

FOR THE TABLE

CRISPY BABY ARTICHOKEs.....	18	TRUFFLE FRIES.....	12
herbs, truffle aioli		truffle salt, truffle aioli	
FRENCH ONION SOUP.....	15	SALT-CRUSTED WARM SOFT PRETZELS ...	16
sourdough, prairie breeze, aged gratinée		provolone fondue	
PORK BELLY DUMPLINGS.....	16	SPICY TUNA & CRISPY RICE*.....	21
with ginger shoyu		fresno chile, cilantro, tamari	
LEBANESE HUMMUS.....	15	DRY RUBBED WINGS.....	18
cherry heirloom, jalapeño emulsion, garden herbs, grilled pita	add vegetables +3	tossed in really <i>effing good</i> sauce	
CRISPY UMAMI BRUSSELS SPROUTS.....	14	GUACAMOLE & PIMENTO CHEESE.....	16
		tortilla chips, toasted everything baguette	

CHOPPED SALADS

BROWN DERBY COBB.....	20
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.....	20
napa cabbage, bell pepper, togarashi wonton, asian herbs, spicy yuzu vinaigrette	
KALE CAESAR.....	16
romaine, black kale, everything spiced crouton, lemony caesar dressing	add chicken +7 salmon +9

CLASSICS + STANDARDS

\$16

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
tavern ham, white cheddar, tomato, avocado, toasted english muffin	
CRISPY FISH SANDWICH.....	21
beer battered with salt & vinegar chips, tartar sauce	
PRIME RIB*.....	25
swiss cheese, garlic baguette, au jus, horseradish cream	
WARM TURKEY PASTRAMI.....	18
salted pretzel roll, melted swiss, coleslaw, dijon	
ROCK IT FRIED CHICKEN.....	19
dill pickles, iceberg lettuce, ranch	

ENTRÉES

CHICKEN CHILI VERDE*.....	23
roasted corn, white bean, soft egg, sweet streusel cornbread	
CLINT'S BAJA GRILLED FISH TACOS.....	22
pickled cabbage slaw, avocado, poblano crema, street corn	
HARVEST GRAIN BOWL.....	19
herb falafel, caramelized cauliflower, crispy brussels, red pepper cashew, avocado	add salmon +9
SPICY SHRIMP RIGATONI.....	22
rosa picante, oven dried tomato, shaved fennel, torn herbs, lemon oil	
CHICKEN FRIED CHICKEN.....	21
andouille sausage gravy, smashed potato, buttered green beans	
SPAGHETTI BOLOGNESE.....	22
crushed tomato, torn basil, parmigiano reggiano	add garlic bread +3
CLASSIC STEAK FRITES*.....	38
7oz butcher cut, herb garlic butter	
GRILLED SALMON*.....	29
corn, toasted couscous, heirloom tomato, caper relish	

DESSERTS \$12

HOT FUDGE SUNDAE	PEACH COBBLER
vanilla bean gelato, peanut butter mousse, toffee	blueberry compote, streusel, vanilla bean gelato

*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 \$17

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

ZERO PROOF \$11
GARDEN MULE * PASSION FRUIT HIGHBALL

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

PEACHES DREAM
pink whitney vodka, desert prickly pear, scratch lemonade, high noon peach tea

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! \$12 espresso jacked vodka, cold foam
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PUNCHES \$16 / \$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

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

JALISCO HILLBILLY
shot of pineapple tequila + modelo especial

\$16

Wine

BUBBLES + ROSÉ	6 oz	9 oz	BTL
ROSÉ grenache - seppeltsfield	15	23	60
PROSECCO bisol - italy	14	-	70
SPARKLING ROSÉ alta vista brut - argentina	15	-	75
CHAMPAGNE veuve clicquot "yellow label" - reims, france	-	-	165
The Rosé Chambong \$11			
WHITE			
SAUVIGNON BLANC the crossings - marlborough, new zealand	13	20	52
RIESLING brand feinherb - germany	12	18	48
PINOT GRIGIO mirabello - della venezia, italy.	11	17	44
CHARDONNAY ferrari carano - sonoma, california	14	21	54
RED			
PINOT NOIR oaktales - north coast, california	16	24	64
SUPER TUSCAN san polo 'rubio' - tuscan, italy	17	26	65
MALBEC alta vista - mendoza, argentina	13	20	52
CABERNET SAUVIGNON sunspell - south australia	15	23	58

COLD BEER \$9

BEARDED IRIS "homestyle ipa" local	NASHVILLE BREWING seasonal rotator local	I BELIEVE IN NASHVILLE "blonde ale" local
MUSIC CITY light lager local	MODELO ESPECIAL mexico	DONNA'S PICKLE BEER milwaukee "MAKE IT A PICKLE MICHELADA" +\$3
TENNESSEE BREW WORKS "hippies and cowboys ipa" local	TAILGATE ORANGE american wheat ale local	BEST DAY BREWING "kolsch" (n/a)

THE LIGHTER SIDE

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

MAKE IT A BUCKET \$50