



## SNACKS

### WARM MARINATED OLIVES

5.

### WHITE CHEDDAR TRUFFLE POPCORN

5.

### SWEET CHILI ROASTED NUTS

5.

## SMALL PLATES

### VEGETABLE & HUMMUS PLATE

Beet Hummus / Vegetable Ash / Pita / Crudite

15.

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### DUCK FLAT BREAD

Duck Confit / Caramelized Onions / Taleggio / Sage

22.

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### ITALIAN BEEF SLIDERS

Braised Short Rib / Giardiniera / Havarti Cheese

14.

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### \*VADOUVAN CRUSTED TUNA

Eggplant Caponata / Pistachio / Brown Butter

Saba Glaze

20.

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### TRUFFLED FRENCH FRIES

Parmesan / Fine Herbs

10.



## LARGE PLATES

**NOELLE ANGUS BURGER**

Havarti Cheese / Cola Braised Onions  
Dijonnaise / Lettuce / Tomato / Fries or Salad

18.

**CRISPY CHICKEN SLIDERS**

Pickled Slaw / Boom Boom Sauce / Thick Cut Fries

17.

**RAREBIRD WINGS**

Mango Red Chili Buffalo Sauce / Shaved Vegetables

18.

**BABY GEM CAESAR**

Grape Tomato / Aged Parmesan / Anchovy Vinaigrette

Focaccia Crumble

Add Crispy Chicken - \$6

Add Shrimp - \$8

14.



## COCKTAILS

### **FIRE BIRD**

Cincoro Blanco, Grapefruit, Spicy Basil Syrup,  
Agave, Soda

### **EARLY BIRD**

New Amsterdam Vodka, Mr. Black Cold Brew,  
Vanilla, Kahlua

### **DAISY MAE**

Don Fulano Blanco, Genetian Amaro, Lime,  
Agave, Ginger Bitters, Raspberry

### **PRIMROSE**

Hendrick's Gin, Elderflower Liqueur, Lime,  
Lemongrass, Vanilla

### **RAVEN**

Ron Zacappa Rum, Pomegranate, Lime,  
Pineapple, Raspberry, Vanilla, Egg Whites

*ell*

**16.**



## COCKTAILS

### BIRD OF PARADISE

Honeysuckle Rye, Elderflower, Lime, Honey, Mint

### BLUE HERON

New Amsterdam Vodka, Blueberry Liqueur, Lime,  
Basil

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## LARGE FORMAT

\$55

### PUNCH OF ROSES

Seasonal punch, ask your bartender

*ell*



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BUBBLES

**LUCIEN ALBRECHT BRUT ROSE**

Alsace, France 15. | 56.

**JEIO PROSECCO**

Veneto, Italy 14. | 52.

**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 14. | 52.

### ROTH

Cabernet Sauvignon Sonoma, CA 17. | 64.

### WEATHER

Pinot Noir Sonoma Coast, CA 17. | 64.

## WHITES & ROSES

### MARGERUM SYBARITE

Sauvignon Blanc Happy Canon, CA 14. | 52.

### HARTFORD COURT

Chardonnay Russian River, CA 16. | 60.

### ORNELLA MOLON

Pinot Grigio Veneto, Italy 14. | 52.

### GERARD BERTRAND COTE ROSES

Languedoc, France 16. | 60.



## SELTZERS &amp; BEER

**MICHELOB ULTRA**

American Light Lager

St. Louis, Missouri

5.

**GOOD PEOPLE MUCHACHO**

Mexican Lager

Birmingham, Alabama

8.

**GOLDEN ROAD MANGO CART**

Wheat Ale

Los Angeles, California

8.

**KALEIDOSCOPE KETTLE SOUR**

Fruited Kettle Sour

Birmingham, Alabama

8.

**BOLD ROCK PREMIUM**

Dry Cider

Nellysford, Virginia

8.

**JUNESHINE PASSIONFRUIT**

Vodka Seltzer

San Diego, California

8.

**MAMITAS PALOMA**

Tequila Seltzer

Waunakee, Wisconsin

8.

**NUTRL VODKA SELTZER**

Ask for current flavors

Wisconsin

8.



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## BEER

### **JACKALOPE SEASONAL**

Ask about current seasonal  
Nashville, Tennessee  
8.

### **NASHVILLE LAGER**

American Light Lager  
Nashville, Tennessee  
8.

### **TINY BOMB**

American Pilsner  
Memphis, Tennessee  
8.

### **KONA BIG WAVE**

Golden Ale  
Maui, Hawaii  
8.

### **HIPPIES & COWBOYS**

American IPA  
Nashville, Tennessee  
8.

### **BEARDED IRIS HOMESTYLE**

American IPA  
Nashville, Tennessee  
8.

### **ROTATING SEASONALS**

Ask your bartender  
8.



