

## Fall & Winter Menu Ideas *sourced locally & house made*

### Seasonal Nashville Options

#### Hors d'oeuvres

- Cardamom cured pork belly / bibb lettuce / ginger apple kimchi / crunchy sprouts / koji aioli
- Braised lamb neck / preserved lime / tomato and fig marmalade / thin biscuits
- Terrace major tartar / crispy capers / egg yolk / salted cucumber / micro greens
- Skewers / smoked sweet potato / rosemary cured radish / pickled mushrooms
- Stuffed peppadew peppers / ricotta / red wine poached figs
- Nashville hot chicken sliders / brioche buns / house pickle
- Skewers / smoked sausage / local cheese / pickled okra
- Smoked trout spread / cracked bread / fresh parsley
- Wood fired bread / rabbit patte / pickled red onion
- Antipasto / marinated local sausage and cheese
- Local charcuterie board / variety of selections
- Wood fired bread / assorted butters & jams
- Wood fired bread / eggplant caponata
- Hot chicken skewers / house pickles
- Jalapeno corn bread / honey butter
- Chicken pot pie pate a choux

#### Soup & Salad

- Poached pear / brie / mixed greens / honey balsamic vinegar
- Roasted beets / frisee / baby kale / king oyster mushrooms / golden raisins / white balsamic vinaigrette
- Warm lentils / frisee / arugula / heirloom carrots / tomato wedges / charred lemon vinaigrette
- Spinach / crispy planchette / pumpkin seed / fresh mozzarella / port wine dressing
- Quinoa salad / micro greens / pickled grapes / walnuts / feta / house vinaigrette
- Creamed roasted acorn squash soup / toasted pecans / cilantro creme fraiche
- Winter vegetable stew / purple cabbage / black eyed peas / radish
- Sautéed greens / daikon radish / red onion / house pepper vin
- Chickpea / garlicky kale / thyme and fennel infused oil

#### Main

- Fig & red wine braised brisket / bordelaise / barley / quinoa / caramelized onion / charred heirloom carrots

- Braised short rib / bordelaise / gremolata / rosemary truffle potatoes / caramelized carrots
- Roasted lemon and thyme chicken / bowtie pasta / tomato and plum sauce / pecorino romano
- Steelhead / pink salt / blood orange beurre blanc / shiso greens / charred corn / white beans
- BBQ chicken steamed dumpling / roasted brussels / sauteed oyster mushrooms / shiso salt
- BBQ cauliflower "wings" / goats milk ranch / barley / red bean / cucumber / celery
- 12 hour smoked brisket sliders / brioche buns / ginger apple kimchi / bbq sauce
- Pork medallions / mushroom marsala sauce / rosemary scalloped potatoes
- Filet mignon / roasted shallot butter / parsnip puree / charred broccoli
- Pork loin / apple cider brine / roasted root vegetables / braised cabbage
- Lamb rack / roasted golden beets / mint yogurt sauce / parsnip puree
- Red wine braised short rib / lemon mint gremolata / cauliflower puree
- Chicken quarters / tomato & olive braised / long grain herbed rice
- 12 hour smoked pulled pork / baked twice havarti mac n cheese
- Lolly popped grilled BBQ chicken / sesame seeds / green onion
- Grilled zucchini lasagna / basil / sun dried tomato sauce
- Grilled eggplant / couscous / blackberry chili reduction
- Scallop risotto / blackberry chili reduction / fennel