Charcuterie and Cheese 33
local cured meats and artisan cheeses, focaccia, mostarda, honey, fall fruit

Mezze Platter 19
hummus, seasonal crudité, olives, za’atar, smoked paprika, pita bread

Snapper Crudo 26
citrus, melon aguachile, radish, cilantro

Butternut Squash Arancini 22
winter truffle, Parmigiano-Reggiano, sage, honey

Oven-Roasted Garlic Shrimp 25
olive oil, brown butter, thyme, grilled focaccia

Poached Pear and Gorgonzola Flatbread 21
pesto, spicy walnuts, arugula, olive oil, balsamic

Prosciutto and Sausage Flatbread 22
pomodoro, arugula, mozzarella, Parmigiano-Reggiano

Bear Creek Farms Burger 22
crispy prosciutto, tomato jam, grilled onion, cheddar

Nashville Hot Chicken Sandwich 23
house pickles, slaw

Pilsner-Battered Fish and Fries 31
mushy peas, malt vinegar aioli, lemon

Market Salad 21
apple, red onion, pancetta, gorgonzola, candied walnuts, zesty apple cider vinaigrette

Burrata and Charred Citrus 25
pistachio, sumac, watercress, pomegranate, mint, olive oil

add to any salad grilled chicken +7 grilled shrimp +12 salmon +13

Duck Confit 36
white bean ragout, bacon lardons, Toulouse sausage

Steak Frites MP
Bear Creek Farm steak, béarnaise butter, chimichurri, sea salt fries

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

A 20% gratuity will be included for parties of 8 or more. We are pleased to provide guidance on a variety of dietary and wellness options available.
**WINE BY THE GLASS AND THE BOTTLE**

**BUBBLES**
- Prosecco di Valdobbiadene Superiore, ‘Jeio’ Bisol, Veneto, Italy MV
  - 16 GL / 64 BTL
- Champagne Brut Blanc de Blancs Grand Cru, Le Mesnil, Le Mesnil-sur-Oger NV
  - 30 GL / 120 BTL
- Metodo Classico, Brut Rosé, Murgo, Sicilia, Italy 2020
  - 20 GL / 80 BTL

**WHITE**
- Pinot Grigio, Cantina Bolzano, Sudtirol, Alto Adige, Italy 2022
  - 14 GL / 56 BTL
- Sauvignon Blanc, Sandy Cove, Marlborough, New Zealand 2023
  - 13 GL / 52 BTL
- Chardonnay, Head High, Sonoma Coast, California 2022
  - 15 GL / 60 BTL
- Chardonnay, Jordan, Russian River Valley, California 2021
  - 105 BTL

**ROSE**
- Rosé ‘Les Commandeurs’ Côtes de Provence, Peyrassol, France 2021
  - 14 GL / 56 BTL

**RED**
- Barbera del Monferrato, Scarpetta, Piemonte, Italy 2021
  - 15 GL / 60 BTL
- Pinot Noir, Poppy, Monterey County, California 2021
  - 16 GL / 64 BTL
- Il Ghizzano Rosso, Tenuta di Ghizzano, Colline Pisane, Toscana, Italy 2019
  - 14 GL / 56 BTL
- Cabernet Sauvignon, ‘Vineyard Select’ Eberle, Paso Robles, California 2021
  - 17 GL / 68 BTL
- Cabernet Sauvignon, Heitz, Napa Valley, California 2017
  - 145 BTL

**BEER AND SELTZER**

<table>
<thead>
<tr>
<th>Beer and Seltzer</th>
<th>GL</th>
<th>BTL</th>
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<tbody>
<tr>
<td>Little Harpeth Chicken Scratch Pilsner</td>
<td>10</td>
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<tr>
<td>Bearded Iris Pep Talk Lager</td>
<td>12</td>
<td>8oz</td>
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<tr>
<td>Bearded Iris Homestyle IPA</td>
<td>12</td>
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<tr>
<td>Diskin Bob’s Your Uncle Cider</td>
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<td>8oz</td>
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<tr>
<td>Good People Muchacho Mexican Lager</td>
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<tr>
<td>Michelob Ultra</td>
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<tr>
<td>Miller Lite</td>
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</tr>
<tr>
<td>Neon Cowboy Seltzer</td>
<td>9</td>
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