



À LA CARTE

Truffle Fries (VG) 14
Parmesan, Fresh Herbs

Nashville Hot Chicken Wings 22
Heirloom Crudité, Buttermilk Ranch Dressing

Cumberland Crudité (VG, GF) 16
Mélange of Vegetables, Whipped Feta Dip

Cacio e Pepe Arancini (VG)
Marinara Dipping Sauce, Parmesan
Two Each 8 | Four Each 14

Caesar 16
Romaine, Treviso Radicchio,
House Dressing, Garlic Croutons
(Add Avocado +4) (Add Chicken +6)
(Add Salmon* +12)

 **Salumi Flatbread** 18
San Marzano Tomato Sauce,
Fresh Hand-Pulled Dough, Mozzarella,
Soppressata, Hot Honey, Basil

The Duke Board (VG) 32
Artisanal Cheeses, Balsamic Macerated
Strawberries, Fig & Olive Crackers,
Local Honey (Add Charcuterie +7)

American Wagyu Cheeseburger 23
Romaine, Smashville Sauce, House Sesame
Bun, French Fries (Add Bacon +4)

Crispy Chicken Sandwich 19
Louie Sauce, Pickles, House Sesame Bun,
French Fries (Available in "Nashville Hot")

Hand-Carved Roast Beef Sliders 24
Thinly Sliced Black Angus Tri-Tip Beef,
Melted Swiss, Pickled Pepper Relish,
Horseradish Aioli, Arugula,
Signature Parker House Rolls

Sides
French Fries (VG) 10
Sweet Potato Fries 12
Sautéed Vegetables (VG) 12
Garden Salad (VG) 10

SWEETS

Pistachio Layer Cake 15
White Chocolate Ganache,
Pistachio Buttercream

Lemon Cream Cheese Tart 14
Gram Cracker Crust, Lemon Mousse,
Cream Cheese Icing

Devils Food Chocolate Trifle (V, GF) 14
Chocolate Mousse, Caramel

Homemade Gelato/Sorbet Scoops
Inquire for Seasonal Flavors
One Scoop 8 | Two Scoops 12

VG | Vegetarian V | Vegan DF | Dairy Free GF | Gluten Free  | JW Garden

**A gratuity of 20% will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs could increase your risk of contracting a food borne illness. Please alert your server to any allergies you may have.



COCKTAILS 18

Indigo Bloom

Bombay Sapphire Gin, Liquor 43, Lavender, House Blueberry Syrup, Fresh Lemon Juice

Crimes Of Passion

Wheatley Vodka, Frangelico, Fresh Passionfruit Juice, Vanilla, Fresh Lime Juice

Mi Corazon*

Corazon Blanco Tequila, St. Germain, House Raspberry Syrup, Fresh Lemon Juice, Egg White

Mexican Mocha

Dulce Vida Reposado Tequila, Poral Mexican Coffee Liquor, Espresso, Demerara

Greenhouse Gimlet

Bombay Sapphire Gin, Cucumber Juice, Mint, Fresh Lemon Juice

Spa Day

Tito's Vodka, Cucumber, Fresh Lime Juice, Freshly Cracked Salt & Pepper

Alpine Gold Rush

Buffalo Trace Bourbon, Yellow Chartreuse, Fresh Lemon Juice, Lemon Bitters, Rosemary Turmeric Honey Syrup

Always Money in the Banana Stand

Elijah Craig Rye, Fugit Creme de Cocoa, Fugit Creme de Banana, Woodford Reserve Chocolate Bitters

Smoke On The Water

Banhez Mezcal, Orgeat, Fresh Lime Juice, Nutmeg

Havana Days

Havana White Rum, Lemon Juice, Basil Pineapple Cardamom Syrup

Smoke & Mirrors

Bebemos Joven Tequila, Cointreau, Clarified Fresh Lime Juice, Black Lava Salt

50

SUB-ZERO MARTINIS 23

Vodka

Tito's Vodka, St. Germain, Olive Juice

Gin

Botanist Islay Gin, Dolin Dry Vermouth, Salt Water Solution

Vesper

Barr Hill Vermont Raw Honey Gin, Stoli Elit, Lillet Blanc

ZERO-PROOF

Bare Necessities 12

NKD Gin Spirit Alternative, Mint from the JW Garden, Cucumber, Fresh Lime Juice

De Soi Purple Lune 12

Blackberry, Black Currant, Tart Cherry Adaptogens, Ashwagandha

De Soi Spritz Italiano 12

Mediterranean Citrus, Lion's Mane & Reishi, Adaptogens, L-Theanine

Italian Creme Soda 10

House Blueberry or Raspberry Syrup, Creme Soda



RESERVE OLD FASHIONEDS

G[AU]ld Fashioned 34

Kerry Gold Irish Butter & Chamomile Fat Washed Peerless Bourbon, Drambuie, Chamomile Honey Syrup, Orange & Cardamom Bitters

Cabin in the Woods 34

Sesame Fat Washed Sazerac Rye 100, Averna, Cynar, Smoked Cherry Bitters

Wanderlust 28

Quintalza Reposado Coffee Barrel, Frangelico, Walnut & Chocolate Bitters

BARREL AGED

Rocky Top Old Fashioned 25

Nelson Greenbrier's Tennessee Whiskey, Orange Infused Demerara, Angostura Orange Bitters

Barrel Aged Manhattan 25

Nelson's Bros Rye, Cocchi Vermouth Di Torino, Angostura Bitters, Spiced Cherry Bitters

FLIGHTS

Nelson's Distillery Flight 25

Nelson Brothers Classic, Nelson Brothers Reserve, Nelson Brothers Sherry Cask Finish

Old Forester Flight 35

Old Forester 1910, Old Forester 1920 Old Forester Statesmen

Clase Azul Mezcal Flight 38

Clase Azul Durango, Clase Azul Guerrero, Clase Azul San Luis

Clase Azul Flight 48

Clase Azul Reposado, Clase Azul Gold Clase Azul Anejo

Each flight offers 0.75 oz pours of each impression listed here. No substitutions.

DRAFT

Wiseacre Tiny Bomb Pilsner 9

Memphis, TN

The Rosé Belgium Blonde Ale 9

The Black Abbey Brewing Company, Nashville

Bearded Iris Homestyle IPA 11

Nashville, TN

Jai Alai IPA 9

Cigar City Brewing, Tampa FL

REGIONAL / CRAFT

Ruby American Red Ale 9

Fat Bottom, Nashville, TN

Thunder Ann Pale Ale 9

Jackalope Beer Brewing Co., Nashville, TN

Bob's Your Uncle 9

Diskin Cider, Nashville, TN

IMPORT

Corona Extra 9

Mexico

Guinness Draught 9

Ireland (14.9oz)

Heineken 9

The Netherlands

Modelo Especial 9

Mexico

Stella Artois 9

Belgium

DOMESTIC

Blue Moon 9

Bud Light 9

Yuengling 9

Miller Lite 9

Michelob Ultra 9

NON-ALCOHOLIC

Athletic Brewing Company 7

Upside Dawn Golden Ale

Athletic Brewing Company 7

Free Wave IPA



WINE

SPARKLING

- LOUIS PERDRIER Brut, France, NV [Glass 14 | Bottle 46]
- BOUVET Brut, "Rosé Excellence", Loire Valley, France, NV [Glass 18 | Bottle 76]
- CHLOE Prosecco, Veneto D.O.C., Italy [Glass 16 | Bottle 68]
- LAURENT PERRIER [Glass 23 | Bottle 106]
- VEUVE CLICQUOT Brut, "Yellow Label" Reims, France, NV [Glass 26 | Bottle 118]

WHITE & ROSÉ

- COMTE DE LA CHEVALIÈRE Sancerre, Loire Valley, France [Glass 23 | Bottle 88]
- BENZINGER Chardonnay, Sonoma, CA [Glass 16 | Bottle 60]
- DRYLANDS Sauvignon Blanc, Marlborough, New Zealand [Glass 16 | Bottle 60]
- NIK WEIS Riesling, Mosel, Germany [Glass 15 | Bottle 56]
- PIETRAME Pinot Grigio, Terre di Chieti, Italy [Glass 15 | Bottle 56]
- HECHT & BANNIER Rosé, Languedoc, France [Glass 15 | Bottle 62]

RED

- ROTH ESTATE Cabernet, Alexander Valley, CA [Glass 23 | Bottle 88]
- IMAGERY ESTATE Pinot Noir, Sonoma, CA [Glass 17 | Bottle 64]
- PIETRAME Montepulciano, Abruzzo, Italy [Glass 15 | Bottle 56]
- PAUL JABOULET Grenache Syrah Blend, Côtes du Rhône, France [Glass 16 | Bottle 60]
- DAOU Cabernet Sauvignon, Pasa Robles, CA [Glass 18 | Bottle 68]
- BARONE FINI Merlot, Trentino D.O.C., Italy [Glass 17 | Bottle 64]

BY THE BOTTLE

- LINGUA FRANCA Pinot Noir, Willamette Valley [Bottle 104]
- ROBERT MONDAVI Cabernet, Napa Valley [Bottle 110]
- FONTAFREDA Barolo, Piedmont DOCG [Bottle 98]
- OUBLIE Grenache–Syrah, Paso Robles [Bottle 156]
- CAYMUS Cabernet, Napa Valley [Bottle 190]
- SALDO Zinfandel, California [Bottle 78]
- DOMAINE GIRAULT Sancerre, Les Grandes Genevrières [Bottle 168]
- MY FAVORITE NEIGHBOR Chardonnay, Central Coast [Bottle 84]
- WILLIAM FÈVRE Chablis, Burgundy [Bottle 128]
- ATTIS XIÓN Albariño, Spain [Bottle 84]
- APERTURE Chenin Blanc, Clarksburg [Bottle 65]
- MARINE DUBARD Sauvignon Blanc, Loire Valley [Bottle 76]
- HAMPTON WATER Rosé Languedoc, France [Bottle 68]
- WHISPERING ANGEL Rosé Côtes de Provence, France [Bottle 82]

Prices are subject of 15% State Liquor Tax and are subject to an additional 9.25% sales tax.
Corkage fee applies to outside wine. \$35.00 per bottle, \$45.00 per sparkling bottle.