

CUISINE

ROASTED GARLIC HUMMUS V

ARTISAN MIXED GREEN SALAD V
WITH HERBED WHITE BALSAMIC DRESSING \$10.99
ADD CHICKEN \$15.99 / ADD SALMON \$17.99

AHI TUNA CRUDO WITH SHALLOTS, HASS AVOCADO CRÉME, EVOO, AND PONZU CHILI OIL \$17.99

> SAUTÉED CRAB CLAWS SNOW CRAB CLAWS SAUTÉED IN BROWN BUTTER AND SAGE \$19.99

OVEN-ROASTED MEATBALLS
FINISHED OFF IN OUR HOUSE-MADE TOMATO SAUCE,
TOPPED WITH CREAMY RICOTTA AND A GRILLED
BAGUETTE \$12.99

NASHVILLE HOT SHRIMP AND GRITS
FRIED SHRIMP COATED WITH OUR HOUSE-MADE
NASHVILLE HOT SAUCE SERVED OVER THREE-CHEESE
CREAMY GRITS \$19.99

SHORT RIB RAGOUT
BRAISED SHORT RIBS, HOUSE-MADE TOMATO SAUCE,
RICOTTA CHEESE, AND PENNE PASTA \$17.99

TENNESSEE BUTTER LOBSTER ROLL LOBSTER SAUTÉED IN OUR HOUSE-MADE TENNESSEE LEMON BUTTER \$19.99

HUMBLE BARON SMASH BURGER WITH MILD CHEDDAR CHEESE, ARUGULA, GARLIC AIOLI AND CRISPY BACON. SERVED WITH FRIES \$12.99 *PLANT-BASED OPTION AVAILABLE $\langle V \rangle$

SMOKED CHICKEN WINGS
SLOW-SMOKED WITH HICKORY WOOD
THEN FLASH-FRIED TO PERFECTION
SERVED WITH UNCLE NEAREST BBQ AND RANCH \$14.99

MAPLE GLAZED BACON - \$6.99

TRUFFLE FRIES WITH GARLIC AIOLI - \$7.99

GRILLED ASPARAGUS \$6.99 V

LATE-NIGHT MENU

SERVED 9:30PM - 10:30PM

ROASTED GARLIC HUMMUS - \$10.99 $\stackrel{?}{V}$ SMOKED CHICKEN WINGS - \$14.99 HUMBLE BARON SMASH BURGER - \$12.99 TRUFFLE FRIES WITH GARLIC AIOLI - \$7.99

DESSERT

LIMONCELLO MASCARPONE CAKE \$9.99