

STATIONAIRY

SOUP AND SUCH

Chef's preparation of Soup
cup or bowl

5/10

Alabama Smoked Fish Dip
farm egg, capers, duke's mayo

13

Whipped Sheep's Milk Cheese
fermented honey, pistachio

12

SALADS AND PLATES

Petite Spring Greens

pickled onion, manchego, pine nuts, herbs,
golden raisin, cabernet vinaigrette

14

Caeser salad

romaine heart, garlic croutons, grana padano,
vegan dressing

12

Wedge

roasted tomato, lardons, soft egg, bleu
cheese, onion, buttermilk dressing

15

Baby Kale Salad

beets, goat cheese, fennel, poached pear,
banyuls vinaigrette

14

+ chicken 10

+ poached shrimp 16

+ flat iron steak* 14

SANDWICHES

*sandwiches served with your choice of
shoestring fries or side salad*

Grilled Chicken Breast

onion, lettuce, tomato, TN bacon,
cheddar cheese dijonaise, brioche bun

16

Small Mac Brisket Burger*

onion confit, house pickles, shredded
lettuce, castelvetro olive special sauce,
brioche bun

20

Bacon. Liver. Tomato.

Benton's bacon, foie, sun dried tomato,
gruyere, sourdough

16

Pulled Pork Shoulder

house mustard sauce, pickles, fresh herbs,
brioche bun

14

Chicken Salad Tartine

48 hour brine, grapes, walnut, Duke's mayo,
French bread

14

PLATES

Prime Flat Iron 7oz*

red wine sauce, truffle fries

28

Pan Seared Farro Island Salmon*

creamy polenta, arugula, sauce viege

24

Pasta Aglio e olio

bucatini, chili flake, garlic, aged
parmesan

20

