

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.

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 *blackberry ricotta, peanut 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

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

CHICKEN BISCUIT *Tennessee togarashi, honey butter, zucchini pickles* 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

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



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



COCKTAILS

THAT HOODOO THAT YOU DO11 <i>George Dickel Rye, Campari, Hoodoo, demerara, orange</i>	MUCHA MUCHACHA13 <i>Vida Mezcal, Green Chartreuse, cucumber, lime, agave, 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>
FOLLY BEACH11 <i>Virgil Kaine rye, Dolin rouge, Amaro Angostura, Herbsaint, Angostura orange</i>	FLEUR DEMURE8 <i>Cathead Honeysuckle vodka, Licor 43, lavender vanilla syrup, grapefruit, soda, rose petals</i>
MANHATTAN LOVE CHILD10 <i>Altos Reposado Tequila, Averna, demerara, Angostura, Peychauds</i>	BIRD OR PLANE13 <i>George Dickel Rye, Pig's Nose Scotch, Coco Lopez, pineapple,</i>

DRAFT BEER

CZANN'S PALE ALE6 <i>Nashville, TN</i>	BLACK ABBEY THE ROSE7 <i>Nashville, TN</i>
SMITH & LENTZ SELECT IPA7 <i>Nashville, TN (across the street)</i>	WISEACRE GOTTA GET UP TO GET DOWN MILK STOUT7 <i>Memphis, TN</i>
WISEACRE TINY BOMB PILSNER7 <i>Memphis, TN</i>	ABITA ROOTBEER3 <i>*Non-alcoholic / Abita Springs, LA</i>
JACKALOPE BEARWALKER MAPLE BROWN ALE6 <i>Nashville, TN</i>	(10 OZ POUR)
YELLOWHAMMER BLACK LAGER6 <i>Huntsville, AL</i>	KENTUCKY BOURBON BARREL ALE8 <i>Lexington, KY</i>
HONKY TONK TN JED RED ALE7 <i>Nashville, TN</i>	NORTH COAST CHERRY BERLINER WEISS7 <i>Fort Bragg, CA</i>
TENNESSEE BREW WORKS SOUTHERN WIT7 <i>Nashville, TN</i>	DOGFISH HEAD BEER TO DRINK MUSIC TO BLONDE ALE6 <i>Milton, DE</i>
LITTLE HARPETH UPSTREAM LAGER7 <i>Nashville, TN</i>	NEW HEIGHTS ANIMAL STYLE IMPERIAL IPA8 <i>South Nashville, TN</i>
BEARDED IRIS SEASONAL SELECTION8 <i>Nashville, TN</i>	BOLD ROCK INDIA PRESSED APPLE CIDER5 <i>Nellysford, VA</i>
	BLACKBERRY FARMS CLASSIC SAISON6 <i>Walland, TN</i>

*Butcher
& Bee*

WINE

SPARKLING

LAMBRUSCO ROSATO | ITALY | LA COLLINA12 | 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>