



SNACKS

Warm Marinated Olives	\$5.00
White Cheddar Truffle Popcorn	\$5.00
Honey Sriracha Roasted Nuts	\$5.00

SMALL PLATES

Wild Mushroom Tart	\$13.00
<i>Boursin Cheese / Parmesan / Fine Herbs / Focaccia</i>	
Nashville Hot Cauliflower	\$11.00
<i>Green Goddess/ Pistachio Dukkha/ Pickles</i>	
Crab Croquettes	\$17.00
<i>Green Chili/ Fontina Cheese/ Pickled Mustard/ Piquillo Pepper Aioli</i>	
Shrimp Toast	\$15.00
<i>Charred Avocado/ Baby Tomato/ Preserved Lemon/ Calabrian Chili</i>	
Truffled French Fries	\$10.00
<i>Parmesan/ Fine Herbs</i>	

LARGE PLATES

Served with Chef Cut Fries or House Salad

Noelle Angus Burger	\$18.00
<i>Havarti Cheese/ Cola Braised Onions/ Dijonaise/ Lettuce Tomato</i>	
Crispy Chicken Sandwich	\$17.00
<i>Avocado/ Bibb Lettuce/ Beefsteak Tomato/ Green Goddess Dressing</i>	
Shrimp Po' Boy	\$16.00
<i>Crispy shrimp/ Shaved Lettuce/ Tomato/ Remoulade/ Baguette</i>	
Grilled Ham and Cheese	\$15.00
<i>Country Ham/ Pimento Cheese/ Brioche</i>	

rearebird

"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."



COCKTAILS \$16.00

AVIACION

Tequila, crème d' Violette, lime & agave

EARLY BIRD

Vodka, espresso, vanilla & Kalua

EAST COUNTRYSIDE

Gin, Lime, Elderflower & Cucumber

THE MADISON PEACH

Bourbon, Peach Pure & Mint

LIMON LLAMEANTE

Mezcal, Ginger, Elderflower & Lemon

SANGRIA

Red Wine, Grand Marnier, Cranberry Juice & Blackberry

RED BIRD

Rum, Strawberry Pure, Cointreau, Lemon & Lime

BEER

BEAR WALKER \$10.00

American Maple brown Ale | Nashville, Tennessee

MICHELOB ULTRA \$5.00

American Light Lager / St. Louis, Missouri

TINY BOMB \$6.00

American Pilsner / Memphis, Tennessee

MODELO ESPECIAL \$6.00

Mexican Pilsner / Mexico City, Mexico

HIPPIES & COWBOYS \$10.00

American IPA / Nashville, Tennessee

BEARDED IRIS HOMESTYLE \$10.00

American IPA / Nashville, Tennessee

HIGH NOON WATERMELON \$8.00

Vodka Seltzer / Nashville, Tennessee

"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."

BUBBLES

LUCIEN ALBRECHT BRUT ROSE \$14. / \$56.

Alsace, France

CAVICCHIOLI PROSECCO \$14. / \$56.

Treviso, Italy

VEUVE CLICQUOT ROSÉ \$175.00

Champagne, France

VEUVE CLICQUOT YELLOW \$150.00

Champagne, France

MOET IMPERIAL \$125.00

Champagne, France

REDS

SIMONE CAPECCI PICUS \$16.00 / \$64.00

Red Blend Rosso Piceno, Italy

ROTH \$16.00 / \$64.00

Cabernet Sauvignon Sonoma, CA

BANSHEE \$16.00 / \$64.00

Pinot Noir Sonoma, CA

KENWOOD SIX RIDGES \$16.00 / \$64.00

Pinot Noir Russian River, CA

WHITES

Margerum Sybarite \$16.00 / \$64.00

Sauvignon Blanc Happy Canon, California

Hartford Court \$15.00 / \$60.00

Chardonnay Russian River, CA.

ROSÉ

Whispering Angel \$15.00 / \$60.00

Provence, France

"Groups of 6 or more will have a 20% Gratuity added to the Total."