEF'S JULIUS</b> .....10 <i>Broker's Gin, blood orange, vanilla cardamom syrup, egg white, mint</i>
<b>FOLLY BEACH</b> .....11 <i>Virgil Kaine rye, Dolin rouge, Amaro Angostura, Herbsaint, Angostura orange</i>	<b>FLEUR DEMURE</b> .....8 <i>Cathead Honeysuckle vodka, Licor 43, lavender vanilla syrup, grapefruit, soda, rose petals</i>
<b>MANHATTAN LOVE CHILD</b> .....10 <i>Altos Reposado Tequila, Averna, demerara, Angostura, Peychauds</i>	<b>BIRD OR PLANE</b> .....13 <i>George Dickel Rye, Pig's Nose Scotch, Coco Lopez, pineapple,</i>

## DRAFT BEER

<b>CZANN'S PALE ALE</b> .....6 <i>Nashville, TN</i>	<b>BLACK ABBEY THE ROSE</b> .....7 <i>Nashville, TN</i>
<b>SMITH &amp; LENTZ SELECT IPA</b> .....7 <i>Nashville, TN (across the street)</i>	<b>WISEACRE GOTTA GET UP TO GET DOWN MILK STOUT</b> .....7 <i>Memphis, TN</i>
<b>WISEACRE TINY BOMB PILSNER</b> .....7 <i>Memphis, TN</i>	<b>ABITA ROOTBEER</b> .....3 <i>*Non-alcoholic / Abita Springs, LA</i>
<b>JACKALOPE BEARWALKER MAPLE BROWN ALE</b> .....6 <i>Nashville, TN</i>	<b>(10 OZ POUR)</b> <b>KENTUCKY BOURBON BARREL ALE</b> .....8 <i>Lexington, KY</i>
<b>YELLOWHAMMER BLACK LAGER</b> .....6 <i>Huntsville, AL</i>	<b>NORTH COAST CHERRY BERLINER WEISS</b> .....7 <i>Fort Bragg, CA</i>
<b>HONKY TONK TN JED RED ALE</b> .....7 <i>Nashville, TN</i>	<b>DOGFISH HEAD BEER TO DRINK MUSIC TO BLONDE ALE</b> .....6 <i>Milton, DE</i>
<b>TENNESSEE BREW WORKS SOUTHERN WIT</b> .....7 <i>Nashville, TN</i>	<b>NEW HEIGHTS ANIMAL STYLE IMPERIAL IPA</b> .....8 <i>South Nashville, TN</i>
<b>LITTLE HARPETH UPSTREAM LAGER</b> .....7 <i>Nashville, TN</i>	<b>BOLD ROCK INDIA PRESSED APPLE CIDER</b> .....5 <i>Nellysford, VA</i>
<b>BEARDED IRIS SEASONAL SELECTION</b> .....8 <i>Nashville, TN</i>	<b>BLACKBERRY FARMS CLASSIC SAISON</b> .....6 <i>Walland, TN</i>

*Butcher  
& Bee*

# WINE

## SPARKLING

LAMBRUSCO ROSATO | ITALY | LA COLLINA .....12 | 48  
*Raspberry, vanilla, orange peel, semi sweet*

PROSECCO | ITALY | TERREGAIE ..... 9 |36  
*Hints of apple, fruity aromas, refreshing*

LES MURGIERS EXTRA BRUT | FRANCE | FRANCIS BOULARD ..... 95  
*Fresh, vigorous, high acidity, green apples; very dry*

## ROSÉ

ZWEIGELT | AUSTRIA | SCHLOSS GOBELSBURG.....11 | 44  
*Wild cherry, fresh berries, Turkish honey, cool, refreshing*

PINOT GRIS | FRANCE | DOMAINE DE REUILLY..... 56  
*Floral, ripe apricots, stony minerality*

## WHITE

MUSCADET   LA GRANGE   LOIRE   LUNEAU PAPIN . . . . . 8   36	PINOT BLANC   AUSTRIA   BECKER . . . . . 36
<i>Racy, granite, lime zest, fresh grapefruit</i>	<i>Cool melon, stone fruit, wet stone and mineral finish</i>
GODELLO   SPAIN   GODEVAL . . . . . 11   44	SLAVCEK   CROATIA   PINOT GRIGIO . . . . . 33
<i>Stone fruit, juicy citrus, peach pith, nutty finish</i>	<i>Slight pink hue, strawberry, golden pear, racy acidity</i>
WHITE BLEND   FRANCE   CHATEAU LE PAYRAL . . . . . 11   44	TXAKOLINA   BASQUE   AMETZOI . . . . . 45
<i>Pineapple, grapefruit, flint, clean and crisp finish</i>	<i>Basque specialty, lime zest, briny, lemon rind, slight fizz</i>
PINOT GRIS   OREGON   COOPER MOUNTAIN . . . . . 10   40	SAUVIGNON BLANC   SAINT-BRIS   BURGUNDY   BERSAN . . . . . 48
<i>Ripe peach, pear, apricot, weighty texture, balanced</i>	<i>White grapefruit, honeysuckle, silky texture, crisp finish</i>
BEAUJOLAIS BLANC   BURGUNDY   TERRES DOREES . . . . . 13   52	CHARDONNAY   OREGON   ST. INNOCENT . . . . . 60
<i>Golden apple, honeydew, jasmine, saline, bright</i>	<i>French in style, bright acidity, slight oak and stone fruit</i>
ALBARINO   SPAIN   DAVID BOWLER SEREA . . . . . 13   52	SACRISASSI BIANCO   ITALY   LA DUE TERRE . . . . . 75
<i>Citrus, green apple, grapefruit, herbal, minerality</i>	<i>Exuberant acidity, full bodied, dried apricot, mango</i>
RIESLING-TROKEN   GERMANY   CLEMENSBUSCH . . . . . 65	CHARDONNAY   CALIFORNIA   WHETSTONE . . . . . 95
<i>Peach and lime blossom on the nose, inviting and juicy</i>	<i>Tropical fruit, herbal, coastal nuance, lush flavor</i>

## RED

CAB FRANC   ANJOU ROUGE   LOIRE   CLOS DE LA CERISAIE . . . 10   40	SANGIOVESE   ROSSO DI MONTEPULCIANO   ITALY   GODIOLO . . . . . 45
<i>Currants, plum, raspberry, violets, cedar, spice</i>	<i>Bing cherry, violets, raspberry, clove and orange peel</i>
LISTAN NEGRO   CANARY ISLANDS   FONTON DE ORO . . . . . 14   56	ZINFANDEL   SONOMA COUNTY   VALRAVN . . . . . 48
<i>Red berries, black tea, lavender, and a touch of smoke</i>	<i>Wild strawberry, raspberry, licorice laced with pepper</i>
RHONE BLEND   LOVE RED   CALIFORNIA   BROCC CELLARS . . . . . 13   52	CARIGNAN   MENDOCINO   SATIVA   LIOCO . . . . . 65
<i>Ripe berries, spice and a touch of earth</i>	<i>Rooibos tea, kirsch, dried herbs, raspberries, cocoa</i>
BARBERA   ITALY   UMBERTA   LULI . . . . . 13   52	SYRAH   SONOMA COAST   RED CAR . . . . . 66
<i>Juicy bing cherry, blackberries, black pepper, soft tannins</i>	<i>Blackberry, sandalwood, lavender, plum, white pepper</i>
TEMPRANILLO   WASHINGTON   STONERIDGE EL JEFE   1 LITRE . . 10   40	PINOT NOIR   FRANCE   RENE LEQUIN COLIN SANTENAY . . . . . 80
<i>Black currant, spicy oak, toasted spices, licorice</i>	<i>Soft, ripe red cherries, smooth texture, balanced acidity</i>
GAMAY   FRANCE   BEAUJOLAIS VILLAGES . . . . . 30	CHATEAUNEUF-DU-PAPE   FRANCE   MATHIEU . . . . . 90
<i>Soft, ripe red cherries, smooth texture, balanced acidity</i>	<i>Soft, peppery, dark fruits and jammy, earthy finish</i>