

REGIONAL FOODS

NASHVILLE

First Course

Chicken liver mousse 14

*Tennessee whiskey gelee, cherry mostarda
Mini chive biscuits*

Fried Pickles 10

kimchi brined cucumber, pickled ramp ranch

Second Course

Fried chicken roulade 32

*1/2 chicken in chamomile tea brine Cornbread dressing, hot pepper chicken
sausage, cauliflower/potato mash, spicy chicken jus*

Grilled pork collar 30

*sweet corn chow chow, grilled cabbage, mashed potato,
apple butter pork jus*

Third Course

Goo goo ice cream bar 11

*marshmallow ice cream, roasted peanuts, chocolate magic shell,
whiskey caramel*



a Classic American Grill

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*Consuming raw or under cooked meats, poultry and seafood may increase your risk of foodborne illness.