



Spiced Marcona Almonds 3

Truffled Cheese Popcorn 2

Roasted Garlic Hummus 5

EVOO, smoked paprika, crisp veggie

Citrus Marinated Castelvetro Olives 4

Stateside Fries 4

*house-made, seasoned with crunchy sea salt, with
spicy cilantro dipping sauce*

Tabbouleh 4

*hydrated organic bulgar wheat grain
salad, fresh tomatoes, red onion, golden raisins,
EVOO, citrus*

Grilled Artichokes 14

*Simply seasoned served with Creole Remoulade
limited availability*

Warm Beet Salad 10

*roasted and marinated local red and candy striped
beets, whipped Montchevre goat cheese spread,
blood orange, rye crouton, fresh mint*

Farmers Market Salad 12

*mixed greens, brined and smoked Springer Mountain
chicken, Montchevre goat cheese, winter squash,
candy striped beets, citrus vinaigrette, candied nuts*

The Maverick 13

*house smoked turkey, sliced avocado,
vine-ripened tomato, mustard and mayo, on fresh
baked sourdough*

Parlour Burger 20

*Bear Creek Farm beef, chow chow, seared tomato,
house pickles, served with fries and spicy
cilantro dipping sauce*

Cowboy Ribeye 48

*22 oz. bone-in Bear Creek ribeye topped with herb
butter served with grilled jumbo asparagus and
hand-cut fries*



Gin & Chronic 12

Plymouth Gin, Local CBD, Strawberry Rhubarb Tonic

Naked & Famous 12

Pure Vida Mezcal, Yellow Chartreuse, Aperol, Lime

Black Poodle 13

*Buffalo Trace Slow Drip Infused Cold Brew,
Carpana Antica, Luxardo Cherry Cream*

Lavender Bees Knees 12

Plymouth Gin, Lemon, Acacia Honey, Lavender Bitters

Suntory Sidecar 14

Suntory Toki Whisky, Cointreau, Lemon Juice, Cane Syrup

Where Is My Mind 12

Aquavit, Lillet Rose, Orange Blossom Water, Champagne Float

Smoked Peach Old Fashioned 12

Buffalo Trace, Smoked Peach, Demerara Syrup, Orange Bitters

Boys Don't Chai 12

*Sailor Jerry Rum Slow Drip Infused Chai Tea,
Local Honey, Oat Milk, Cinnamon*



*If you've had them before, have them again. We barrel age these
cocktails in house no less than a month to add a new flavor profile
to these timeless libations.*

Barrel Aged Sazerac 14

*Barrel Aged Sazerac Rye, Cognac, Demerara Syrup, Angostura
Bitters, Peychaud Bitters, Absinthe*

Barrel Aged Vieux Carre 14

Barrel Aged Sazerac Rye, Lillet Rouge, Benedictine & Brandy



Against the Grain	<i>Louisville, KY</i>	Double IPA	8
Blackberry Farm	<i>Walland, TN</i>	Classic Saison	6
Black Abbey	<i>Nashville, TN</i>	The Rose	6
Bearded Iris	<i>Germantown, TN</i>	Homestyle IPA	6
New Heights	<i>Nashville, TN</i>	Nothing Fancy	6
Smith & Lentz	<i>East Nashville, TN</i>	German Pils	6
Diskin Cider	<i>Nashville, TN</i>	Bob's your Uncle	6
Nola Brewing Co.	<i>NO, Louisiana</i>	Irish Stout	6
Samuel Smith	<i>Tadcaster, UK</i>	Taddy Porter	8



			bottle	glass
Bubbles	Gerard Betrand	<i>Limoux</i>	36	11
	Moet & Chandon Imperial	<i>Champagne</i>	75	18
Chardonnay	William Fevre	<i>Chablis</i>	47	13
	Patz and Hall	<i>Sonoma Coast</i>	77	19
Pinot Grigio	Tiefenbruner	<i>Italy</i>	40	11
Pinot Gris	Adelsheim	<i>Willamette Valley</i>	38	13
Sauvignon Blanc	Mohua	<i>Malborough</i>	32	10
	Elizabeth Spencer	<i>Mendocino</i>	34	12
Pinot Noir	Shelter	<i>Baden, Germany</i>	38	10
	Alto Limay	<i>Patagonia</i>	41	12
Merlot	Robert Hall	<i>Paso Robles</i>	34	11
Zinfandel	Biale Party Line	<i>Napa</i>	61	16
Cabernet	Dandelion Fleurieu	<i>Austria</i>	44	12
	Gehricke Knights Valley	<i>Sonoma</i>	58	16
Malbec	Altos Del Plata	<i>Mendoza</i>	32	10