



# TOP NOTE



## SHAREABLES

### GARLIC PARM WEDGES 14

SPICY KETCHUP & SWEET CHILI AIOLI

### CHICKEN CRISPS 16

SOUTHERN FRIED, BUFFALO BLUE & BLACKBERRY HONEY JAM

### FRIED PICKLE CHIPS 15

BUFFALO BLUE & BUTTERMILK RANCH

### CHICKEN LEMONGRASS POTSTICKERS 16

ASIAN SLAW, TOASTED SEASAME SEEDS, SWEET CHILI & SPICY PONZU

### SPINACHOKE DIP 16

SPINACH & ARTICHOKE DIP SERVED WARM, HOUSEMADE CHIPS

### FRIED GREEN TOMATOES 17

NASHVILLE HOT SEASONED, GOAT CHEESE, THREE PEPPER JAM

### DEMURE DIP DUO 17

TZATZIKI TAJIN HUMMUS & AGED CHEDDAR PIMENTO, VEGGIES, PITA

### 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 COD + \$10  
GRILLED CHICKEN + \$6 | FRIED CHICKEN + \$8

### COBB SALAD 19

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

### SUMMER FIELDS 17

ARUGULA, CRISPY ROMAINE, STRAWBERRIES, BLUEBERRIES, GOAT CHEESE, CANDIED PECANS, AGED BALSAMIC

### CLASSIC CAESAR 15

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

### GREEK GRAINS BOWL 17

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

## HANDHELDS

SERVED WITH FRIES AND A PICKLE SPEAR

### PRIME RIB PHILLY 21

SHAVED RIBEYE, PEPPERS, ONIONS, PROVOLONE, SUB ROLL, HORSERADISH CREAM ON THE SIDE

### CHICKEN SANDWICH 19

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

### SHORT RIB QUESADILLA 21

BEEF SHORT RIB, PEPPER JACK CHEESE, PICO, FLOUR TORTILLAS, SERVED WITH SOUR CREAM AND SALSA

### \* TN CRAFT BURGER 19

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

## BIG PLATES

### \* BONE-IN RIBEYE 49

1855 ANGUS, JACK DANIEL'S SINGLE BARREL WHISKEY GARLIC BUTTER, SAUTEED SPINACH, BLISTERED TOMATOES, POTATO WEDGES

### BRONZED BLACK COD 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, PLUM 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 COD + \$10

## SWEETS

### HOT FUDGE EVERYDAY 14

WARM BROWNIE, TILLAMOOK VANILLA BEAN ICE CREAM, WHIPPED CREAM, CARAMEL MADE WITH JACK DANIEL'S SINGLE BARREL SELECT WHISKEY, HOT FUDGE, CANDIED WALNUTS, MARASCHINO CHERRY

### RICOTTA CHEESECAKE 13

SICILIAN RICOTTA, PISTACHIOS

### SMORES CHARCUTERIE 17

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

### CARAMEL APPLE TORTE 14

TILLAMOOK VANILLA BEAN ICE CREAM, CARAMEL DRIZZLE

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. A 20% SERVICE CHARGE WILL BE ADDED TO GROUPS OF 6 OR MORE.