

Daily Features

Our daily feature list showcases fresh seafood specials, hand cut, dry aged, USDA Prime, bone-in steaks, and locally grown produce.

We source from day boat fish purveyors to ensure the highest quality available. Every fish we receive is traceable from the captain of the boat to the bait used for the catch.

We feature the only in house dry aging program in Nashville. All of our bone-in steaks are hand cut and dry aged for a minimum of 20 days.

Oysters & Charcuterie

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| Raw Oysters MKT A Selection of Oysters from All Over the World Flown in Daily. | Wood-Fired Oysters MKT Oysters Cooked in Our Wood-Fired Stone Oven. Choice of Garlic Parmesan, Brie Truffled Mustard or Rockefeller. |
| Fruits de Mer MKT Choose from our list of Daily Seafood to Build a Platter for the Whole Table | Charcuterie Platter MKT Create a Platter from Our House Cured Meats and Local & Imported Cheeses. Served with Lavash, Creole Mustard, Fresh Fruit Preserves and Pickled Vegetables. |

Starters

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| Pork Fries 11 Fried pork loin with a side of white BBQ sauce. | 1/2 Pound Peel and Eat Shrimp 14 Served chilled with a gazpacho salsa and caper aioli. |
| Andouille Sausage 12 House made, served with a creole mustard. | Roasted Edamame 8 Wood fired with ancho olive oil and truffled sea salt. |
| Lobster BLT Flatbread 16 Tomato, Garlic, Arugula, and Bacon Vinaigrette | Smoked Chicken Flatbread 12 Red Onions, Tomatoes, Baby Arugula, Blue Cheese and Truffle Ancho Olive Oil |
| Crab Cake 15 Rosemary Mustard Crema | |

Salads

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| House Salad 10 Romaine and Iceberg lettuce topped with tomatos, cucumbers, country ham croutons, homemade potato stix, white cheddar, and a choice of dressing. | Baby Wedge 12 Pickled Egg Salad, Black Pepper Candied Bacon, Roasted Roma Tomatoes, Caramelized Red Onion, and Bleu Cheese topped with a Orange Bleu Cheese Vinaigrette |
| Kale Caesar 12 Hot Chicken Fried Anchovy and Warm Egg topped with a Worcestershire Vinaigrette. | Coal Roasted Beet 13 Vintage Cauliflower, Farm Tomatoes, Heirloom Carrots, Bucherolle, and Molasses served with a Cider Vinaigrette. |

Southern Specialties

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| Shrimp & Grits 27 Served with Tomatoes, Carmalized Onion, Tasso Cream, Smoked Gouda and Chipotle. | Wood Oven Trout 27 smashed potatoes, charred pepper vinaigrette and hazelnut |
| Plancha Seared Scottish Salmon 28 caulilini, horseradish, pine nut and pear | Club Carbonara 22 Smoked Chicken, Applewood Bacon, Tomatoes, Sweet Onions and Baby Spinach on Housemade Rigatoni with a Light Cream Sauce. |
| Southern Steak Frites 28 Dry Aged USDA Prime Sirloin with Citrus, Ginger, and Chimichurri. Served with Fresh Cut Fries. | Heirloom Tomato Spaghetti 19 garlic, basil and Spanish olive oil |
| Pit Dip 16 Pit Ham, Country Ham Mayo, Pickled Red Onion, Red-wax Gouda, Willingham Jus on a Housemade Coriander Rye Bun. | Springer Mountain Farms All Natural Chicken 22 Rotisserie, Pit Smoked, White Balsamic Pumped Chicken served with White BBQ Sauce. Served with Fries and Slaw |
| Memphis Style Ribs 19 Dry Rubbed and Charcoal Smoked Half Rack of Ribs. Served with Fries and Slaw. | |

Chops

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| Dry Aged 16oz Creekstone Farms USDA Prime NY Strip 35/58 1/2 or Full Strip with Maître D' Butter | 7oz Creekstone Farms Certified Hereford Filet 36 Caramelized Shallots and Worscestershire Butter |
| 16oz Creekstone Farms All Natural Ribeye 36 Cipollini and Mushroom Confit | Double Cut Pork Chop 29 Agave, Grain Mustard and Fresh Smoked Peaches |
| Kentucky Lamb Chops 48 Roasted Cauliflower Puree and Applewood Bacon Jus | |

Sides

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| Black Beans 5 | Ham Hock Collards 5 |
| Creamy Cole Slaw 5 | Pickled Vegetables 5 |
| Fresh Cut Fries 5 | Yukon Gold Mashed Potatoes 5 |
| Stone Oven Mac & Cheese 7.5 | Smoked Gouda Chipotle Grits 6 |
| Cuban Corn 6 | Hashbrowns 6 |
| Stone Oven Asparagus 8 | Wood oven Broccoli/Almond/Romesco 8 |
| Wild Mushroom Risotto 12 | |

Desserts

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| Key Lime In The Coconut (GF) 10 key lime semi-freddo, graham cracker, toasted meringue, white chocolate coconut shell, key lime cream. | Banana Pudding Pie 14 Shortbread Crust, Roasted Banana Cream, Vanilla Wafer Crumble, Sliced Bananas, and Toasted Vanilla Meringue. |
| 24 Hour Raised Brioche Donuts 13 strawberry coulis, salted caramel and dark chocolate | Peanut Butter Cheesecake (GF) 14 flourless chocolate cake, peanut butter cheesecake, chocolate mousse, peanut brittle, brulee bananas |
| The Nibbler 16 An assortment of mini desserts changed weekly. | House Made Ice Cream 7 3 Scoops of Chocolate, Vanilla Bean, or Daily Special Ice Cream or Sorbet |