



## SNACKS

WARM MARINATED OLIVES

5.

WHITE CHEDDAR TRUFFLE POPCORN

5.

HONEY SRIRACHA ROASTED NUTS

5.

## SMALL PLATES

HARISSA BRUSSEL'S SPROUTS

Harissa / Pine Nuts / Pickled Raisins

15.

NASHVILLE HOT CAULIFLOWER

Green Goddess / Pistachio Dukkha / Pickles

11.

CRAB CROQUETTES

Green Chili / Fontina Cheese

Pickled Mustard / Piquillo Pepper Aioli

17.

\*VADOUVAN CRUSTED TUNA

Eggplant Caponata / Pistachio / Brown Butter

Saba Glaze

20.

TRUFFLED FRENCH FRIES

Parmesan / Fine Herbs

10.



## LARGE PLATES

SERVED WITH CHEF CUT FRIES OR HOUSE SALAD

## NOELLE ANGUS BURGER

Havarti Cheese / Cola Braised Onions /  
Dijonnaise / Lettuce Tomato  
18.

## CRISPY CHICKEN SANDWICH

Avocado / Bibb Lettuce /  
Beefsteak Tomato / Green Goddess Dressing  
17.

## A LA CARTE

## RAREBIRD WINGS

Calabrian Chili / Honey / Sesame / Crispy Garlic



## COCKTAILS

### REPOSADO ROMANCE

Cincoro Reposado, Chambord, Pineapple,  
Agave, & Lemon

### EARLY BIRD

Vodka, Coffee Liqueur, Vanilla, & Kahlua

### VIEW FROM THE TOP

Citadelle Gin, Vermouth, Aperol, Campari, &  
Peach

### SNOW BIRD

Cincoro Blanco, Aperol, Dry Curacao, Coco-  
nut Milk, Lime, & Agave

### WARM & FUZZY

Four Rose's Bourbon, Ancho Reyes, Maple,  
Cinnamon, & Lemon

*ell*

16.



## COCKTAILS

### SANGRIA

Chardonnay, Apple Brandy, Orgeat, Orange Juice,  
Pear Syrup, & Ginger Beer

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### HOT BUTTER RUM

Enjoy this as a large format cocktail for \$55

*ell*



**16.**

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BUBBLES

LUCIEN ALBRECHT BRUT ROSE  
Alsace, France 14. | 56.

JEIO PROSECCO  
Veneto, Italy 14. | 56.

VEUVE CLICQUOT ROSÉ  
Champagne, France 175.

VEUVE CLICQUOT YELLOW  
Champagne, France 150.

MOET IMPERIAL  
Champagne, France 125.



.....  
by the  
glass &  
bottle  
.....



\*A 2.5% CULINARY SERVICE CHARGE HAS BEEN ADDED TO YOUR BILL TO SUPPORT  
EQUITABLE AND FAIR WAGES FOR OUR KITCHEN STAFF. THANK YOU FOR YOUR SUPPORT.\*

\*GROUPS OF 6 OR MORE WILL HAVE A 20% GRATUITY ADDED TO THE TOTAL.\*

.....  
by the  
glass &  
bottle  
.....

## REDS

SIMONE CAPECCI PICUS

Red Blend Marche, Italy 16. | 64.

ROTH

Cabernet Sauvignon Sonoma, CA 16. | 64.

WEATHER

Pinot Noir Sonoma Coast, CA 16. | 64.

## WHITES & ROSÉS

MARGERUM SYBARITE

Sauvignon Blanc Happy Canon, CA 13. | 52.

HARTFORD COURT

Chardonnay Russian River, CA 15. | 60.

ORNELLA MOLON

Pinot Grigio Veneto, Italy 13. | 52.

GERARD BERTRAND COTE ROSES

Languedoc, France 15. | 60.



## BEER

JACKALOPE SEASONAL  
Ask about current seasonal  
Nashville, Tennessee  
8.

MICHELOB ULTRA  
American Light Lager  
St. Louis, Missouri  
5.

TINY BOMB  
American Pilsner  
Memphis, Tennessee  
8.

MODELO ESPECIAL  
Mexican Pilsner  
Mexico City, Mexico  
6.

HIPPIES & COWBOYS  
American IPA  
Nashville, Tennessee  
8.

BEARDED IRIS HOMESTYLE  
American IPA  
Nashville, Tennessee  
10.

HIGH NOON SEASONAL  
Vodka Seltzer  
Nashville, Tennessee  
8.



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200  
4<sup>TH</sup> AVENUE  
NASH  
VILLE



RARE  
BIRD  
NASH  
.COM

