



STARTERS

A-1 SLIDERS 13
three sliders / Brasstown™ grass-fed beef* / a-1 mayo / swiss / caramelized onions / toasted brioche buns

BLACK BEAN & ROASTED PEPPER HUMMUS AND BLUE CORN CHIPS 14
black bean & roasted pepper hummus / smoked marisol chilies / micro cilantro fluid gel / Tajin® dusted blue corn chips

BLACK & BLEU BITES 18
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
served with celery salad choice of bleu cheese -or- ranch 12 for \$18
choice of sauce: house buffalo / sweet chili teriyaki / stout bbq / voodoo dust / fermented habañero hot / korean seoul

CHERRY SMOKED BONE-IN WINGS 6 for \$13
served with celery salad 12 for \$24
choice of bleu cheese -or- ranch 24 for \$40
choice of sauce: house buffalo / sweet chili teriyaki / stout bbq / voodoo dust / fermented habañero hot / korean seoul

CRACKLIN' NACHOS 15
crispy pork rinds / mojo pulled pork / white cheddar sauce / pickled jalapeños / roasted corn pepper relish / pickled red onion / lime crema / micro cilantro

FRIED PICKLES 9
deep fried hearty hand breaded kosher sandwich chips / black garlic aioli

MAMMOTH MUSSELS 18
pound of creamed, sweet wine & italian basil braised prince edward island mussels / shallots & garlic / heirloom tomatoes / grilled crostini / smoked salt butter finish

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

CHARCUTERIE BOARD 24
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 BOARD 25
five artisanal cheeses / assorted crackers / pickled vegetables / pepperoni / prosciutto crisp / seasonal jam / herb toast points

FLATBREADS

housemade herbed dough

APPLE, ARUGULA & CHEESE 12
caramelized apple / arugula / ginger cream cheese / molasses / sunflowers

TE'VINE SWINE 12
burgundy marinara / black forest ham / pepperoni / salami / parmesan

VEGAN ITALIAN SAUSAGE 14
Beyond™ italian sausage / house pickled shishito peppers / vegan mozzarella

BURGERS

served with choice of side

substitute 7 oz Beyond™ burger patty / +7

ALL AMERICAN BURGER 16
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, cinnamon, orange jam / applewood bacon / mayo / rustic wheat

THAI CHILI BURGER 20
7 oz Beyond™ burger patty / pickled pepper, carrot, jicama / micro greens / sunbutter-sriracha sauce / housemade gluten free bread / choice of side

VEGAN EGGPLANT PARMIGIANA STACK 16
oat milk & panko herb crusted eggplant / house marinara / vegan mozzarella / fusilli -OR- zucchini noodles

CLEAN EATS

NO MEAT LOAF 19
baked loaf of Beyond™ "meat" / crispy diced sweet potato & brussels / caramelized onions , vegan mozzarella / vegan oatmilk gravy

ENTREES

CORIANDER LIME CHICKEN TACOS 20
three tacos / seasoned grilled chicken / avocado espuma / red onion / lime crema / queso fresco / micro cilantro / blue corn tortillas -OR- flour tortillas / choice of side

KOREAN FRIED CHICKEN 24
two sesame-soy marinated airline chicken breasts / honey sriracha carrots, edamame & scallions / furikake spoon bread / apple cider-anise bbq

SMOKED TURKEY TETRAZINNI 26
house smoked diced turkey breast / carrots / green peas / heirloom tomatoes / thyme / fusilli -OR- zucchini noodles / creamy marsala wine sauce / crisp chicken gribenes

PINE-APPLE TOMAHAWK CHOP 38
oaxacan marinated hungarian tomahawk pork chop / toasted pine nut & caramelized apple risotto / smoked chili brussels / brown butter

SOUPS / SALADS

NEST COWBOY CHILI 9 / 11
Brasstown™ ground beef / kidney & black beans / stewed tomatoes / shredded tomatoes / corn / shredded cheddar / red onions / sour cream

SPAGHETTI SQUASH STEW 8 / 10
maple roasted squash / oat milk / smoked bacon mousse / toasted pepitas

HOUSE GARDEN SALAD 10
mixed greens / heirloom tomatoes / cucumbers / red onion / rustic crouton / choice of dressing

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

HOUSE CAESAR SALAD 10
romaine / parmesan / rustic crouton / housemade caesar

B. A. P. S. 17
blueberries / white balsamic reduction tossed arugula / truffle oil heirloom black popcorn / creamy vanilla goat cheese dressing / sunflower seeds

ADD A PROTEIN
Chicken 6 / Shrimp 8
Blackened Tuna Bites 10.5

SIDES

EACH \$5

FRESH FRUIT
SEASONED FRENCH FRIES
SWEET POTATO WAFFLE FRIES

PREMIUM SIDES

EACH \$7

BLACK BEAN & ROASTED PEPPER HUMMUS AND TAJIN® BLUE CORN CHIPS
black bean & roasted pepper hummus
smoked marisol chilies
micro cilantro fluid gel / Tajin® dusted blue corn chips

CHERRY, CINNAMON, ORANGE GRANOLA YOGURT PARFAIT
vanilla yogurt / house granola / cherry citrus spiced jam

PANCIT
stir fried bean thread noodles / edamame / carrots
pearl onions / sweet tamarind soy glaze

TRUFFLED POTATO MEDLEY
deep fried mix of purple, sweet & golden potatoes
smoked salt / truffle balsamic reduction

add a side house garden salad -or- side house caesar salad 6
substitute cup of soup du jour, NEST cowboy chili-or- spaghetti squash stew for a side 4
substitute house garden salad -or- house caesar salad for a side 5

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

Parties of 8 -or- more may have an 18% service charge added to the check.