2316 Elliston Place Nashville, Tennessee 37203 615-690-9900

nanini sandusishasa ===			e a la de c	1/2 salad &	
panini sandwiches: Ciabatt (1/2 Panini with 1/2 Soup or 1/2 Salad available, 1/2 and 1/2 on Ciab	e Wheat Flat Bread	salads:	1/2 soup	full salad	
Smokey Southwest Chicken Spicy, Hand Pulled, Slow-Roasted Chicken Breast, Two Cheeses, Crisp Tortillas, Lettuce, Southwest		\$8.9	Southwest Mixed Greens, Tomatoes, Cheese, Roasted Corr	\$8.3 n, Golden Raisins, Tortilla Crisps, Southwest R	\$7.9 tanch
Waldorf Chicken Salad (1/2 &1/2: \$8 Fire Grilled Chicken, Apples, Grapes, Cranberries, Raisins, Candied W	\$7.9	Asian Mixed Baby Greens, Candied Walnuts, Tomatoe Szechuan Peanuts, Crispy Noodles, Dijon Vinaie			
Blue Cheese Crumbles, Lettuce Asian Chicken Crunch (1/2 &1/2: \$8.6) Almond Rosemary Crusted Chicken, Ginger Apricot Coleslaw, Avocado, Chili Peanut Aioli		\$8.3	Market \$8.3 \$7 Mixed Baby Greens, Mandarin Oranges, Candied Walnuts, Golden Raisins, Apples, Toasted Almonds, Balsamic Vinaigrette		\$7.9 Almonds,
Grilled Vegetable Grilled Zucchini, Grilled Onions, Olive Salad, Baby Greens, Avocado,		Caesar Crisp Romaine Blend, Aged Parmesan, Herb Cr	\$8.3 routons, Caesar Dressing	\$7.9	
Grilled Salmon* Marinated Salmon, Avocado, Lettuce, Corn Cilantro Relish, Tarragon Aioli		\$9.8	Mediterranean Mixed Greens, Feta Cheese, Tomatoes, Olive Sa	\$8.3 alad, Grilled Onions, Toasted Almonds, Herbs,	\$7.9 Red Grapes,
Crispy Tenderloins of Chicken (1/Crispy Ale-Laced Chicken, Lettuce, Two Cheeses, Honey Mustard	\$7.9	Ginger Apricot Vinaigrette Spinach	\$8.3	\$7.9	
Grilled Prime Steak* Savory Tender Steak, Roasted Peppers, Blue Cheese Crumbles, Caramelized Onions, Baby Greens, Horseradish Aioli		\$9.9 aby Greens,	Spinach, Seasonal Fruit, Strawberries, Toasted A Club Mixed Greens, Toasted Almonds, Bacon, Tomat	\$8.3	\$7.9
Grilled Chicken BLT Fire-Grilled Chicken, Avocado, Lettuce, Tomatoes, Sprouts, Bacon Ai	oli	\$8.9			
Tomato Mozzarella (1/2 &1/2: \$8.6) Ovolini Mozzarella, Roasted Peppers, Basil, Tomatoes, Nut-Less Peste	\$8.3	protein add ons fo	or salad:		
Duse Turkey Club se Roasted Turkey, Two Cheeses, Lettuce, Tomato, Bacon Honey Mustard		\$8.9	Blackened Chicken Tenders \$2.7 Tender Crispy Cala Ale-Laced Chicken Tenders \$2.7 Grilled Salmon*		
outside the box burgers: Ciabatta or Whole Wheat Flat Bread			Seared Tofu ● Fire-Grilled Chicken Breast	Shrimp \$4.9 d Tuna* \$4.9	
lack Bean Burger sick Beans, Rice, Avocado, House Pickled Jalapeños, Lettuce, Tomatoes, Corn Relish, rseradish Aloli, Honey Mustard Sauce		\$9.9	Almond Crusted Chicken Ske	eak* \$4.9	
Bison Burger*	BRO Horseradish A	\$10.9	entrée long plate	es:	
Grilled Bison Beef Burger, Baby Field Greens, Blue Cheese Crumbles, BBQ, Horseradish Aioli Tuna Burger* Ginger Scallion Studded Tuna Burger, Asian Slaw, Baby Field Greens, Horseradish Aioli		\$9.9	Grilled Salmon* (3/4 portion: \$11.9) Black Bean Orange Sauce, Baby Greens, Roasted Corn Relish, Wheat Berry Rice, Baby Greens		\$14.3
Salmon Burger* \$10.9 Salmon Burger, Roasted Corn Relish, Pickled Jalapeños & Onions, Avocado,			Crispy Tenderloins Of Crispy Ale-Laced Chicken, Garlic Mashed Potat	Chicken (3/4 portion: \$9.9 toes, Honey Mustard & BBQ	
Horseradish Aioli, Tomatoes		plate & 1/2 soup	Almond Chicken Skew Almond-Rosemary Crust, Sweet Mashed Potato	Vers (3/4 portion: \$10.9) toes, Asian Slaw, Twin Sauces	\$11.9
chef's small plates: Ale Laced Chicken Tenders	plate \$5.5	or a side salad** \$7.5	Coconut Curry Salmor Fresh Coconut Curry Sauce, Roasted Corn Relis		\$14.3
Honey Mustard & BBQ Almond Crusted Seared Tuna*	\$6.5	\$8.5	Grilled Prime Steak M Balsamic Cabernet Reduction, Garlic Jack Grit G		\$14.9
Asian Slaw, Dijon Vinaigrette Coconut Curry Chicken	\$7.5	\$9.5	Fire-Grilled Chicken Tender and Marinated, Wheat Berry Rice, Balsa	unic Cabernet Reduction, Baby Greens	\$11.5
Fresh Coconut Curry Sauce, Wheat Berry Rice, Roasted Corn Relish Almond Chicken Skewers Peanut Chili Sauce, Asian Slaw	\$5.5	\$7.5	Calamari Tender Calamari, Lemon Frites, Asian Slaw, Who	eat Berry Rice, Ginger Apricot Vinaigrette	\$11.5
Grilled Salmon* Fresh Coconut Curry Sauce or Black Bean Orange Sauce, Roasted Corn Relish, Wheat Berry Rice	\$8.5	\$10.5	Coconut Curry Chicken Fresh Coconut Curry Sauce, Tender Fire Grilled Chicken, Roasted Corn Relish, Wheat Berry Rice, Baby Greens		\$11.5
Blackened Lime Shrimp Asian Slaw, Ranch Dressing	\$6.5	\$8.5	<u> </u>		\$13.6
Crispy Calamari Lemon Frites, Ginger Apricot Vinaigrette	\$6.5	\$8.5	Wild Mushroom Prime Steak Medallion* Mushroom Cream Sauce, Baby Greens, Garlic Mashed Potatoes, Roasted Mushrooms, Baby Greens		\$14.9
Chicken Wild Mushroom Mushroom Cream Sauce, Garlic Mashed Potatoes	\$7.5	\$9.5	musinooni cream sauce, baby Greens, Gariic N	viasiieu rotatoes, noasteu Musiiroofiis, Baby	Greens
Seared Tofu • Fresh Coconut Curry Sauce, Wheat Berry Rice, Roasted Corn Relish	\$5.5	\$7.5	premium sides: s		
**Select a 1/2 Soup OR Side Salad Soups: Tomato Bisque, Wild Mushroom, Lentil, Chicken Tortilla or Creamy Chicken Vegetable Side Salads: F2O Baby Green, House or Caesar			Garlic Mashed Potatoes Wheat Berry Rice Grilled Vegetables	Macaroni & Chees Garlic Jack Grit Cal Roasted Corn Nut	ke

kids: 12 & younger only please, served with choice of chips, apples or carrots. Premium sides available at an additional charge.

Sweet Mashed Potatoes

Macaroni & Cheese	\$4.5	
Chicken Tender Platter, Honey Mustard & BBQ	\$4.5	
Kids Caesar Salad, Grilled Chicken	\$4.5	
Grilled Chicken Breast, Baby Greens	\$5.5	
Coconut Curry Chicken, Baby Greens	\$5.5	
Seared Salmon*, Baby Greens	\$6.5	
Grilled Steak*, Baby Greens		

Grilled Vegetables Fruit Salad

sweet treats: Desserts: \$2.1

Wild Mushroom •

Lentil (vegan, gluten free) **Chicken Tortilla**

chef inspired soups:

Tomato Bisque (gluten free) •

Creamy Chicken Vegetable

Made In-House Daily: 1/2 bowl: \$4.2 full bowl: \$5.1

Fudge Brownie 27 Cup Cake of the Day Fresh Baked Cookies