

APPELIZERS	<b>BREAD &amp; BUTTER</b> 5 rye bread, malt butter
	<b>MUSSELS</b> 12 coconut chili broth, pickled tofu, pea shoots, roti, lemongrass garlic butter
	<b>STEAK CARPACCIO*</b> 13 italian smoked strip steak, lemon almond salt, garam masala oil, parmesan, fried garlic, pickled red onion, eggplant frites
	<b>SOUTHERN CHARCUTERIE &amp; CHEESE</b> 30 chef's selection of cheeses, charcuterie, and accoutrements
	<b>OCTOPUS AND SHRIMP BRUSCHETTA</b> 13 bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus
	<b>ROASTED CAULIFLOWER</b> 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	<b>SPINACH</b> 11 black garlic honey vinaigrette, cherry tomatoes, red onion, orange segments, feta, dried cranberries, smoked chickpea aioli   add chicken 5 or shrimp 6
	<b>ETCH</b> 10 green apples, bleu cheese, candied orange peel, fennel, hazelnuts, champagne vinaigrette, arugula, radicchio   add chicken 5 or shrimp 6
	<b>ENDIVE &amp; CITRUS</b> 14 whipped taleggio, candied walnuts, honey mint vinaigrette
ENTRÉES	<b>FROM THE SEA</b> seasonally priced today's creation
	<b>VENISON*</b> 36 feta filo clutch, pomegranate walnut sauce, black olive tapenade, confit pearl onions, tunisian poached apricots, mint relish, sugar snap peas
	<b>SCALLOPS*</b> 37 mushroom forbidden rice, wonton crisp, fermented fresno carrot sauce, black bean purée, sprout salad, shiitake yuzu vinaigrette, unagi crème fraîche
	<b>TEMPURA TOFU</b> 23 house-made chickpea tofu, recado rojo cactus, poblano pepita purée, coffee carrots, sambal goat cheese, okra, black bean salsa, sunflower sprouts
	<b>LAMB CHOPS*</b> 34 tomato tagine, chermoula okra, ginger fig chutney, za'atar feta, charred eggplant purée, spiced puffed quinoa, pea shoots, preserved kumquat vinaigrette
	<b>VEAL &amp; SHIITAKE MEATBALLS</b> 27 black garlic noodles, charred scallion miso purée, beet ginger sauce, asparagus, snap peas, honey sesame crisp
	<b>GRILLED FILET 7OZ*</b> 38 horseradish whipped potatoes, broccolini, carrot mustard, red wine gastrique, beef gravy
SIDES	<b>FRIED BRUSSELS SPROUTS</b> 8 chili sauce, sesame crema, crushed peanuts
	<b>TUSCAN ASPARAGUS GRILLED &amp; CHILLED</b> 8 smoked white bean purée, capers, red onion, tomato, hard boiled egg, lemon vinaigrette
	<b>CRISPY POTATO SALAD</b> 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.