



2721 Cahaba Road . Mountain Brook Village . 871.8212  
 Executive Chef: Ben Kirk . General Manager: Bret Bright  
 SU-TU 4-11P . W-SA 5-11P . Sunday Brunch 10A-3P

## MIDS

### AVO DIP 9

Fresh avo /pico de gallo /house-fried chips

### OYSTERS half-dozen or dozen Market

Atlantic+Pacific selections of the day  
 Mignonette /house cocktail sauce /lavash

### CHEESE+CHARCUTERIE 15

Artisanal cheeses+meats /daily accoutrements

### SOPA DE AJO 8

Garlic+paprika broth /country ham /sourdough /poached egg

### ESCAROLE SALAD 9

Orange suprêmes /fennel /house vinaigrette /Grana Padano

### WARM FARRO SALAD 8

Grilled vegetables /roasted radicchio /balsamic vinegar

### SEATTLE ROLL 10

Citrus-cured salmon /sushi rice /goat cheese /  
 roasted peppers /scallions

### SAN DIEGO FISH TACO 9

Fried cod /cabbage slaw /poblano salsa

### GRILLED CHEESE 9

Col. Bill Newsom's country ham (KY) /fresh avo /  
 tomato-soup dipping sauce

### SEARED SCALLOPS 13

Spoonbread /beurre blanc

### SONOMA SLIDERS 13

Ground tenderloin /melted foie gras /caramelized onions /  
 port-wine Dijon /house focaccia

## MAINS

### GRILLED PRIME FILET 35

Malbec reduction /roasted fingerling potatoes /asparagus

### SANTA MARIA STEAK FRITES 26

Grilled tri-tip cut /matchstick frites /fried farm eggs

### PANKO-CRUSTED ASHLEY FARMS (NC) CHICKEN 25

Polenta /local greens /preserved-lemon vinaigrette

### PAN-ROASTED DAYBOAT FISH Market

Fregola /oven-roasted tomatoes+butternut squash

### CALIFORNIA BURGER 14

Point Reyes Original Blue (CA) cheese /  
 Benton's Smoky Mountain (TN) prosciutto /diced avo /matchstick frites

## SIDES

Truffle+Parmesan Fries 6

Tempura Haricots Verts 5

Braised Brussels Sprouts 5

Our sibling restaurants:



+



+

and in Nashville



+



Consuming raw or undercooked meats, poultry, seafood,  
 shellfish or eggs may increase your risk of foodborne illness.



# WHISKEY BAR

## *Dram*

### *Bar Bites*

#### **Hot-Tossed Nuts**

Pecans, olive oil, salt 6

#### **Deviled Eggs**

Fresh eggs prepared to chef's daily whim 2

#### **Pimiento Cheese & Crackers**

Housemade pimiento cheese, baked lavash crackers 7

### *Victuals*

#### **Country Ham Sliders**

Benton's Smoky Mountain (TN) country ham, buttermilk biscuits, apple butter 8

#### **Nashville Hot Chicken**

Corn pone, celery shards, Tennessee buttermilk ranch dressing 8

#### **Bacon Mac & Cheese**

Broadbent (KY) bacon, American cheddar, cornbread crust 9

### *Burgers* Dressed to preference with Aside

#### **Dram Burger**

Angus beef, Col. Bill Newsom's (KY) country bacon, Kenny's (KY) aged gouda 13

#### **Bison Burger**

KY Bison, sweet-onion chow-chow 13

#### **Pimiento Cheeseburger**

Angus beef, house pimiento cheese 12

#### **Lamb Burger**

Ground lamb, Kenny's Farmhouse (KY) aged cheddar 13

#### **Gatlinburger**

Angus beef, country sausage, fried farm egg 12

#### **Memphis Chicken Sandwich**

Grilled chicken, smoked paprika, slaw 10

### **~ Sauces ~**

Bourbon Brown-Sugar Mustard

Henry Bain's

Rosemary Ketchup

Cumberland Chow-Chow

Tennessee Buttermilk Ranch

Apple Butter

### *Aside*

#### **Matchstick Fries**

Thin crisp fries 5

#### **Panko Onion Rings**

Tempura-fried, garlic mayonnaise 5

#### **Sour Mash Sweet Potatoes**

Cullman sweet potatoes, Maker's Mark 4

### *Supper*

#### **Steak & Biscuits**

Grilled prime filet, homemade biscuits, choice of Aside 27

#### **Grilled Salmon Salad**

Local spinach, cherry tomatoes, red onion, sorghum vinaigrette, pecans 19

#### **Hot Brown**

Roasted turkey, Broadbent (KY) country bacon, tomatoes, mornay sauce, toast points 16

#### **Game of the Day**

Changing dish with featured fresh game Market

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Sun 4-11 PM • Mon-Tue 4-11 PM • Wed-Sat 4PM-Midnight • Sunday Brunch 10AM-3PM

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