

\$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 A WOOD GRILLED STEAK WITH SIDES TO SHARE

Three Course Tasting Menu

\$78
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

EMBER ROASTED CAULIFLOWER

CARAMELIZED CAULIFLOWER
GREEN STRAWBERRY PERSILLADE
KOJI BEER SAUCE

WARM GREEN & WHITE ASPARAGUS

SMOKED EGG YOLK SAUCE
SEA LETTUCE OIL
GOOSEBERRY REDUCTION
MONTEREY BAY SEAWEEDS

ONION NOODLE CACIO E PEPE GF

AGED PARMESAN
URFA FLAKE
PICKLED GREEN PEPPERCORN

GRILLED GOLDEN TILEFISH GF

BANGS ISLAND MUSSELS
MARIGOLD BUTTER
FAVA BEANS
GREEN RHUBARB KASUZUKE

BBQ MAITAKE MUSHROOM V

ARONIA BERRY GLAZE
BENNE SEED MISO
GRILLED BLUEBERRIES
MUSHROOM DASHI

SEA LETTUCE & NORI CAMPANELLE

WATERCRESS PESTO
PICKLED CHANTERELLE
LEMON GARLIC BREADCRUMBS
BLACK WALNUT

BUDDHA'S HAND VODKA SHELLS

FOGACCIA BREADCRUMBS
BASIL BUDS
STONE YOGURT
PRESERVED LEMON

ROAST JOYCE FARMS CHICKEN GF

GINGER SCALLION MOUSSE
WHITE MISO JUS
NASTURTIUM
NANTES CARROT PUREE

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

CAVIAR BUMP **GF**

ASTREA GRAND SELECTION OSCIETRA CAVIAR \$15 ea

4-6 grams served on the back of your hand

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

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

BEEF TARTARE*

GRILLED BONE MARROW, BLACK TRUMPET CONSERVA, SUNCHOKE EMULSION, FERMENTED POTATO BREAD \$22

DELICE DE BOURGOGNE BOTTONI

AGED ASTREA OSETRA CAVIAR, PRESERVED SUNGOLD BUTTER, SALTED CHANTERELLES, GRILLED LEMON THYME \$38

JAMMY DEVEILED EGG* **GF**

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

BREAD SERVICE

HOUSE FOCGACIA, SMOKED SEA SALT, LONGPEPPER FREE! *Limit one per two guests*



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 *15
JAMAICAN OVERPROOF RUM,
LYCHÉE, LEMON, UMEBOSHI

RUFFLED ROMPER *16

ESPRESSO MARTINI

WHEATLEY VODKA

BORGHETTI

AMARO SEGESTA

LEGACY COLD BREW

RASPBERRY COCONUT WHIP

BEEKEEPER'S SUIT *14

TEQUILA SOUR

CIMARRON REPOSADO TEQUILA

LAVENDAR

HAMILTON PIMENTO DRAM

LEMON

HONEY

BEE POLLEN ANGOSTURA BITTERS

MANTA PANTS *16

PINA COLADA

RHUM AGRICOLE

PLANTARAY 3 STAR

LIME CREMA CORDIAL

LIME JUICE

MANGO SIMPLE

CURRY LIME CREAM

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.

BLANTON'S

BLANTON'S GOLD

BLANTON'S STRAIGHT FROM THE BARREL

VAN WINKLE .75 of each ***115**

BORN AT THE LEGENDARY STITZEL-WELLER DISTILLERY AND CARRIED FORWARD BY THE VAN WINKLE FAMILY AT BUFFALO TRACE, THESE WHEATED BOURBONS ARE MADE WITH AN UNUSUALLY HIGH PROPORTION OF WHEAT IN PLACE OF RYE. PRODUCED IN EXTREMELY LIMITED QUANTITIES AND AGED FAR LONGER THAN INDUSTRY NORMS.

OLD RIP VAN WINKLE 10 YEAR

VAN WINKLE 12 YEAR

PAPPY VAN WINKLE 15 YEAR

House Classics

**WITH A TWIST*

TUXEDO PANTS *16

DIRTY MARTINI

KASTRA 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

BOOT CUT *15

WHISKEY SMASH X BRAMBLE

OLD FORESTER BOURBON

MANZANILLA SHERRY

ALLSPICE DRAM

STRAWBERRY

CINNAMON

LEMON & GINGER

SMOKING ROBE *18

OLD FASHIONED

HTG SINGLE BARREL EAGLE RARE

SMOKED STEEN'S SYRUP

HOUSE BITTERS BLEND

"ROOTS BEER" TEA-NCTURE

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 \$17

SPARKLING

CHARDONNAV, SAUVIGNON BLANC, GEWÜRZTRAMINER *Days of Youth, 'The Diver Sparkling Brut' - CA*

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

ORANGE

FIELD BLEND+ *Wonderwerks, 'Big Orange' - CA*

WHITE

ALBARIÑO *Folktale, 'Seven Spanish Angels' - Carmel, CA*

SAUVIGNON BLANC *Casa Jipi - Baja California, MX*

CHARDONNAV *Au Bon Climat - Santa Barbara, CA*

RED

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

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

GABERNET SAUVIGNON+ *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

'HOMESTYLE' IPA *Bearded Iris Brewing.* \$8

Alcohol Free Beverages

NA BEER

'AMERICAN GOLD' PILSNER *Untitled Art* \$6

MOCKTAILS

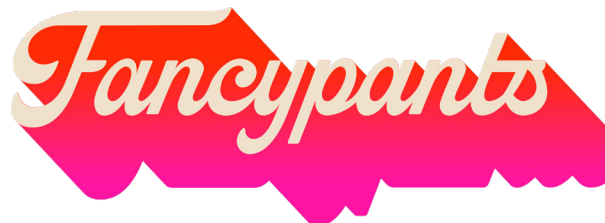
YOGA PANTS *Tonic, Cucumber, Mint, Ginger, Lime* \$10

TRACKSUIT *Giffard Aperitif, Strawberry, Cinnamon, Lemon, Soda* \$10

SODAS

MEXICAN COKE *Coca-Cola* \$7

GINGER ALE *Freddie's* \$5



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