## BRUNCHBOARDS <br> served all day

GOOD MORNING BEAUTIFUL waffle triangles, butter, real maple syrup, fresh fruit, whipped cream, local jam, local nuts, chocolate
\$16 per person
Lopaus Point GF waffle available +1.50

## LETS GET BOUGIE

 wild salmon lox, bagets, house made herb whipped cream cheese, green onion, cucumber, avocado gherkins, local micro greens, capers \$16 per personTHE FLEX
protein packed for breakfast or brunch. GF overnight oats, free range hard boiled eggs, cheese, artisan salami, nuts, berries \$16 per person

CAN'T CHOOSE waffle and French Toast, real maple syrup, Wise Butter, fresh seasonal fruit, whipped cream, local jam, nuts $\$ 16$ per person
Lopaus Point GF waffle available $+\$ 1.50$

TEAPARTY
fresh house pastries, cream, local jam, cucumbercream cheese sandwich bites on rye, cured meat, cheese, local seasonal fruit $\$ 15$ per person

## ANYTIME BOARDS

 SOUTHERN BELL (ANTIPASTO) most traditional charcuterie platter. Variety of top quality hard and soft cheese, cured meats, olives, dried fruit, nuts, crackers \$16 per personTAILGATE
bavarian pretzels, Keystone Beer Cheese honey habanero cheese, artisan salami gherkins, nuts $\$ 17.50$ per person

NIGHT CAP
organic berries, macarons, house made treats cocoa dusted almonds,, cheese, fruit and more

Serves Two \$25

HOW TO ORDER
CHOOSE ONE TYPE OF BOARD TO SHARE
PAY THE PRICE PER PERSON FOR SHARING OR EACH PERSON CAN CHOOSE THEIR OWN

## BACON BREAKFAST

 Smoking Goose bacon bits, local eggs, cheese $\$ 8.50$MONTE CRISTO
french toast, proscuitto, gruyere topped with mustard, powdered sugar, local jam $\$ 7.50$

## AVOCADO TOAST

avocado, micro greens, lemon olive oil $\$ 9.50$ add soft boiled egg $+\$ 1$ SG diced bacon $+\$ 1$

EGG SALAD
local hard boiled eggs, aioli, sprouts, gherkins \$9

VEGGIE SPECIAL
herbed cream cheese, seasonal veggies, avocado
sprouts $\$ 10$
TUNA
fresh baked tuna (not canned), aioli, avocado, sprouts

ITALIAN
salami, prosciutto, parm, fixins, fig balsamic \$12
SUB VEGAN OR GOAT CHEESE + \$1 GRILLED CHICKEN OR PROSCIUTTO +\$3 TOMATO SOUP CUP + $\$ 3$ SIDE SALAD +\$4 SIDE FRESH PASTA +\$6

GRILLED CHEESE<br>served 11am-close includes choice side salad, soup, chips

## GARLIC BREAD CLASSIC GC

 sliced sourdough grilled with herbs butter with raw tomato herb cheddar cheese \$14
## APPLE BRIE

with choice of raspberry, fig or onion jam $\$ 14$
JALAPENO POPPER
SG Bacon bits, jalapeno cream cheese, cheddar \$14
CAPRESE
fresh mozzarella, pesto, sliced tomatoe fig balsamic drizzle \$14

MUSHROOM MANCHEGO caramelized mushrooms, onion jam, spinach \$14

SALAD
served 11am-clos

SEASONAL SALAD
ask your server \$10
CLASSIC CAESAR romaine, parm, house croutons $\$ 10$

SOUP OF THE DAY
served with garlic bread $\$ 5$ cup or $\$ 8$ bowl

## PASTA

PASTA FRESCA
choice of marinara, alfredo, pesto, lemon herb butter \$10
+GRILLED CHICKEN OR PROSCIUTTO 5 +SAUTEED SEASONAL VEGGIES TOMATO SOUP CUP SIDE SALAD 4
ENTREES
served 11am-close

GARLIC ROSEMARY CHICKEN with pomme puree (mashed potatoes) $\$ 16$

GRILLED ITALIAN SAUSAGE served on a bed of pasta or grilled sweet peppers \$16

PESTO VODKA MUSHROOM HASH
vegetarian and GF \$15
SIDES
+SAUTED SPINACH +GRILLED ASPARAGUS. 6 +BLANCHED LEMON BROCCOLI 6

## KID S <br> served all day

PASTA FRESCA
choice of marinara, alfredo, pesto, lemon herb butter \$6

BUCKS \& BELLS
charcuterie for the youngsters \$10
GRILLED CHEESE
classic cheddar and choice of bread \$6

ASK ABOUT CATERING \& LUNCH BOXES

## D R I N K

mimosas
BOTTLE SERVICE
One bottle bubbles, bottomless juice \& garnish $\$ 40$ +\$25 per additional bottle

BASIC B
Fresh Squeezed OJ \$12
GEORGIA PEACH
Peach juice \$12

NOT A DAY OVER 21 whipped cream, sprinkles $\$ 12$

PRETTY IN PINK
strawberry, raspberry, and rose simple \$12
GIMME SOMESUGAR
cotton candy, gold sixlets, gummy bear garnish \$12
AREN'T YOU PRECIOUS lavender syrup, flower garnish \$12

## SPA DAY

cucumber, lime, rosemary simple syrup \$12

MAKE ANY MIMOSA
A MAKCKTAIL FOR \$IO

## MORE DRINKS

SOME BEACH coconut tequila, pineapple juice, lime \$12

MARGARITA
Nashville tequila, local honey OR house simple lime or other seasonal juice $\$ 12$ BLOODY MARY single $\$ 12$, bottle service serves four $\$ 40$

WHISKEY SOUR
bourbon or rye, lemon, simple, egg white \$12

> OLD FASHION
bourbon or rye, sugar cube, bitters, burnt orange peel \$12 WINE + BEER see rotating list on the back
LOOSE LEAF TEA choice Tea Tree black, herbal, green, fruit hot or iced $\$ 3.50$ BREWED COFFEE Single Origin $160 z$ to go hot or iced $\$ 4$ cup with refills in house $\$ 5$

OTHER
Italian Soda $\$ 4$, with whip cream $\$ 4.50$ Orange Juice $\$ 3$ | Soda $\$ 3.50 \mid$ Fruit tea Chicks $\$ 4$

W I N E
LOS MONTEROS CAVA BRUT $10 / 25$ ARYGLE BRUT 2017 VINTAGE $14 / 46$ DUVAL-LEROY BRUT RESERVE 16/60 BOLLINGER BRUT CHAMPAGNE 25/90

HAYES VALLEY SAUV BLANC $10 / 22$ OLD SOUL CHARDONNAY 10/22 OLD SOUL CHARDONNAY $10 / 22$
TUNELLA PINOT NOIR $14 / 35$ BOUSQUET MALBEC 10/25 BOUSQUET CABERNET 10/25

## S P I R I T S BOURBON

NELSON'S GREEN BRIER SOUR MASH (WELL) BLUE NOTE JUKE JOINT (WELL) ANGELS ENVY KENTUCKY BLANTON'S SINGLE BARREL BUFFALO TRACE KENTUCKY EAGLE RARE SINGLE BARREL SILVERBELLY BOURBON BLUE NOTE CROSSROADS SMOKE WAGON UNCUT YOUNGER OLD CARTER VERY SMALL BATCH

RIVERSET RYE
SCOTCH
TEQUILA
TC CRAFT NASHVILLE LOS SUNDAYS COCONUT

BARE BONE VODKA

DARNLEY'S SCOTTISH BOTANICAL
CASTLE \& KING DRY

## RUM

PAPA'S PILLAR BLONDE PAPA'S PILLAR DARK

FLAVORED
NGB LOUISA'S COFFEE LIOUOR JIM BEAM APPLE/ORANGE

FIREBALL

## MIXERS

TONIC, SODA WATER, PEPSI PRODUCTS
JUICE: OJ, GRAPEFRUIT, PINEAPPLE GARNISH: LEMON, LIME, BERRIES, HERBS +BITTERS AND HOUSE SIMPLE SYRUPS

NON-ALCOHOL FROM THE BAR ALCOHOL REMOVED SPARKLING glass \$5, bottle $\$ 15$ SPIRITLESS KENTUCKY 74

# 122 W FRANKLIN ST $615-479-2703$ 

GRAZE IN STYLE
BRUNCH-DINNER

