

## MEZZE \$5 each

RUTABEGA REUBEN *pastrami, sauerkraut, Russian dressing*

TURNIP CACIO E PEPE *turnips, parm, black pepper*

BEETS *maple labneh, citrus, dill*

CHICKPEA FRITTER *tomato ragu, tahini*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

SWEET PAPAS BRAVAS *citrus aioli, parmesan*

BUTTERNUT SQUASH *parmesan, sage*

GRILLED RADISHES *green tahini, shallot butter*

## DIPS & SPREADS \$8 each, served with two pita

ADD CHORIZO, GIFFORDS BACON, BEEF OR MUSHROOMS **3**. EXTRA PITA **1**.

HUMMUS *tahini, spicy sauce*

TURKISH HUMMUS *crispy chickpeas, pine nuts, served warm*

WHIPPED FETA *fermented honey, cracked black pepper*

CHICKEN LIVER MOUSSE *strawberry jelly, toast* . . . . . 8

GRILLED LOW COUNTRY OYSTERS *breadcrumbs, koji, beef butter, pickled banana peppers* . . . . . 10

BURRATA *Louisiana citrus, peanut granola, fennel, pomegranate* . . . . . 12

WINTER GREENS SALAD *shaved greens, parmesan, pecans, pickled apricots* . . . . . 13

ADD SHAWARMA SPICED CHICKEN THIGH **4**.

MUSHROOM TOAST *Dozen Bakery sourdough, roasted garlic, pecorino* . . . . . 11

ANSON MILLS POLENTA *braised Gifford's bacon, peanuts, sorghum popcorn, bacon dashi* . . . . . 12

AVOCADO CRISPY RICE *Carolina Gold crispy rice, winter greens, peanuts, serrano chiles* . . . . . 14

ADD SHAWARMA SPICED CHICKEN THIGH **4**.

TIGER STYLE BRUSSELS *green curry, lime, fresh herbs, crunchy onions* . . . . . 13

HATCH CHILE CHEESEBURGER\* *Bear Creek beef, American + cheddar cheese, bacon, fries* . . . . . 14

CHICKEN FRIED CAULIFLOWER STEAK *coconut gravy, hot sauce, pickles* . . . . . 20

ABALONE MUSHROOM *pickled green tomato, spiced labneh, sunflower seeds, manchego* . . . . . 19

FRIED CHICKEN *four thighs tossed in 'nduja butter & Tennessee togarashi* . . . . . 18

BRAISED LAMB *chickpea stew, dukkah, spicy honey* . . . . . 22

RABBIT CAVATELLI *mole sauce, mushrooms, blistered tomato, red onion, cilantro* . . . . . 22

PORK SHANK *refried Sea Island peas, satsuma mojo* . . . . . 25

DRY-AGED SIRLOIN *sunchoke puree, mustard greens, crispy sunchokes* . . . . . 27

FEB 26 - MAR 4

## EAST NASHVILLE RESTAURANT WEEK

choice of one option  
per course

FIRST  
roasted carrots  
whipped feta  
chickpea fritters

SECOND  
crispy rice  
braised lamb  
fried chicken

THIRD  
phatty cakes  
chocolate pot de creme

30 / person

CHEF

Bryan Lee Weaver

**Honest to GOODNESS**

## COCKTAILS

**BEETS BY J.** ..... 11  
*Cathead Vodka, beet, amaro, basil, ginger, lime, Prosecco*

**THE LOST SCOT** ..... 11  
*Pig's Nose scotch, falernum, pineapple, ginger, lemon, angostura*

**HAWKINS CRUSOE** ..... 11  
*Diplomatico Reserva, El Dorado 8 yr, Bonal, Cynar*

**SMOKE AND MIRRORS** ..... 11  
*Fidencio classico, Cynar, Demarara, salt, orange*

**FLOWERS FOR ALBERT** ..... 11  
*Broker's Gin, Cocchi Americano, Falernum, lime, Angostura, orange*

**THAT HOODOO THAT YOU DO** ..... 11  
*Virgil Kane Rye, Campari, Hoodoo, demerara, orange*

**MARIGOLD** ..... 13  
*Batavia Arrack, Yellow Chartreuse, ginger, grapefruit, Tiki bitters, Angostura*

## DRAFT BEER

**JACK'S HARD CIDER** ..... 7  
*Biglerville, PA*

**WISEACRE TINY BOMB PILSNER** ..... 7  
*Memphis, TN*

**NEW HEIGHTS NOTHING FANCY CREAM ALE** ..... 7  
*Nashville, TN*

**BOULEVARD UNFILTERED WHEAT** ..... 7  
*Kansas City, MO*

**HONKY TONK SOUR CHERRY** ..... 7  
*Nashville, TN*

**GZANN'S AMERICAN PALE ALE** ..... 7  
*Nashville, TN*

**BLACK ABBEY THE ROSE BELGIAN PALE ALE** ..... 7  
*Nashville, TN*

**LITTLE HARPETH SAN FRAN LAGER** ..... 7  
*Nashville, TN*

**BEARDED IRIS HOMESTYLE IPA** ..... 8  
*Nashville, TN*

**SMITH & LENTZ SELECT IPA** ..... 8  
*Nashville, TN (across the street)*

**BELLS PORTER** ..... 7  
*Kalamazoo, MI*

**GOOD PEOPLE BROWN ALE** ..... 7  
*Birmingham, AL*

**JACKALOPE SNOWMAN MOCHA STOUT** ..... 7  
*Nashville, TN*

(10 OZ POUR)

**BLACKBERRY FARM CLASSIC SAISON** ..... 6  
*Walland, TN*

**ALPINE DUET IPA** ..... 8  
*San Diego, CA*

**BALLAST POINT GRAPEFRUIT SCULPIN IPA** ..... 7  
*San Diego, CA*

**DARK HORSE SCOTTY KARATE SCOTCH ALE** ..... 9  
*Marshall, MI*

**GREEN FLASH DOUBLE STOUT** ..... 8  
*San Diego, CA*

## NON-ALCOHOLIC

**ABITA ROOT BEER** ..... 5

## LUNCH



### MEZZE \$5 each

RUTABEGA REUBEN *pastrami, sauerkraut, russian dressing*

TURNIP CACIO E PEPE *turnips, parm, black pepper*

BEETS *maple labna, citrus, dill*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

CHICKPEA FRITTER *tomato ragu, Bloomsbury Farm kalette*

SWEET PAPAS BRAVAS *citrus aioli, parmesan*

BUTTERNUT SQUASH *pomegranate, parmesan, sage*

GRILLED RADISHES *green tahini, shallot butter*

### DIPS & SPREADS \$8 each, served with two pita

ADD CHORIZO, GIFFORD'S BACON, BEEF OR MUSHROOMS 3. / EXTRA PITA 1.

HUMMUS *tahini, spicy sauce*

TURKISH HUMMUS *crispy chickpeas, pine nuts, served warm*

WHIPPED FETA *fermented honey, cracked black pepper*

### SANDWICHES 11 EACH / ADD A MEZZE OR FRIES FOR 3.

FRIED AVOCADO *sour mango aioli, pickled fresnos, baguette*

ROAST BEEF & CHEESE *BBQ sauce, onion straws, pickled red onion, American cheese*

HATCH CHILE CHEESEBURGER\* *Bear Creek beef, American & cheddar cheese, bacon*

I.F.C. *Israeli fried chicken, harissa, tahini slaw, potato roll*

CHICKEN SHAWARMA *lamb bacon, skhug aioli, roasted tomato, alfalfa sprouts, red onion, pita*

TROUT MELT *smoked rainbow trout, gouda, roasted tomato, Gifford's bacon, sourdough*

SMOKED TURKEY *Dreamweaver mustard, aged gouda, zucchini pickles, potato chips, potato roll*

GRILLED CAULIFLOWER *harissa, spicy peanuts, pickled mustard seeds, sunchoke, potato roll*

PASTRAMI ON RYE *russian dressing, sauerkraut, brisket pastrami, white cheddar cheese*

### MORE FUN STUFF

AUTUMN GREENS SALAD *shaved collard greens, parmesan, pecans, pickled apricots . . . . . 13*

ADD SHAWARMA SPICED CHICKEN THIGH 4.

AVOCADO CRISPY RICE *Carolina Gold crispy rice, escarole, peanuts, serrano chiles . . . . . 14*

ADD SHAWARMA SPICED CHICKEN THIGH 4.

FEB 26 - MAR 4

EAST NASHVILLE  
RESTAURANT WEEK

select any sandwich  
+ any mezza

10

CHEF

Bryan Lee Weaver

Honest to GOODNESS

\*Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## COCKTAILS

THAT HOODOO THAT YOU DO ..... 11  
*Virgil Kane Rye, Campari, Hoodoo, demerara, orange*

BLOODY MARY ..... 11  
*a brunch classic*

MIMOSA ..... 10  
*fresh squeezed OJ*

NC-17 ..... 9  
*Fernet Branca, Averna Amaro, Abita Root Beer, cream*

## DRAFT BEER

JACK'S HARD CIDER ..... 7  
*Biglerville, PA*

WISEACRE TINY BOMB PILSNER ..... 7  
*Memphis, TN*

NEW HEIGHTS NOTHING FANCY CREAM ALE ..... 7  
*Nashville, TN*

DOGFISH HEAD NAMASTE WITBIER ..... 7  
*Milton, DE*

HONKY TONK SOUR CHERRY ..... 7  
*Nashville, TN*

CZANN'S AMERICAN PALE ALE ..... 7  
*Nashville, TN*

BLACK ABBEY THE ROSE BELGIAN PALE ALE ..... 7  
*Nashville, TN*

LITTLE HARPETH SAN FRAN LAGER ..... 7  
*Nashville, TN*

BEARDED IRIS HOMESTYLE IPA ..... 8  
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(10 OZ POUR)

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ALPINE DUET IPA ..... 8  
*San Diego, CA*

BALLAST POINT MANGO IPA ..... 7  
*San Diego, CA*

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*Marshall, MI*

GREEN FLASH DOUBLE STOUT ..... 8  
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## NON-ALCOHOLIC

ABITA ROOT BEER ..... 5