



DINNER We will attempt to accommodate special dietary requests. For children under the age of 16, we offer half-size portions at half price. We will happily provide separate checks. We proudly feature these local purveyors: Allresco Pasta, Anne's Cakes, Arrington Vineyards, Benton's, Bonnie Blue Farms, Corsair, Farmer Dave, Farmer Hap, George Dickel, Jack Daniels, Provence Bread & Cafe, Pritchards, Sweet Water Valley and Yazoo. An 20% Gratuity will be added to parties of 6 or more unless requested.

BEGINNINGS & RAW

PECORINO ROMANO POLENTA CHEESE FRIES 7.99

with homemade basil ketchup

CLASSIC HUMMUS 8.99

with sundried tomato-golden raisin chutney, basil pistou, kalamata olive tapenade, Marcona almonds, peppered TN feta cheese, fig compote & soft pita points

SMOKED PORK BEGGARS PURSE 9.99

house smoked pork tossed in chipotle-juniper BBQ sauce & wrapped in phyllo pastry served with crawfish etouffee

SWEET & SOUR SMOKED DUCK 9.99

rolled in a scallion pancake topped with papaya salsa, toasted coconut & creme fraiche

GRILLED BLACK PEPPER FLATBREAD 8.99

with broccoli pesto, candied cranberries & smoked mozzarella
ADD TN PROSCIUTTO FOR 2.99

CHICKEN QUESADILLA 8.99

smoked chicken and Sweet Water Valley aged cheddar cheese with shredded lettuce, pico de gallo & lime crema

BACON & EGGS 9.99

slow braised Niman Ranch pork belly with TN white cheddar stone ground grits & a Tabasco butter fried egg

CORNMEAL BEER BATTERED FRIED SHRIMP 11.99

with sweet potato corncake, vanilla-maple syrup & pickled red radish

LEMON PEPPER FRIED CALAMARI 12.99

with tomato-basil coulis

P.E.I. MUSSELS 11.99

sauteed with garlic, capers & tomatoes in a white wine butter sauce served with grilled local sourdough & lemon aioli

LUMP CRAB CAKE 11.99

with Louisiana tasso ham gravy, Brussels sprout coleslaw & mustard seed aioli

SWEET WATER VALLEY TN CHEDDAR GNOCCHI 9.99

tossed with tomatoes, spinach & toasted walnuts in a brown butter sauce topped with sweet potato curls

NACHOS 9.99

baked in our own unique blend of cheese & spices
add chicken, black beans or both for 4.99

SEAFOOD PLATTER 22.99

our calamari, crab cake and shrimp & grits to share

TODAY'S SOUP INSPIRATION: Cup 4.99 Bowl 5.99

SONOMA SALAD Half 6.49 Whole 9.99

field greens, Granny Smith apple, toasted almonds & Danish blue cheese with sweet garlic-zinfandel vinaigrette *

SUNSET CAESAR SALAD Half 6.49 Whole 9.99

romaine lettuce, sun dried tomatoes, toasted pine nuts, parmesan & garlic croutons

TENNESSEE SUNSET CAPRESE 9.99

balsamic roasted roma tomatoes, basil marinated baby Buffalo mozzarella, cracked black pepper, sea salt & creamy EVOO *

BEETS & HEAT Half 6.99 Whole 9.99

golden beets, wild baby arugula, shaved fennel, TN goat cheese, orange segments & candied pecans tossed in Tabasco-honey vinaigrette *

ICEBERG LETTUCE WEDGE 8.49

with broken feta vinaigrette, crispy TN prosciutto, red radishes, cracked black pepper & sea salt *

ADD TO ANY SALAD, PASTA OR STIRFRY

grilled chicken 6.99 6-21/25ct shrimp 9.99
prime filet beef tips 9.99 grilled salmon 9.99

Randy Rayburn - Proprietor • Brian Uhl - Executive Chef

Chris Cunningham - Chef de Cuisine • Daniel Glavan - Sous Chef

Briana Minter - Manager • Marilyn Merdler - Manager
Meg Deck - Manager • Jane Niccum - Manager
Stephen Polcz - Manager • Greg Sisto - Wine Director

SPLIT PLATE CHARGE \$6

CORKAGE FEE \$15 CAKE FEE \$2 PER PERSON

ENTREES

GRILLED NORWEGIAN SALMON 19.99

with pistachio-orange scented quinoa, fresh wild baby arugula, roasted Farmer Dave's pumpkin broth & EVOO aioli *

SEARED SEA SCALLOPS 31.99

with Farmer Dave's butternut squash-new potato-apple hash, celery root cream, broccoli pesto & fried leeks *

GRILLED ATLANTIC SWORDFISH 29.99

with an English pea-charred fennel-carrot fricassee, cauliflower puree, sweet potato curls & walnut gremolata *

SHRIMP & GRITS 24.99

sauteed with peppers, onions & Tabasco butter over TN white cheddar stone ground grits & pickled okra

PAELLA 24.99

saffron rice tossed with fresh fish, mussels, shrimp, house made chorizo sausage, green peas, peppers & onions in a tomato broth topped with herbed aioli *

COCA-COLA™ BBQ BEEF SHORT RIB 26.99

served with sweet potato Johnny cakes, Benton's bacon collard greens, Farmer Dave's apple butter & tobacco onions

PAN SEARED AHI TUNA NICOISE 29.99

with confit new potatoes, sauteed asparagus, oven dried Spanish olives, blistered cherry tomatoes & lemon aioli topped with a fried egg *

CHICKEN & BISCUIT 19.99

seared Ashley Farm's free range breast, giant rosemary biscuit, Farmer Dave's sorghum seared spinach & sawmill chicken sausage gravy

GRILLED PORK TENDERLOIN 22.99

with a roasted chestnut-Benton's bacon corn pudding, Brussels sprout coleslaw, Louisiana tasso ham gravy & mustard seed aioli

SKINLESS GRILLED DUCK BREAST 27.99

with crispy truffle potato-caramelized onion hash browns, buttered broccoli, demi glace & candied cranberries *

SUNSET BACON CHEESEBURGER 13.99

applewood smoked bacon, Sweet Water Valley buttermilk cheddar, tomato, grilled red onion, roasted garlic mayo & iceberg lettuce on a whole wheat Kaiser roll served with sweet potato fries

10oz. CERTIFIED USDA ANGUS FLANK STEAK 19.99

with mashed potatoes, French baby green beans & port wine demi glace *

14oz. CERTIFIED USDA ANGUS RIBEYE 34.99

with mashed potatoes, French baby green beans & port wine demi glace *

CERTIFIED USDA PRIME FILET MIGNON

5oz. 28.99 8oz. 34.99

with mashed potatoes, French baby green beans & port wine demi glace *

substitute sauteed asparagus add \$1.99

VEGETARIAN VOODOO PASTA 12.99

eggplant, broccoli, bell peppers, cauliflower & mushrooms in spicy black magic tomato sauce with fresh egg fettuccine

VOODOO PASTA 19.99

chicken, bay shrimp & andouille sausage in spicy black magic tomato sauce with fresh egg fettuccine

VEGETABLE STIRFRY 10.99

Asian vegetables with teriyaki sauce & brown rice *

LAMB BOLOGNESE 16.99

with pappardelle pasta, pecorino Romano & grilled baguette

ANGEL HAIR CAPRESE PASTA 14.99

angel hair pasta tossed with cherry tomatoes & house smoked fresh mozzarella finished with fresh basil & white balsamic glaze

*** DENOTES GLUTEN FREE ITEMS**

SIDES

seared spinach 3.99 • orange-pistachio scented quinoa 3.99
new potato-butternut squash-apple hash 3.99 • mashed potatoes 3.99
sweet potato fries 3.99 • Benton's bacon collard greens 4.99
sauteed asparagus 4.99 • French baby green beans 3.99