

NASHHOUSE

SOUTHERN

SPoon AND SALOON

SHAREABLE STARTERS

- FAMOUS FRIED PICKLES** \$5.99
thinly shaved • white bbq sauce
- SOUTHERN CHARCUTERIE** \$15.99
ask your server for today's selection
- BACON QUESO DIP** \$8.99
bacon infused cheese sauce
bottomless chips
- BISCUITS & JAM** \$8.99
6 biscuits served with jam & butter
strawberry • blackberry • tomato • peach
- SWEET POTATO SKINS** \$10.99
smoked turkey • white cheddar
bbq sauce • hickory bacon • sour cream
- FRIED GREEN TOMATOES** \$8.99
pimento cheese • chow chow • SoBro sauce
- DEVILED EGGS 5 WAYS** \$8.99
pimento cheese • peppadew
hickory bacon • chow chow • dill pickle
- HOUSE MADE PICKLE FLIGHT** \$10.99
crazy carrots • sting beans
smokin' okra • house pickles
- SPOON FRIES** \$12.99
natural fries • pork bbq • picnic slaw
bacon queso • bbq sauce

HOUSE SMOKED



habanero corncake • picnic slaw • french fries

- Pork Plate \$13.99
- Turkey Plate \$14.99
- Brisket Plate \$16.99

SALADS

- KALE** SM \$7.99 LG \$12.99
apples • goat cheese
praline pecans • honey vinaigrette
- WEDGE** \$9.99
baby iceberg • bleu cheese • hickory bacon
tomato • onion • bleu cheese dressing
- SOUTHERN COBB** \$13.99
smoked turkey • hickory bacon
avocado • farm eggs • cheddar
tomato • buttermilk ranch
- HOUSE SALAD** \$5.99
tomato • onion • white cheddar
choice of dressing
- ADD A PROTEIN TO YOUR SALAD**
 - grilled or blackened salmon* +\$10.99
 - black angus bistro filet* +\$9.99
 - grilled shrimp +\$8.99
 - grilled, fried or blackened chicken +\$6.99
 - grilled, fried or blackened catfish +\$6.99



mild • **hot** • **no mercy**

served with habanero corncake • honey
picnic slaw • house pickle • fries

- BONELESS BREAST** \$14.99
- 1/4 BIRD BONE-IN** \$16.99

BONE-IN PLATTERS

COUNTRY STYLE OR NASHVILLE **HOT**

- 1/2 BIRD** \$22.99
half chicken with
vidalia biscuit stuffing, country gravy
- WHOLE BIRD** \$32.99
whole chicken with
vidalia biscuit stuffing, country gravy

BURGERS

SERVED WITH FRENCH FRIES & HOUSE PICKLE
SUB GRILLED OR FRIED CHICKEN FOR BEEF

- SoBro BURGER*** \$14.99
peppadew pimento • SoBro sauce
fried green tomato • chow chow
- CHEESEBURGER*** \$13.99
cheddar cheese • lettuce • tomato • onion
- NASH BURGER*** \$14.99
cheddar cheese • fried farm egg
hickory bacon • bourbon maple mustard
- COWBOY BURGER*** \$15.99
pepperjack cheese
spicy onion straws • bbq sauce
fresh jalapeños • hickory bacon
- THE SMOKE STACK BURGER*** \$17.99
bbq pork • picnic slaw
bacon queso • bbq sauce
- QUINOA & CAULIFLOWER** \$13.99
100% fresh vegetable and grain patty
lettuce • tomato • onion • side of tomato jam

HOUSE MADE SIDES

- 2.99**
picnic slaw
fresh fruit • french fries

4.99

- smashed potatoes • fried okra
vidalia biscuit stuffing • braised greens
crème fraîche potato salad • cheddar grits

5.99

- sweet potato fries
chef's veggies • porky mac & cheese
asparagus • twice baked potato

SOUTHERN COOKING

- MEATLOAF** \$16.99
smashed potatoes • caramelized onions
mushroom bordelaise
- CHICKEN FRIED CHICKEN** \$14.99
vidalia biscuit stuffing
spicy onion straws • country gravy
- CHICKEN FRIED STEAK** \$17.99
Black Angus steak • smashed potatoes
spicy onion straws • country gravy
- CORNMEAL CATFISH** \$15.99
chow chow • fried okra
remoulade • habanero corncake
- PORK SHANK** \$22.99
volcano cut pork shank
braised vegetables with pan jus
smashed potatoes
- LEMON DILL SALMON*** \$19.99
fresh dill and lemon butter • crème fraîche
roasted cauliflower • asparagus
- SHRIMP & GRITS** \$24.99
andouille sausage • shrimp
peppers • onions • cheddar grits
add steak tips* +\$9.99
- VEGGIE PLATE** \$14.99
choose any 3 sides
served with a biscuit



RIB EYE 16 oz*
\$39.99

100% Black Angus Rib Eye
served with a twice baked potato
finished with maître d' butter

STEAK FRITES 8 oz*
\$24.99

100% Black Angus Bistro Filet • french fries
finished with maître d' butter

FILET 8 oz*
\$29.99

100% Black Angus Tenderloin
served with a twice baked potato
finished with maître d' butter

Steak Add-Ons

- Blue Cheese Bacon Butter \$2.99
- Mushroom Bordelaise \$2.99
- Grilled Shrimp \$8.99
- Oscar Style \$10.99

DESSERTS

- BUTTER BROWNIE SUNDAE** \$6.99
- COOKIE A LA MODE** \$8.99
- BANANA PUDDING** \$6.99
- NASHHOUSE PIE** \$7.99
- COBBLER OF THE MOMENT** \$6.99

*Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Before placing your order, please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, tree nuts, peanuts or fish allergens.

SPECIALTY COCKTAILS

- WHISKEY NELSON \$11.00**
OLD HICKORY WHISKEY • GRENADINE
ORANGE JUICE • TN TEA
- GRAND MIMOSA \$12.00**
GRAND MARNIER • SPARKLING WINE • OJ • PINEAPPLE JUICE
ON THE ROCKS
- NOT OLD FASHIONED \$13.00**
OLD FORRESTER • BROWN SUGAR • ANGOSTURA BITTERS
FILTHY BLACK CHERRY
- SOFIZZTICATED \$12.00**
HENDRICK'S GIN • SORISSO PROSECCO
RED GRAPEFRUIT JUICE • HONEY
- CUMBERLAND CUCUMBER \$11.00**
CORSAIR GIN • CUCUMBER • AGAVE • LEMON • TONIC
- BLUE BLACK JACK \$11.00**
JACK DANIELS ORINGAL • BLUBLACK MASH • MINT
- SoBro Mule \$10.00**
CORSAIR VANILLA BEAN VODKA • GINGER BEER • LIME
- RING OF FIRE MARGARITA \$12.00**
ALTOS PLATA TEQUILA • JALAPEÑO • HOUSE SWEET AND SOUR
LIME • AGAVE
- STRAWBERRY G CHORD \$11.00**
PENNINGTON'S STRAWBERRY RYE • GINGER BEER
- SOUTH SIDE MANHATTAN \$14.00**
GENTLEMAN JACK • SWEET VERMOUTH
ANGOSTURA BITTERS
- SAZERAC \$13.00**
SAZERAC RYE 6 YEAR • ABSINTHE
PEYCHAUD BITTERS • SUGAR • *NEAT*
- TN BLOOD MOON \$10.00**
PICKER'S BLOOD ORANGE VODKA
TENNESSEE BREW WORKS SOUTHERN WIT

FROM THE VINE

	GLASS	BOTTLE
RED		
HOUSE MERLOT	8	30
HEARTLESS CABERNET	11	44
INDECENT RED BLEND*	12	N/A
1000 STORIES RED ZINFANDEL	12	48
MEIOMI PINOT NOIR	13	52
SOUTHERN BELLE SYRAH	14	56
TIKAL PATRIOTA MALBEC	14	56
JUSTIN CABERNET	16	64
THE QUILT CABERNET	18	72
ARRINGTON RED FOX	12	45
CAYMUS CABERNET	N/A	195
ROSÉ		
LONELY COW	9	35
INDECENT ROSÉ*	10	N/A
WHITE		
HOUSE CHARDONNAY	8	30
ANONYMOUS SAUVIGNON BLANC	10	40
BREAD & BUTTER CHARDONNAY	10	40
ENTWINE PINOT GRIGIO	10	40
CHATEAU ST MICHELLE RIESLING	10	40
INDECENT WHITE BLEND*	12	N/A
SONOMA-CUTRER CHARDONNAY	13	52
SPARKLING		
HOUSE SPARKLING	8	30
SOFIA SPARKLING	10	N/A
SORRISO PROSECCO	11	44

* 16 OZ CAN BY LOVE & EXILE WINERY,
NASHVILLE, TN

FROM THE BARREL

	SHOT	ROCKS		SHOT	ROCKS		
RYE	ANGELS ENVY RYE	16	24	AMADORE DOUBLE BARREL	12	18	
	BULLEIT RYE	9	13.50	ANGEL'S ENVY	13	19.50	
	CORSAIR RYEMAGEDDON	8	12	BASIL HAYDEN'S	12	18	
	HIGHWEST RENDEZVOUS RYE	10	15	BELLE MEADE	9	13.50	
	KNOB CREEK RYE	10	15	BELLE MEADE 9 YEAR SHERRY	16	24	
	PENNINGTON'S STRAWBERRY	7	10.50	BLANTONS	12	18	
	WHISTLE PIG RYE 10 YEAR	15	22.50	BOOKERS	12	18	
	WHISTLE PIG SPECIAL RELEASE	30	45	BUFFALO TRACE	8	12	
	WOODFORD RESERVE STRAIGHT	12	18	BULLEIT	8	12	
	VIRGIL CANE ROBBER BARON	9	13.50	BULLEIT 10 YEAR	10	15	
SAZERAC RYE 6 YEAR	8	12	EAGLE RARE SINGLE BARREL	9	13.50	BOURBON	
CHATTANOOGA 1816 RESERVE	9	13.50	ELIJAH CRAIG 12 YEAR	11	16.50		
CORSAIR TRIPLE SMOKE	9	13.50	FOUR ROSES SINGLE BARREL	9	13.50		
CUMBERLAND CASK BARREL CUT	10	15	JEFFERSON RESERVE	10	15		
GEORGE DICKEL 12 YEAR	7	10.50	JIM BEAM	7	10.50		
GENTLEMAN JACK	9	13.50	KNOB CREEK 9 YEAR	9	13.50		
JACK DANIELS SINGLE BARREL	10	15	MAKERS MARK	8	12		
JACK DANIELS SINATRA	22	33	OLD FORRESTER	8	12		
JACK DANIELS (No 7, FIRE OR HONEY)	8	12	WOODFORD RESERVE	10	15		
OLD HICKORY	8	12	WOODFORD RESERVE DOUBLE OAK	13	19.50		
TENNESSEE			WILD TURKEY 101	8	12		
SINGLE MALT SCOTCH	AUCHENTOSHAN AMERICAN OAK	10	15	HUDSON SINGLE MALT	9	13.50	AMERICAN WHISKEYS
	GLENLIVIT 15 Yr	15	22.5	MICHTERS AMERICAN	7	10.50	
	MACALLAN 12 Yr	16	24	TIN CUP	7	10.50	
	MACALLAN 18 Yr	32	48	WYOMING WHISKEY OUTRYDER	8	12	

DUE TO THEIR RARITY,
SOME SELECTIONS MAY NOT BE AVAILABLE AT ALL TIMES