

FOR THE TABLE

CRISPY BABY ARTICHOKESThe herbs, truffle aioli	18	TRUFFLE FRIESThe truffle salt, truffle aioli	12
FRENCH ONION SOUPThe sourdough, prairie breeze, aged gratinée	15	SALT-CRUSTED WARM SOFT PRETZELSThe provolone fondue	16
PORK BELLY DUMPLINGSThe with ginger shoyu	16	SPICY TUNA & CRISPY RICE*The fresno chile, cilantro, tamari	21
LEBANESE HUMMUSThe cherry heirloom, jalapeño emulsion, garden herbs, grilled pita add vegetables +3	15	DRY RUBBED WINGSTossed in really effing good sauce 	18
CRISPY UMAMI BRUSSELS SPROUTS	14	GUACAMOLE & PIMENTO CHEESEThe tortilla chips, toasted everything baguette	16

CHOPPED SALADS

BROWN DERBY COBBThe roasted chicken, bacon, avocado, organic egg, blue cheese, sam's southern french dressing	20
ITALIAN CHOPPEDThe tavern ham, torn ciabatta, spicy salami, provolone, marinated artichokes, olive, lemon oregano dressing	18
ASIAN SHRIMP & AVOCADONapa cabbage, bell pepper, togarashi wonton, asian herbs, spicy yuzu vinaigrette	20
KALE CAESARThe romaine, black kale, everything spiced crouton, lemony caesar dressing add chicken +7 salmon +9	16

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*The smashed & caramelized with melted cheese, pickle, red onion, honky tonk sauce ADD BACON +2	20
ALL DAY EGG*The tavern ham, white cheddar, tomato, avocado, toasted english muffin	17
CRISPY FISH SANDWICHThe beer battered with salt & vinegar chips, tartar sauce	21
PRIME RIB*The swiss cheese, garlic baguette, au jus, horseradish cream	25
WARM TURKEY PASTRAMIThe salted pretzel roll, melted swiss, coleslaw, dijon	18
ROCK IT FRIED CHICKENThe dill pickles, iceberg lettuce, ranch	19

ENTRÉES

CHICKEN CHILI VERDE*The roasted corn, white bean, soft egg, sweet streusel cornbread	23
CLINT'S BAJA GRILLED FISH TACOSThe pickled cabbage slaw, avocado, poblano crema, street corn 	22
HARVEST GRAIN BOWLThe herb falafel, caramelized cauliflower, crispy brussels, red pepper cashew, avocado add salmon +9	19
SPICY SHRIMP RIGATONIThe rosa picante, oven dried tomato, shaved fennel, torn herbs, lemon oil	26
CHICKEN FRIED CHICKENThe andouille sausage gravy, smashed potato, buttered green beans	21
SPAGHETTI BOLOGNESEThe crushed tomato, torn basil, parmigiano reggiano add garlic bread +3	25
CLASSIC STEAK FRITES*The 7oz butcher cut, herb garlic butter	38
GRILLED SALMON*The corn, toasted couscous, heirloom tomato, caper relish	29

DESSERTS \$12

HOT FUDGE SUNDAEThe vanilla bean gelato, peanut butter mousse, toffee	PEACH COBBLERThe blueberry compote, streusel, vanilla bean gelato
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*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

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 \$16
buffalo trace bourbon + coors OG
- TENNESSEE HANDSHAKE
heavens door tn bourbon + i believe in nashville "blonde"
- JALISCO HILLBILLY
shot of pineapple tequila + modelo especial

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
- 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)

MAKE IT A BUCKET \$50

THE LIGHTER SIDE

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