

FOR THE TABLE

- FRENCH ONION SOUP** 13
sourdough, prairie breeze, aged gratinée
- PORK BELLY DUMPLINGS** 16
with ginger shoyu
- LEBANESE HUMMUS** 13
heirloom tomato & grilled pita add: vegetables +3
- CRISPY UMAMI BRUSSELS SPROUTS**..... 13
- TRUFFLE FRIES** 12
truffle salt, truffle aioli

- SALT-CRUSTED WARM SOFT PRETZELS** ... 15
provolone fondue
- SPICY TUNA & CRISPY RICE*** 19
fresno chile, cilantro, tamari
- DRY RUBBED WINGS**..... 18
*with really *effing* good sauce* 
- GUACAMOLE & PIMENTO CHEESE**..... 16
tortilla chips, toasted everything baguette

CHOPPED SALADS

- BROWN DERBY COBB** 19
roasted chicken, bacon, avocado, organic egg, blue cheese, sam's southern french dressing
- ITALIAN CHOPPED**..... 18
tavern ham, torn ciabatta, spicy salami, provolone, marinated artichokes, olive, lemon oregano dressing
- ASIAN SHRIMP & AVOCADO**..... 19
napa cabbage, bell pepper, togarashi wonton, asian herbs, spicy yuzu vinaigrette
- KALE CAESAR** 15
romaine, black kale, everything spiced crouton, lemony caesar dressing ADD: CHICKEN +7 / SALMON +9*

CLASSICS + STANDARDS

\$15

- GET RIGHT BLOODY MARY
- DAIQUIRI
- KENTUCKY OLD FASHIONED
- APEROL SPRITZ
- SKINNY MARGARITA, PLEASE
- A PERFECT MOJITO
- FORD'S NEGRONI

SANDWICHES

- 12/30 BURGER*** 20
smashed & caramelized with melted cheese, pickle, red onion, honky tonk sauce ADD: BACON +2
- ALL DAY EGG*** 17
double smoked bacon, prairie breeze cheese ADD: HASH BROWN +2 / AVOCADO +2
- CRISPY FISH SANDWICH**..... 21
beer battered with salt & vinegar chips, tartar sauce
- PRIME RIB*** 24
swiss cheese, garlic baguette, au jus, horseradish cream
- WARM TURKEY PASTRAMI** 18
salted pretzel roll, melted swiss, coleslaw, dijon
- "ROCK IT" FRIED CHICKEN**..... 18
dill pickles, iceberg lettuce, ranch

ENTRÉES



- CLINT'S BAJA GRILLED FISH TACOS**..... 22
pickled cabbage slaw, avocado, poblano crema, street corn
- CHICKEN FRIED CHICKEN** 20
andouille sausage gravy, smashed potato, buttered green beans
- SHORT RIB POT PIE**..... 29
roasted bone marrow, classic stew veg, red wine gravy, salted butter crust
- HARVEST GRAIN BOWL** 19
herb falafel, caramelized cauliflower, crispy brussels, red pepper cashew, avocado ADD: SALMON +9*
- SPAGHETTI BOLOGNESE** 20
crushed tomato, torn basil, parmigiano reggiano ADD: GARLIC BREAD +3
- CLASSIC STEAK FRITES*** 36
7oz butcher cut, herb garlic butter
- GRILLED SALMON*** 28
butternut squash & farro risotto, maple emulsion, brussels leaf

DESSERTS \$12

- HOT FUDGE SUNDAE**
vanilla bean gelato, peanut butter mousse, toffee

- CARAMEL APPLE CRISP**
pecan streusel, vanilla gelato, caramel sauce

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

COCKTAILS \$16

QUEEN OF HEARTS

ana maria tequila, pamplemousse, grapefruit, himalayan salt, bubbly wine

GARDEN SMASH G&T

strawberry kissed sipsmith gin, pressed mint, yuzu green tea, sea salt

BROADWAY'S FINEST ESPRESSOTINI

espresso infused vodka, cold brew, borghetti italian liqueur

THE WHISKEY & GINGER

kentucky straight corn whiskey, select aperitivo, fresh ginger, cinnamon, madagascar vanilla

BASIC AF MULE

wheatley vodka, pressed ginger, agave, lime

THREE FOUR RYE

bulleit rye whiskey, heavy black tea, smashed lemon, clove bitter trio

PASSION FRUIT HABANERO MARGARITA

reposado tequila, three citrus sour, hot habanero, dried arbol chiles

CLARIFIED PAIN KILLER

don q spiced rum, pineapple sour, crème de coconut, pressed lime, zacapa 23 float

TWO SHOTS IN THE DARK

pineapple tequila, activated charcoal, lime, lil' mezcal sidecar

COWBOY COCKTAIL

tequila blanco, ancho reyes chile, spicy jalapeño, grapefruit, fever-tree ginger beer

ZERO PROOF \$9

GARDEN MULE * PASSION FRUIT HIGHBALL

SHOTS PLEASE!

YEEHAW

bottle in bond whiskey, cinnamon & vanilla

FANCY GREEN TEA

whiskey, fresh sour, peach

CRAFT LEMON DROP

lemon infused vodka, house triple

LFGI

espresso jacked vodka, cold foam

\$12

PUNCHES \$15 / \$69

SINGLE OR FOR THE TABLE

BEAUTY SCHOOL DROPOUT

lemon-soaked vodka, strawberry, raspberry, elderflower, bubbly wine

12/30 SANGRIA

passion fruit, guava, lemon, brandy, red wine

SOUTHERN SWEET TEA

5 spirit blend, passion fruit tea, sparkling lemon

SHOT & A BEER

YELLOWSTONE TWO STEP

buffalo trace bourbon + coors OG

\$16

TENNESSEE HANDSHAKE

heavens door tn bourbon + i believe in nashville "blonde"

JALISCO HILLBILLY

shot of pineapple tequila + modelo especial

Wine

BUBBLES + ROSÉ

	6oz	9oz	BTL
ROSÉ grenache - seppeltsfield	15	23	60
PROSECCO bisol - italy	14	-	70
SPARKLING angels & cowboys brut - california	16	-	62
CHAMPAGNE veuve clicquot "yellow label" - reims, france	30	-	150

The Rosé Chamborg \$11

WHITE

SAUVIGNON BLANC the crossings - marlborough, new zealand	13	20	52
RIESLING seehof "elektrisch" kabinett - rheinhessen, germany	12	18	48
PINOT GRIGIO mirabello - della venezia, italy	11	17	44
CHARDONNAY ferrari carano - sonoma, california	14	21	54
RENEGADE LEMONADE georgia	12	18	48

RED

PINOT NOIR stoller estate "chemistry" - oregon & california	16	24	64
SUPER TUSCAN san polo 'rubio' - tuscan, italy	18	27	72
MALBEC alta vista - mendoza, argentina	10	15	40
CABERNET SAUVIGNON sunspell - south australia	16	24	60

COLD BEER \$8

BEARDED IRIS

"homestyle ipa" local

MUSIC CITY

light lager local

TENNESSEE BREW WORKS

"hippies and cowboys ipa" local

NASHVILLE BREWING

seasonal rotator local

MODELO ESPECIAL

mexico

TAILGATE ORANGE

american wheat ale local

I BELIEVE IN NASHVILLE

"blonde ale" local

DONNA'S PICKLE BEER

milwaukee "MAKE IT A PICKLE MICHELADA" +\$3

BEST DAY BREWING

"kolsch" (n/a)

THE LIGHTER SIDE

MICH UTRA, COORS LIGHT, MILLER LITE, MONTUCKY COLD SNACK, COORS OG

MAKE IT A BUCKET \$48