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	16
	kentuckyaki glazed pig ears, lettuce wraps, blue plate mayo, peanuts	18
	heirloom carrots, horseradish, lardo, flowering dill	19
	benton's country ham, peach, caramelized cream, fig leaf, peanut	23
	heritage pork meatballs, farm egg*, bbq togarashi, soy	20
	fromage blanc cream puff, fennel, tarragon, hop vinegar	21
	fried chesapeake oysters, cleveland hot slaw, pickled jalapeño	25

SUPPER

bucksnort trout, carolina gold rice, country ham, white sage, benne42manchester farms quail, beauregard sweet potato casserole, peanut45bear creek heritage pork*, sea island rice peas, gold bar zucchini, marigold41bear creek strip steak*, baby cauliflower, green garlic, asiago50gulf swordfish, new potato, spring onion, mustard vinaigrette44heritage combread, corn, patty pan squash, sungold tomato, basil, yolk*32bear creek dry-aged ribeye*, horseradish buttermilkMKT

buttermilk cheddar biscuits 8 a plate of southern vegetables 28

General Manager Executive Chef Anna Nelson Bryan O'Kelly *May be served raw or undercooked, regarding the safety of these items, written information is available on request.