

DENIM

EST.2020

DINE NASHVILLE RESTAURANT WEEK

2-COURSE LUNCH, \$20 PER PERSON

STARTERS

select one

Beets and Goat Cheese

*parsnip, ginger, blackberry,
pumpkin seeds*

Whipped Ricotta

*mint salsa verde, pistachio, honey,
grilled focaccia*

Denim Cobb

*gem lettuce, grilled chicken, avocado,
heirloom tomatoes, sweet corn,
blue cheese crème fraîche*

add to any salad

*grilled chicken +7
grilled shrimp +9*

ENTREES

select one

Double Smash Burger*

*American cheese, B&B pickles,
aioli, Parmigiano-Reggiano fries*

Spicy Steak Chili

*bourbon, sour cream,
cheddar, cornbread*

Short Rib Grilled Cheese

*braised short rib, aged cheddar,
gouda, horseradish*

Cauliflower

*yogurt, Calabrian chili,
Marcona almonds, mint*

FOR THE TABLE

priced as listed

American Antipasto 25

*local cheese, cured meats, pickles,
preserves, grilled focaccia*

Lobster Mac and Cheese 30

*brick oven-baked,
toasted breadcrumbs*

Shrimp Cocktail 24

horseradish cocktail sauce, lemon

Flatbread 16

*béchamel, goat cheese,
wild mushrooms, pickled red onion*

SWEETS

priced as listed

Maple Pecan Pizzelle 12

*pecan flour pizzelle, dulcify,
maple gelato, candied nuts*

Crab Apple Crostata 12

*rye tart, caramelized apple,
sage gelato*

Affogato 12

*house made seasonal gelato,
hot espresso, classic biscotti*

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
An 18% gratuity will be included for parties of 8 or more.

DENIM

EST.2020

DINE NASHVILLE RESTAURANT WEEK

3-COURSE DINNER, \$50 PER PERSON

STARTERS

select one

Beets and Goat Cheese

*parsnip, ginger, blackberry,
pumpkin seeds*

Whipped Ricotta

*mint salsa verde, pistachio,
honey, grilled focaccia*

Shrimp Cocktail

horseradish cocktail sauce, lemon

ENTREES

select one

Double Smash Burger*

*American cheese, B&B pickles,
aioli, Parmigiano-Reggiano fries*

Spicy Steak Chili

bourbon, sour cream, cheddar, cornbread

Lobster Mac and Cheese

*brick oven-baked,
toasted breadcrumbs*

Denim Cobb

*gem lettuce, grilled chicken, avocado,
heirloom tomatoes, sweet corn,
blue cheese crème fraîche*

SWEETS

select one

Maple Pecan Pizzelle

*pecan flour pizzelle, dulcey,
maple gelato, candied nuts*

Affogato

*house made seasonal gelato,
hot espresso, classic biscotti*

FOR THE TABLE

priced as listed

American Antipasto 25

*local cheese, cured meats, pickles,
preserves, grilled focaccia*

Flatbread 16

*béchamel, goat cheese,
wild mushrooms, pickled red onion*

ENHANCEMENTS

priced as listed

Signature Cocktails Flight 24

three cocktail tastings

Tequila and Mezcal Flight 50

three 1 oz. tastings

Wine Pairings 30

three 3 oz. pours, sommelier selections

Zero Proof Pairings 20

*two zero proof cocktails featuring
Seedlip alcohol-free spirits*

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
An 18% gratuity will be included for parties of 8 or more.