



STARTERS

A-1 SLIDERS 12
three sliders / Brasstown grass-fed beef / a-1 mayo / swiss / caramelized onions / toasted brioche buns

BLACK & BLEU BITES 15
6 oz local tuna bites / cajun blackening seasoning / creamy melted bleu cheese crumbles / blistered tomatoes / scallion / served with celery salad

BUTTERMILK BONELESS PORK "WINGS" 6 for \$10 12 for \$18
served with celery salad
choice of bleu cheese -or- ranch
choice of sauce: house buffalo / sweet chili teriyaki / stout bbq / voodoo dust / fermented habañero hot / korean seoul

CHERRY SMOKED BONE-IN WINGS 6 for \$11 12 for \$20 24 for \$36
served with celery salad
choice of bleu cheese -or- ranch
choice of sauce: house buffalo / sweet chili teriyaki / stout bbq / voodoo dust / fermented habañero hot / korean seoul

CILANTRO LIME HUMMUS & TAJIN® CORN CHIPS 13
chickpea hummus / black tahini / preserved lime oil / cracked black pepper / Tajin® blue corn chips

CRACKLIN' NACHOS 14
crispy pork rinds / mojo pulled pork / white cheddar sauce / pickled jalapeños / roasted corn / pepper relish / pickled red onion / lime crema / micro cilantro

VEGAN BUFFALO CAULIFLOWER BITES 14
oat milk marinated / breaded & fried / house vegan buffalo / vegan mozzarella / scallions

CHARCUTERIE BOARD 22
rotational assortment of seasonal items / house cured duck bacon / housemade sausage / deviled egg / house pimento cheese spread / crackers / pickled fruits & vegetables / stuffed olives

NEST CHEESE PLATE 25
five artisanal cheeses / assorted crackers / pickled vegetables / pepperoni / prosciutto crisp / seasonal jam / herb toast points

FLATBREADS
housemade herbed dough

BUFFALO & BLEU 12
diced chicken breast / house buffalo / bleu cheese crumbles / pea shoots

P. P. & J. 12
house red sauce / cured pepperoni / fresh pineapple / thin sliced jalapeño / mozzarella

PEACHES & CHEESE 12
grilled peaches / "everything-bagel" cream cheese / sunflower seeds / pea shoots / truffle balsamic glaze

BURGERS
served with choice of side

substitute 7 oz Beyond™ burger patty / +7

ALL AMERICAN BURGER 15
7 oz Brasstown grass fed beef* patty / american cheese / lettuce / tomato / red onion / pickle / brioche bun

JAMMY MELT 18
7 oz Brasstown grass fed beef* patty / swiss / caramelized onions / cherry & peach jam / applewood bacon / mayo / rustic wheat

VEGETARIAN FRIED CHICKEN BLT 19
plant based breaded fritter / house smoked beet bacon / romaine / roma tomato / eggless cracked pepper mayo / thin sliced sourdough / choice of side

VEGAN EGGPLANT PARMIGIANA STACK 14
oat milk & panko herb crusted eggplant / house marinara / vegan mozzarella / fusilli -OR- zucchini noodles

ENTREES

CHORIZO CHICKEN CARBONARA 22
smoked chicken / spanish cured chorizo sausage / green peas / mushrooms / heirloom tomatoes / fusilli -OR- zucchini noodles / egg enriched garlic cream sauce / shaved cured egg yolk

CORIANDER LIME CHICKEN TACOS 18
three tacos / seasoned grilled chicken / avocado espuma / red onion / lime crema / queso fresco / micro cilantro / blue corn tortillas -OR- flour tortillas / choice of side

DIRTY DIANE DELMONICO 37
half pound marinated ribeye / topped with grilled green tomato & swiss lobster salad melt / crispy smashed tri color fingerling potatoes / whipped green onion-beef butter / bourbon mushroom demi

FRIED OYSTERS & FRIES 24
half pound cornmeal & rye breaded Virginia select oysters / seasoned french fries -OR- sweet potato waffle fries / sunflower tabasco aioli / spicy watermelon cocktail sauce

KOREAN FRIED CHICKEN 22
two sesame-soy marinated airline chicken breasts / honey sriracha carrots, edamame & scallions / furikake spoon bread / apple cider-anise bbq

MESQUITE TUNA STEAK 35
dry rubbed local tuna steak / pepper fried wild rice / Alabama white bbq sauce / country fried cipollinis / chimichurri

TOMAHAWK PORK CHOP 33
citrus brined mangalista breed center cut bone-in chop / harissa-mint couscous / garlic green pea puree / curry creamed corn / naan chips

SOUPS / SALADS

NEST COWBOY CHILI 8 / 10
Brasstown ground beef / kidney & black beans / stewed tomatoes / shredded tomatoes / corn / shredded cheddar / red onions / sour cream

CREAM OF SUNFLOWER 8 / 10
this summer afternoon inspired blend of housemade oat milk & toasted sunflower seed comes together in delightful bliss / saffron chive oil / micro popcorn shoot

HOUSE GARDEN SALAD 9
mixed greens / heirloom tomatoes / cucumbers / red onion / rustic crouton / choice of dressing

balsamic/ bleu cheese / caesar / honey mustard / oil & vinegar / ranch / red wine vinaigrette

BURRATA SALAD 18
hydroponic bibb greens / truffle burrata cheese / prosciutto sawdust / sundried & marinated tomato confetti / smoked mushroom chips / herb crostinis / bistro red wine vinaigrette

CURED COBB SALAD 16
split heart of romaine / pickled jumbo shrimp / pickled red onion / bacon dust / blue cheese crumble / heirloom tomato / shaved cured egg yolk / herb crostinis / bistro red wine vinaigrette

WATERMELON POKE SALAD 15
chilled sesame & mirin dressed forbidden black ramen noodles / pickled daikon / ginger infused compressed watermelon sashimi / charred scallion / fried lotus & wasabi tamagoyaki

ADD A PROTEIN
Chicken 6 / Shrimp 8
Blackened Tuna 10.5

SIDES

EACH \$4
FRESH FRUIT
SEASONED FRENCH FRIES
SWEET POTATO WAFFLE FRIES

PREMIUM SIDES

EACH \$6
CAROLINA JICAMA SLAW
juliened jicama / carrots / scallions / spiced vinegar

CHEESY JERK PLANTAINS
smashed & fried plantains / housemade mild jerk spice
vegan mozzarella / cilantro

CHORIZO PASTA SALAD
crispy chorizo pork belly / fusilli / cheddar
black olives / chimichurri / culantro

CILANTRO LIME HUMMUS & BLUE CORN CHIPS
chickpea hummus / black tahini / preserved lime oil
Tajin® blue corn chips

JIC-BACHI ROASTED VEGETABLES
soy glazed jicama / sauteed squash & zucchini
ginger carrots / house made yum yum sauce

add a side house garden salad -or- side house caesar salad 5
substitute cup of soup du jour, NEST cowboy chili-or- cream of sunflower soup for a side 3
substitute house garden salad -or- house caesar salad for a side 4

gluten free modifications available
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Parties of 10 -or- more may have an 18% service charge added to the check.