

DENIM

EST. 2020

TO SHARE

French Onion Dip 12

Caramelized Onions, Gaufrettes

House Guacamole & Tortilla Chips 14

Avocado, Lime, Cilantro, Sea Salt

Crispy Fries & Garlic Aioli 9

Roasted Mushroom & Italian Sausage Pizza 21

Spinach, Gorgonzola

Calabrian Prawns & Creamy Polenta 28

Garlic, Calabrian Chilis, Gremolata

Charcuterie Board 33

Local Cured Meats, Artisan Cheeses,
House Focaccia, Traditional Accompaniments

FRUITS AND GREENS

Açaí Bowl 16

Banana, Strawberries,
Toasted Pistachio, Amaretti Crumble

Watermelon & Ricotta Salata 16

Frisée, Spring Greens, Pistachio,
Prosecco Vinaigrette

Classic Caesar Salad 18

Little Gem Lettuce, Parmigiano Reggiano,
Anchovy, Croutons, House Caesar Dressing
add chicken +6 add shrimp +8

CHEF DE CUISINE SHANE MIDNIGHT

PASTRY CHEF JANRICH AMARO

We are pleased to provide guidance on dietary and wellness options available. All cocktails are made with fresh juices.

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

HANDHELDS

each served with sea salt fries

Grilled Chicken Panini 19

Provolone, Little Gem Lettuce, Heirloom Tomato,
Olive Tapenade, Ciabatta

Grilled Portobello Panini 19

Fontina, Little Gem Lettuce, Heirloom Tomato,
Salsa Verde, Ciabatta

Bear Creek Farms Burger* 22

American Cheese, Little Gem Lettuce, Red Onion,
Heirloom Tomato, Dill Aioli, Brioche Bun

BRUSCHETTA TRIO

tasting flight of all three 28

Avocado & Tomato 14

Balsamic Caramelized Onion & Provolone 11

Strawberry & Whipped Mascarpone 11

SOMETHING SWEET

Lemon-Basil Sorbetto 12

Pistachio, Olive Oil, White Chocolate

Salted Caramel Budino 10

Mascarpone, Feuilletine

Lampone alla Rosa Cannoli 13

Raspberry, Ricotta, Rose Water,
Mascarpone Cream

SPARKLING COCKTAILS



Golden Hour Fizz 18
Sugar Cube, Angostura,
Maraschino, Lallier Champagne



Amalfi 75 18
Gin, Curaçao, Lemon, Lallier Champagne



Midnight Royale 18
Crème de Cassis, Jasmine,
Lallier Champagne

SIGNATURE COCKTAILS



Frosé Bloom 20
Rosé, Lime, Jasmine, Dandelion,
Butterfly Pea Flower Tea



Pale Moon 20
Tito's Vodka, Pisco, Key Lime,
Coconut, Ginger



Garden Static 22
Espolòn Blanco Tequila, Picon, Cynar,
Lemon, Cucumber, Ginger Beer



Cantaloop 22
Espolòn Reposado Tequila, Spicy Honey,
Lime, Crème de Violette



Heatwave 20
House Rum Blend, Campari, Lime,
Pineapple, House Bitters, Long Pepper



Limoncello Vento 20
Whiskey, Limoncello,
Lemon Thyme, Limonata



Driftwood 22
Whiskey, Averna, Lemon,
Cardamom, Honey

ZERO PROOF COCKTAILS



Strawberry Still 15
Strawberry, Cucumber, Rose



Coco Nada 15
Coconut, Pineapple, Lime, Orange,
Black Currant Grenadine



Denim Lemonade 13
Lemon, Simple, Spirulina, Seltzer

WINE

Condesa de Flores Brut Cava Cataluña, ES NV 17 gl, 65 btl
Lallier Brut Champagne Aÿ, Champagne, FR NV 24 gl, 122 btl
Lallier Rosé Champagne Aÿ, Champagne, FR NV 56 gl, 305 btl

Maso Canali Pinot Grigio Trentino, IT 2024 15 gl, 64 btl
Whitehaven Sauvignon Blanc Marlborough, NZ 2025 19 gl, 67 btl
STEL + MAR Chardonnay Lodi, California 2024 13 gl, 50 btl

Hampton Water Rosé Languedoc, FR 2024 22 gl, 72 btl

WillaJory Pinot Noir Willamette Valley, Oregon 2023 15 gl, 70 btl
Ca' del Sarto Barbera d'Alba Piemonte, IT 2022 22 gl, 74 btl
Cantine San Marzano Sessantanni
Primitivo di Manduria Puglia, IT 2018 14 gl, 62 btl

TENNESSEE BEER

Fat Bottom Brewery Teddy Loves Cerveza Lager 12 oz 11
New Heights IPA 16 oz 11
Tennessee Brew Works Hippies & Cowboys IPA 12 oz 9
Blackhorse Brewery Vanilla Cream Ale 12 oz 9

MORE BY THE CAN

Michelob Ultra 12 oz 8
Miller Lite 12 oz 8
High Noon Hard Seltzer 12 oz 9

CHILLED REFRESHMENTS

Acqua Panna Still Water 500 ml 8
San Pellegrino Sparkling Water 500 ml 8
Coca-Cola Products 4
Iced Tea 4
Ginger Ale 4

SPIRITS LIST



View our full list of spirits, from
Tennessee whiskeys to an
exclusive single-barrel tequila
poured only at The Joseph.

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