



SMALL PLATES

OYSTERS ON THE HALF SHELL* GF

half dozen, huckleberry-champagne mignonette, lemon

PEI MUSSELS*

PEI mussels, local pilsner, garlic, herbs, fries, aioli

BURRATA CAPRESE V

burrata, heirloom tomatoes, peaches, basil, balsamic, olive oil, crackers

add prosciutto

GARLIC HERB FRIES

homemade fries, fresh herbs, bacon aioli

CHERRY TREE SMOKED SALMON*

smoked salmon rillette, roe, dill, capers, crème fraîche, crackers

ASIAN SPARE RIBS

pork spare ribs, soy-chili sauce, peanuts, green onion

COBB BRUSSEL SPROUTS

crispy brussel sprouts, bacon, avocado, bleu cheese, tomatoes, balsamic reduction, green onions

BONE MARROW

onion jam, toasted baguette

GRAINS

HOUSE BREADS V

daily bread, crackers, butter

S O U P + S A L A D

WATERMELON SALAD GF, V

arugula, feta, fennel, mint, pistachio, cilantro vinaigrette

WEDGE SALAD GF

lettuce, tomatoes, smoked blue cheese, bacon, onions, roasted garlic ranch

CAESAR* GFO

romaine, herbed focaccia croutons, caesar dressing, parmesan

SOUPE DU JOUR

ask your server for details

L O U N G E M E N U

BRAISED BEEF NACHOS GF

layers of blue corn chips, braised barbacoa beef, green chili cheese sauce, roasted tomato salsa, guacamole, pickled red onions

TEN STEAKHOUSE BURGER*

8 oz local ground beef, housemade pickles, tender lettuces, beef steak tomato, fry sauce, potato bun, housemade fries

local cheddar, buttermilk bleu, or white american

TENNESSE HOT CHICKEN SANDWICH

fried chicken, Tennessee hot sauce, housemade pickles, shaved cabbage, brioche bun, housemade fries

STEAK FRITES

8 oz grilled bistro steak, herbed butter, housemade fries, aioli

