

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 |
| | heirloom honeydew, cultured cream, root beer leaf | 15 |
| | kentuckyaki glazed pig ears, lettuce wraps, blue plate mayo, peanuts | 18 |
| | 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, benne | 42 |
| | joyce farms chicken breast, oyster mushroom, leek, ramp, shiso | 37 |
| | bear creek heritage pork*, sea island rice peas, gold bar zucchini, marigold | 41 |
| | bear creek strip steak*, shishito, okra, black garlic, summer pepper jus | 51 |
| | gulf swordfish, 'nduja, indigo rose tomato, collard greens, horseradish | 45 |
| | heritage cornbread, corn, patty pan squash, sungold tomato, basil, yolk* | 32 |
| | bear creek dry-aged ribeye*, horseradish buttermilk | MKT |
| SHARE | buttermilk cheddar biscuits | 8 |
| | a plate of southern vegetables | 28 |