

APPETIZERS

BREAD & BUTTER	5
rye bread, malt butter	
MUSSELS	12
coconut chili broth, pickled tofu, roti, lemongrass garlic butter	
STEAK CARPACCIO*	13
italian smoked strip steak, lemon almond salt, garam masala oil, parmesan, fried garlic, pickled red onion, eggplant frites	
SOUTHERN CHARCUTERIE & CHEESE	30
chef's selection of cheeses, charcuterie, and accoutrements	
OCTOPUS AND SHRIMP BRUSCHETTA	13
bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus	
ROASTED CAULIFLOWER	11
truffled pea purée, salted almonds, feta crema, red bell essence	
<i>Kick Hunger Challenge: A portion of the proceeds of each Roasted Cauliflower sold will benefit Second Harvest Food Bank of Middle Tennessee</i>	

SALADS

SPINACH	11
black garlic honey vinaigrette, cherry tomatoes, red onion, orange segments, feta, dried cranberries, smoked chickpea aioli	
ETCH	10
green apples, bleu cheese, candied orange peel, fennel, hazelnuts, champagne vinaigrette, arugula, radicchio	
ENDIVE & CITRUS	12
whipped taleggio, candied walnuts, honey mint vinaigrette	

ENTRÉES

FROM THE SEA	seasonally priced
today's creation	
VENISON*	36
feta filo clutch, pomegranate walnut sauce, black olive tapenade, confit pearl onions, tunisian poached apricots, mint relish, sugar snap peas	
SCALLOPS*	37
farro risotto, saffron crème, almond romesco, confit leeks, kale, capers, pancetta, salsa vinagretta	
TEMPURA TOFU	23
house-made chickpea tofu, recado rojo cactus, poblano pepita purée, coffee carrots, sambal goat cheese, okra, black bean salsa	
LAMB CHOPS*	38
tomato tagine, chermoula okra, ginger fig chutney, za'atar feta, charred eggplant purée, spiced puffed quinoa, pea shoots, preserved kumquat vinaigrette	
VEAL & SHIITAKE MEATBALLS	27
black garlic noodles, charred scallion miso purée, beet ginger sauce, asparagus, snap peas, honey sesame crisp	
GRILLED FILET 7OZ*	38
horseradish whipped potatoes, broccolini, carrot mustard, red wine gastrique, beef gravy	

SIDES

FRIED BRUSSELS SPROUTS	8
chili sauce, sesame crema, crushed peanuts	
TUSCAN ASPARAGUS GRILLED & CHILLED	8
smoked white bean purée, hard boiled egg, caper lemon salsa	
CRISPY POTATO SALAD	8
mustard dressing, roja & verde sauces	

*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For your convenience, a 20% gratuity will be added to parties of 8 or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.

Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering.