



SEASONAL COCKTAILS

**The Sam Clemens**

Famous Grouse, Lemon, Angostura Bitters

**Smokin' Paloma**

400 Conejos mezcal, Grapefruit, Lime

**Basil Bramble**

Muddled blackberries, Tanqueray Sevilla, Lemon

**Brass Bonanza**

Absolut Elyx, Bacon & Blue Cheese Olives

**Limon Espresso**

Licor 43, Varnelli Café Moka, Lavazza Espresso

**Spicy Avocado Margarita**

Agua Chile, El Jimador Blanco, Chipotle Rim

STARTERS & SALADS

**Tennessee "Prosciutto"**

Strawberries, pickled brussels, popped sorghum 15.95

**Rock Shrimp & Sweet Potato Fritters**

Nuoc Cham 8.95

**Chiang Mai Curried Noodles**

Seared tenderloin, coconut milk, shallots 8.95

**Grilled Filet Mignon**

Truffled "tater tots", blue cheese fondue 13.95

**Mexican Queso Fundito**

Warm tortilla chips, house-made chorizo 11.95

**The "Greek" Chicken Paillard**

A non-traditional salad with pepperoncini, feta cheese olives, lemon oregano dressing, warm naan bread 16.95

**Traditional Caesar Salad**

Romaine hearts, white anchovies, croutons 9.95

Add Chicken 6.00 / Salmon 9.00 / Shrimp 8.00

**Street Corn Salad**

Grilled corn, lime parmesan dressing, pickled red onion

shaved romaine 9.95

**Grilled Shrimp and Avocado Salad**

Mixed greens, citrus vinaigrette  
toasted almonds, cherry tomatoes 17.95

**Tuscan Chicken Salad**

Warm polenta croutons, kalamata olives  
mozzarella, balsamic vinaigrette 14.95

MAIN PLATES

**Grilled Marinated Hanger Steak\*** / Shiitake mushrooms, soy caramel, broccolini, French fries 16.95

**BBQ Pulled Pork Sandwich** / Hickory smoked shoulder, sweet potato fries, coleslaw, shaved red onion 15.95

**Olli Pepperoni Stone Pie** / Nduja, mustard greens, Parmesan Reggiano 15.95

**Grilled Angus Cheese Burger\*** / One all-beef patty, special sauce, vintage cheddar, sesame seed bun 14.95

**Black Jack Burger\*** / Cajun spice, jalapeno jack cheese, chipotle onions, avocado 14.95

**Buffalo Chicken Wrap** / Crispy chicken, cheddar, bacon, iceberg, blue cheese dressing, kettle chips 13.95

**Grilled Vegetable Stone Pie** / Ramp pesto, fresh mozzarella, spring onions, baby arugula 14.95

**Chicken Pad Thai** / Rice noodles, snow peas, lime-chili sauce, roasted peanuts 14.95

**Hidden Fjord Salmon ala Veracruzana\*** / Roma tomatoes, capers, steamed rice, avocado 17.95

**Buttermilk Fried Chicken Sandwich** / Spicy mayonnaise, house pickles, potato roll, hand-cut fries 14.95

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients  
"Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness."  
It is important to bring any food allergy you may have to the attention of your server.