

TN's 1st Certified Green Restaurant

FOOTBALL!!!

Starters

Baked Cumberland Tomme Cheese

Local Figs & Balsamic Drizzle 8

Heirloom Tomato Salad

Arugula, Feta Cheese, Kalamata Olives,
Artichokes, & Lemon-Peppercorn Vinaigrette 8

Entrees

Pickett's Farm Trout

Fall's Mill Stone-Ground Grits, Sautéed Okra,
Crawfish, Rock Shrimp & Tasso Étouffée 22
Far Niente Chardonnay, Napa 2005 85

Columbia River King Salmon

Basil Aioli, Corn, Heirloom Tomatoes
& Roasted New Potatoes 21
Argyle Spirithouse Pinot Noir, Oregon 2004 140

Pineapple BBQ Baby Back Ribs

Coconut-Sweet Potato Salad
& Asian Pear Slaw 18
Vina Alicia Malbec, Argentina 2003 235

Davis Creek Flat Iron Steak

Shiitake Mushroom Demi-Glace,
Blue Cheese Mashed Potatoes,
& Green Beans 19
Duckhorn Vineyards Merlot, Napa 1998 90

Eggplant "Manicotti"

Whole Wheat Spaghetti,
Roasted Garlic Tomato Sauce,
& Zucchini Ribbons 16
Duckhorn Sauvignon Blanc, Napa 2006 60

Desserts

Apple 212 Cake Passionfruit Cheesecake
Peanut Butter Mousse Pie
Bread Pudding a la Mode
Chocolate Truffle Cake
Vanilla Crème Brûlée Key Lime Tart
Sampler Trio

It appears to be a law that you cannot have a deep sympathy with both man and nature.
~Henry David Thoreau, *Walden*, 1854