



TOP NOTE



SHAREABLES

GARLIC PARM WEDGES 14

SPICY KETCHUP & SWEET CHILI AIOLI

CHICKEN CRISPS 16

SOUTHERN FRIED, BUFFALO BLUE & BLACKBERRY HONEY JAM

CHICKEN POTSTICKERS 16

ASIAN SLAW, SESAME SEEDS, SWEET CHILI & SPICY PONZU

FLATBREADS 18

house-made on pita bread / individually priced per flatbread
LOCAL MUSHROOMS, PROVOLONE & MOZZARELLA, THYME, RANCH
BBQ CHICKEN, BACON, GREEN ONIONS, CHEDDAR + JACK, SWEET CHILI AIOLI

WARM SHRIMP DIP 19

ITALIAN CHEESES, GARLIC-HERB BREADCRUMBS, HOUSE-MADE CHIPS

CAULIFLOWER BITES 17

LIGHTLY BATTERED & CRISPY, BUFFALO BLUE + CHILI AIOLI

DEMURE DIP DUO 17

CLASSIC HUMMUS, ONION DIP, VEGGIES, PITA, HOUSE-MADE CHIPS

CHARCUTERIE BOARD 27

IMPORTED PROSCIUTTO, COPA, SALAMI, BLUEBERRY WHITE
STILTON, HONEY TRUFFLE GOAT, PORT WINE CHEESE, PICKLED
OKRA, MEZE OLIVES, MANGO CHUTNEY, ARTISANAL CRACKERS

GREENS + GRAINS

SHRIMP +\$8 | BRONZED SABLE +\$10
GRILLED CHICKEN +\$6 | FRIED CHICKEN +\$8

COBB SALAD 19

CRISPY ROMAINE, TOMATOES, AVOCADO, HARD-BOILED
EGG, SMOKED BACON, BLUE CHEESE CRUMBLES, RANCH

GREEK GRAINS BOWL 17

MIXED GREENS, QUINOA, BROWN RICE, CUCUMBER,
ROASTED TOMATOES, FETA, ONION, LEMON VINAIGRETTE

CLASSIC CAESAR 16

CRISPY ROMAINE, SHAVED PARMIGIANO REGGIANO,
GARLIC & HERB CROUTONS, CAESAR DRESSING

SESAME CRUNCH SALAD 23

SWEET & SOUR CHICKEN, BABY SPINACH, WATERCRESS,
CUCUMBER, CARROTS, SESAME SEEDS, CRISPY WONTONS,
RADISH, GINGER SESAME DRESSING

HANDHELDS

SERVED WITH FRIES AND A PICKLE SPEAR

EMELY'S SHRIMP TACOS 19

TWO SHRIMP TACOS, MARINATED CABBAGE, PICO
ONION RELISH, CHILE-PINEAPPLE SALSA, TORTILLA CHIPS

CHICKEN SANDWICH 19

BUTTERMILK FRIED, LETTUCE, TOMATO, PICKLES, BUFFALO
BLUE SPREAD ON BRIOCHE BUN

SHORT RIB QUESADILLA 22

COCA-COLA BRINED BEEF, PEPPER JACK CHEESE, PICO,
FLOUR TORTILLAS, SERVED WITH SOUR CREAM AND SALSA

* TN CRAFT BURGER 20

SHORT RIB/CHUCK EYE PATTY, GLENVIEW FARMS AGED
CHEDDAR, LETTUCE, TOMATO, ONION, BRIOCHE BUN
butcher cut bacon +\$4 | fried egg +\$2

BIG PLATES

* NY STRIP STEAK 49

12 OZ. CENTER CUT, AU GRATIN POTATOES,
SPINACH, LOCAL MUSHROOMS

BRONZED SABLE 35

QUINOA, BROWN RICE, SEASONAL VEGETABLES,
CRISPY CARROTS, LEMON BUTTER

NASHVILLE HOT CHICKEN 27

CRISPY FRIED CHICKEN SERVED ON A SUGAR WAFFLE,
HOT HONEY, CREAMY COLESLAW, FRIES

CAJUN CREAM PASTA 27

CAJUN CREAM, WILD MUSHROOMS, BABY SPINACH,
TOMATOES, RIGATONNI PASTA, PARMESAN REGGIANO

STUFFED GNOCCHI 29

ASIAGO STUFFED, GARLIC BABY SPINACH, PLUM
TOMATOES, CREAMY PESTO, PARMESAN REGGIANO

ADD A PROTEIN

CHICKEN +\$6 | SHRIMP +\$8 | BRONZED SABLE +\$10

SWEETS

HOT FUDGE EVERYDAY 14

WARM BROWNIE, VANILLA BEAN ICE CREAM, WHIPPED CREAM,
COFFEE LIQUEUR INFUSED CARAMEL, HOT FUDGE, CANDIED
PECANS, MARASCHINO CHERRY

DULCE DECADENCE 12

CHEESECAKE, COOKIE CRUST, DULCE DE
LECHE FILLING, CHOCOLATE SHAVINGS

SMORES CHARCUTERIE 17

NASHVILLE GOO GOO CLUSTERS, ASSORTED CHOCOLATES,
GRAHAM CRACKERS, MARSHMALLOWS
+ THE SOLO STOVE EXPERIENCE

HAZELNUT MOUSSE CAKE 12

SHORT CHOCOLATE PASTRY, PIEDMONT CARAMELIZED
HAZELNUTS, MOONSHOT ESPRESSO CRÈME ANGLAISE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGG, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY, AND SESAME.
FOR MORE INFORMATION ABOUT THESE INGREDIENTS PLEASE NOTIFY STAFF. A 20% SERVICE CHARGE WILL BE ADDED TO GROUPS OF 6 OR MORE.