

**\$125**  
PER PERSON

# Chef's Steak Dinner

2 PERSON MINIMUM PARTICIPATION

SIT BACK AND LET OUR TEAM FILL YOUR TABLE WITH THEIR FAVORITES FROM THE ENTIRE MENU, INCLUDING CHEF'S BIG ASS WOOD GRILLED STEAK

## Three Course Tasting Menu

**\$75**  
PER PERSON

### LET US CURATE OR PICK FOR YOURSELF

EACH COURSE CAN BE SERVED INDIVIDUALLY OR SHARED FOR THE TABLE, ADDITIONAL BONUS ITEMS ARE AVAILABLE A LA CARTE.

☐ **FERMENTED TEA LEAF CAESAR** *GF*

CRISPY SHALLOTS & GARLIC  
SUNFLOWER SEEDS  
SPICED PEANUTS  
PARMESAN

☐ **GRILLED SUMMER SQUASH** *GF*

URFA MISO  
GREEN STRAWBERRIES  
LEMON RICOTTA  
BLACK GARLIC CRUMBLE

☐ **CHILLED RICE NOODLES** *GF*

CHILI CRUNCH VINAIGRETTE  
HERB MELANGE  
SWEET & SOUR SAUCE  
FRIED YUBA

☐ **GRILLED MAITAKE MUSHROOM**

CHUNJANG SAUCE  
BONITO PICKLED DAIKON  
CITRUS BLEND  
CRISPY GARLIC

☐ **POACHED ALASKAN HALIBUT** *GF*

KOMBU CURED  
GRILLED HAKUREI TURNIPS  
WHITE ASPARGUS SAUCE  
SAKE LEES OIL

☐ **JAPANESE EGGPLANT "UNAGI DON"** *GF*

CAROLINA GOLD RICE PORRIDGE  
LAVENDER GOCHUGARU CHERRIES  
MASAGO ARARE  
UNAGI NO TARE

☐ **SWEET CORN DUMPLINGS**

STEAMED CLAMS  
SAKE DASHI BUTTER  
CHERVIL  
LOVAGE OIL

☐ **BUDDHA'S HAND VODKA SHELLS**

FOCACCIA BREADCRUMBS  
BASIL BUDS  
STONE YOGURT  
PRESERVED LEMON

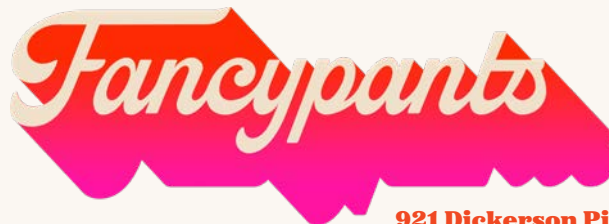
☐ **STICKY BARBECUE PORK RIBS**

FIVE SPICE RUB  
HOISIN BBQ SAUCE  
GOCHUGARU  
GARLIC CRUNCH

## IMPORTANT INFO:

A HEALTHY HOSPITALITY CHARGE OF 2.2% IS ADDED TO EVERY CHECK IN ORDER 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.



921 Dickerson Pike  
Nashville TN 37207

# Bonus Menu

## BREAD SERVICE **v**

HOUSE FOCACCIA, CHINESE LONG PEPPER, SMOKED SALT, EXTRA VIRGIN OLIVE OIL **FREE!** Limit one per 2 guest

## SOUR CREAM & ONION CAVIAR DIP\* **GF**

1 OZ PADDLEFISH CAVIAR, LEMON GRASS, LIME ZEST, HERBS, RUFFLES **\$65**

## CAVIAR BUMP\* **GF**

4-6 GRAMS ASTREA GRAND SELECTION OSCIETRA CAVIAR SERVED ON THE BACK OF YOUR HAND **\$15** per bump

## HOKKAIDO SCALLOP CRUDO\* **GF**

HABANADA AND SUNDGOLD SLUSHY, SEA BUCKTHORN, MARIGOLD, SMOKED SCALLOP DASHI GELEE **\$20**

## STEAK TARTARE\*

PORCINI TAMARI DRESSING, BEEF GARUM EGG YOLK, MUSHROOM "FUDGE", BARLEY CRUMBLE, GRILLED POTATO BREAD **\$22**

## WEISER FARM MELON & TOMATO SALAD **GF**

LEMON VERBENA DASHI, KOMBU SALT, ANISE HYSSOP VINEGAR **\$20**

## JAMMY DEVEILED EGG\* **GF**

RAMEN EGG, PICKLED FRESNO, FURIKAKE **\$6** Two halves

**GF** Gluten Free **v** Vegan

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

ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

# Seasonal Cocktails

**BLOOMERS \*13**  
ROSÉ WINE, JAMAICAN RUM,  
LYCHEE, UMEBOSHI, LEMON

## **SILK SARONG \*16**

CASTLE & KEY HARVEST GIN  
SUDACHI & YUZU  
THAI BASIL  
SHISO  
SUPASAWA  
TONIC WATER

## **BOOT CUT \*15**

OLD FORESTER 100 PROOF  
MANZANILLA SHERRY  
ALLSPICE DRAM  
STRAWBERRIES  
GINGER  
LEMON

## **BIKINI BOTTOMS \*15**

WHEATLEY VODKA  
KALANI COCONUT  
PINEAPPLE  
GRAHAM CRACKER (GF)  
LIME

## **CARGO SHORTS \*14**

ARETTE TEQUILA  
NARANJA ORANGE  
GOOD DAY MANGO SOJU  
TOASTED CORIANDER  
LEMONGRASS  
NUMBING "DIME BAG"  
SODA

# Bourbon Flights

## **BLANTON'S .75 oz of each \*65**

PRODUCED BY THE BUFFALO TRACE DISTILLERY IN FRANKFORT, KENTUCKY, BLANTON'S IS WIDELY REGARDED AS ONE OF THE PIONEERS OF SINGLE-BARREL BOURBON. THE BLANTON'S COLLECTION HAS EARNED ITS REPUTATION NOT ONLY FOR QUALITY BUT ALSO FOR RARITY AND EXCLUSIVITY. WHETHER YOU'RE SAVORING THE ORIGINAL EXPRESSION OR HUNTING FOR THE ELUSIVE STRAIGHT FROM THE BARREL, EACH BOTTLE REPRESENTS A PIECE OF BOURBON HISTORY.

**BLANTON'S**

**BLANTON'S GOLD**

**BLANTON'S STRAIGHT FROM THE BARREL**

## **BUFFALO TRACE ANTIQUE COLLECTION .75 of each \*85**

ALL PART OF THE BUFFALO TRACE ANTIQUE COLLECTION. EACH OF THESE EXPRESSIONS IS A MASTERPIECE IN ITS OWN RIGHT, REPRESENTING THE PINNACLE OF CRAFTSMANSHIP AND AGING. THEY ARE AMONG THE MOST COVETED BOTTLES FOR COLLECTORS AND CONNOISSEURS ALIKE. WHETHER YOU PREFER THE RICH COMPLEXITY OF A WHEATED BOURBON, THE INTENSITY OF A HIGH-PROOF SPIRIT OR THE DEPTH OF A LONG-AGED BOURBON, THESE WHISKIES OFFER SOMETHING EXCEPTIONAL.

**WILLIAM LARUE WELLER**

**THOMAS H. HANDY**

**GEORGE T. STAGG**

# House Classics

*\*WITH A TWIST*

## TUXEDO PANTS \*16

*DIRTY MARTINI*

*KAISTRA ELION VODKA*

*HOUSE OLIVE BRINE*

*WHIPPED FETA OLIVE\**

*COCKTAIL ONION*

*DILL TINCTURE*

*\*CONTAINS ALLIUM & DAIRY*

## PINK TUTU \*15

*COSMO X GREYHOUND*

*WHEATLEY VODKA*

*CLEAR CREEK CRANBERRY*

*NARANJA ORANGE*

*GRAPEFRUIT*

*LIME OLEO-SACCHARUM*

*PRESERVED CITRUS SALT RIM*

## BELL BOTTOMS \*16

*CORPSE REVIVER #2 (LACTO CLARIFIED)*

*JUNIPERO GIN*

*COCCHI AMERICANO*

*NARANJA ORANGE*

*HERBSAINT*

*CUCUMBER*

*LEMON*

## GRASS SKIRT \*16

*TIKI COCKTAIL*

*MONYMUSK OVERPROOF RUM*

*AMARO ANGOSTURA*

*ST. GEORGE SPICED PEAR*

*CINNAMON*

*PINEAPPLE*

*LIME*

## ROMPER \*16

*ESPRESSO MARTINI*

*WHEATLEY VODKA*

*BORGHETTI*

*AMARO SEGESTA*

*LEGACY COLD BREW*

*CINNAMON*

*WHIPPED COCONUT*

## OVERALLS \*17

*OLD FASHIONED*

*BUFFALO TRACE BOURBON*

*BARBANCOURT 8 YR RHUM*

*TAMARI SYRUP (GF)*

*TOASTED BLACK SESAME*

*ANGOSTURA BITTERS*

*REGAN'S ORANGE BITTERS*

# Bartender's Friends

## DEALER'S CHOICE \*17

*Not feeling picky? Then let us choose something for you! Just no regrets if you don't like it!*

## BARTENDER'S THIMBLE \*8

*Don't want a full shot? Just take a thimble's worth of our favorite amaro.*

# Wines By The Glass \$16

## SPARKLING

**CHARDONNAY, PINOT NOIR** *Louis Pommery, 'Brut' - Sonoma County, CA*

**PINOT NOIR** *Gruet, 'Brut Rosé' - Albuquerque, NM*

## WHITE

**PINOT GRIS** *Maysara, 'Arsheen' - McMinnville, OR*

**SAUVIGNON BLANC** *L.A. Cetto - Baja California, MX*

**CHARDONNAY** *Au Bon Climat - Santa Barbera, CA*

## ROSÉ

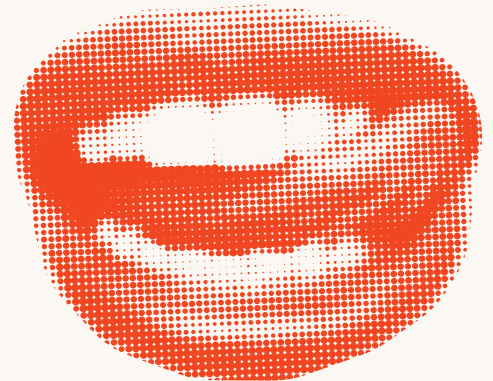
**ZINFANDEL** *Turley Wine Cellars - Napa Valley, CA*

## RED

**PINOT NOIR** *Presqui'le, 'Presqui'le Vineyard' - Santa Maria Valley, CA*

**SYRAH, VIOGNIER** *Dionystic, 'For Bruce' - Willamette Valley, OR*

**CABERNET SAUVIGNON, MERLOT, MALBEC +** *Gilbert Cellars, 'Left Bank' - Columbia Valley, CA*



# Beer In The Can or Glass

**ROSEWOOD CIDER** *Brightwood Cider Co. \$10*

**DYED IN THE WOOL SOUR** *BLUEBERRY & HIBISCUS*  
*Fancypants x Southern Grist Brewing Collab \$10*

**PEP TALK LAGER** *Bearded Iris Brewing \$8*

**KOJI GOLD IPA** *Proper Sake Co. \$8*

# Alcohol Free Beverages

## NA BEER

**PILSNER** *Untitled Art \$6*

## MOCKTAILS

**YOGA PANTS** *Fever Tree Tonic, Cucumber, Mint, Ginger, Lime \$10*

**TRACKSUIT** *Giffard Aperitif, Blackberry, Lemon, Soda \$10*

## SODAS

**MEXICAN COKE** *Coca-Cola \$7*

**GINGER ALE** *Freddy's \$5*



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