

Nashville



Tennessee

|        |                                                                              |     |
|--------|------------------------------------------------------------------------------|-----|
| FIRST  | pimento cheese, chow-chow, benne seed wafers                                 | 14  |
|        | bear creek beef tartare*, savoy cabbage, chili, burnt garlic, oregano        | 19  |
|        | summer lettuces, heirloom tomato, fried onion, reserve cheddar               | 14  |
|        | kentuckyaki glazed pig ears, lettuce wraps, blue plate mayo, peanuts         | 18  |
|        | english peas, littleneck clams, green tomato, country ham, shiso             | 19  |
|        | fromage blanc cream puff, fennel, tarragon, hop vinegar                      | 21  |
|        | 18 month benton’s country ham, soft rolls, horseradish, pecan                | 23  |
|        | heritage pork meatballs, farm egg*, bbq togarashi, soy                       | 20  |
|        | fried chesapeake oysters, cleveland hot slaw, pickled jalapeño               | 25  |
| SUPPER | bucksnort trout, carolina gold rice, country ham, white sage, benne          | 42  |
|        | manchester farms quail, beauregard sweet potato casserole, peanut            | 45  |
|        | bear creek heritage pork*, sea island rice peas, gold bar zucchini, marigold | 41  |
|        | bear creek beef*, baby cauliflower, green garlic, asiago                     | 50  |
|        | gulf swordfish, new potato, spring onion, mustard vinaigrette                | 44  |
|        | heritage cornbread, corn, patty pan squash, sungold tomato, basil, yolk*     | 32  |
|        | bear creek dry-aged ribeye*, horseradish buttermilk, southern vegetables     | 190 |
| SHARE  | buttermilk cheddar biscuits                                                  | 8   |
|        | a plate of southern vegetables                                               | 28  |