

\$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

☐ **BEESWAX POACHED BUTTERNUT SQUASH** *GF*

BROWN CHEESE FUDGE
CRISPY CHESTNUTS
BLACK RAMPS
SHEEP'S WHEY SAUCE

☐ **GRILLED LION'S MANE MUSHROOM**

CHAR SIU
BRAISED GREENS
YUBA CHICHARRON

☐ **ONION NOODLE CACIO E PEPE** *GF*

AGED PARMESAN
URFA FLAKE
PICKLED GREEN PEPPERCORN

☐ **ROYAL RED SHRIMP CAKE** *GF*

SALTED HABANADA SAUCE
GRILLED CABBAGE
SEA BUCKTHORN KOSHO
MARIGOLD LEAF OIL

☐ **BANANA LEAF STICKY RICE RISOTTO** *GF*

SAMBAL RAISINS
SALTED BLACK SOYBEANS
CASHEWS
HERB CHUTNEY

☐ **SWEET POTATO CASARECCE**

BLACK GARLIC BUTTER
OVERRIPE PERSIMMON
THAI LIME SWEET POTATO PURÉE
HERB & ALMOND SHICHIMI

☐ **BUDDHA'S HAND VODKA SHELLS**

FOCACCIA BREADCRUMBS
BASIL BUDS
STONE YOGURT
PRESERVED LEMON

☐ **BRAISED CREEK STONE SHORT RIB**

SICHUAN RUB
CHEERWINE
WHITE GRITS
RAMEN 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

SOUR CREAM & ONION CAVIAR DIP* GF

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

FOIE GRAS TERRINE

WARM PANDAN LEAF WAFFLE, SUMMER BERRY JELLY, SESAME "PEANUT BUTTER", FARM HERBS \$29

HIRAMASA CRUDO*

PRESERVED SPRUCE, MAKRUT LIME, CLARIFIED PUMPKIN BOUILLION, SALTED CITRUS \$20

STEAK TARTARE*

HORSERADISH LEAF GREMOLATA, DILLY WAX BEANS, PUFFED QUINOA, SALTED RAMPS, GRILLED POTATO BREAD \$22

SOURDOUGH TEMPURA SUNCHOKES

CIDER & CURRANT LEAF SABAYON, BLACK WALNUT MISO, SUNFLOWER BUTTER, SEA LETTUCE DUST \$14

MATSUTAKE AGNOLOTTI

PINE NUT & MATSUTAKE MUSHROOM CREAM, SAKE VIN BLANC, HOUSE PRESSED PINE NUT OIL, SHAVED MATSUTAKI \$27

JAMMY DEVEILED EGG* GF

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

CAVIAR BUMP GF

*ASTREA GRAND SELECTION
OSCIETRA CAVIAR*

\$15 ea

*4-6 grams served on
the back of your hand*

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

ZOOT SUIT *15

JUNIPERO GIN
VELVET FALERNUM
HONEYDEW SYRUP
MIDORI
ANCHO CHILI
SUPASAWA

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

'BOB'S YOUR UNCLE' CIDER *Diskin Cider Co. \$8*

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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