

fort louise
LET'S EAT!

1304 McGavock Pike
NASHVILLE

EAST NASHVILLE
RESTAURANT WEEK
PRIX FIXE \$ 33 / PERSON

COURSE 1
CHOOSE ONE

Butternut Squash Soup
Braised pork, cannellini beans,
pomegranate seeds

- OR -

Prosciutto and Celery Root Hummus
Pickled vegetables, warm toast

COURSE 2
CHOOSE ONE

Ricotta Gnocchi
Charred apple, parmesan,
sweet potato, kale

- OR -

Saffron Glazed Trout
Picholine olives, fennel, celery root puree

DESSERT

Fort Louise Doughnut Holes
Tahitian vanilla mascarpone,
cinnamon sugar

S'mores Parfait
Chocolate mousse, caramel,
graham cracker

A LA CARTE

Roasted Garlic Tallow Candle.....8
Savory Monkey Bread

Roasted Brussel Sprouts.....11
Fish sauce vinaigrette, crushed almonds, green goddess

Beet Salad.....10
Herb ricotta, crunchy pumpkin seeds,
green apple, red chili vinaigrette

Double Fort Burger.....14
American cheese, brioche bun,
F.L. sauce + fries or salad

Bone-in Pork Chop.....26
Whipped potato puree, pomegranate, brussel
sprouts, mushrooms

Curry Fried Chicken Bucket.....17
Local honey, benne seed corn bread

SIDES \$ 4

Whipped Potato Puree

Collard Greens

Garden Salad

Seasonal Vegetables

Loaded Fries & Ranch Aioli



"i'm hungry like a fort."
@hungrylikeafort

** May contain raw or undercooked ingredients
*Eating raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness
but your mouth will thank you.