



Nashville Restaurant Week

prix fixe \$50

first course (choice of one)

salmon belly carpaccio, lemon agrumato, cantaloupe
kale, pecorino, anchovy dressing, breadcrumb
cauliflower, scallions, golen raisin, pistachio, white balsamic

second course

bruschetta, ricotta, truffle honey

entree (choice of one)

roasted chicken, salsa verde
gnocchi, sunchoke, tomato, olive, pecorino
trout, romesco, brussel sprout, fingerling potato
pork loin*, butternut squash, polenta, apple, pepita gremolata, sage

dessert

chocolate budino, whipped cream, cocoa nib

*Due to ongoing supply chain challenges, some menu items may be unavailable or prepared differently.
We apologize for any inconvenience and thank you for your understanding.*

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
(*) identifies items that are or could be served raw or undercooked or contain raw or undercooked ingredients.*