

Starters

Artisan Bread Basket... \$4

A Handmade Selection of Fresh Baked Breads served with Whipped Butter and Infused EVOO and 18-year Balsamic Vinegar

Antipasti... \$15

Daily Assortment of Cheese, Olives, Fruit and Cured Meats

Crab Mac & Cheese... \$14

Creamy Smoked Gouda & Cheddar Cheese Sauce, Thyme and Toasted Bread Crumbs

Scottish Salmon Dip... \$10

English cucumbers, Crostini, & Crudit 

Roasted Fingerling Potatoes... \$7

Tossed in Garlic Butter

Hurricane Shrimp... \$11

Spicy Fried Shrimp, Hurricane Sauce, Chives

Red Wine Garlic Shrimp... \$12

Saut ed with Baby Heirloom Tomatoes, Pepper Flakes, Red Onion, Cremini Mushrooms, Red Wine and Fresh Parsley; served with Grilled Focaccia

Gerber Farms Chicken Bites... \$9

Boneless Gerber Farms Chicken, choice of:

East Nashville Hot (Feta or Bleu Cheese Crumbles) Honey BBQ

Simply Fried (Honey Brown Mustard or Thyme Buttermilk Ranch)

East Nashville Hot Cauliflower... \$9

Fried Cauliflower tossed in our House-Made East Nashville Hot Sauce

Marinated Olives and Spiced Candied Walnuts... \$8

House Marinated Olives with Sweet Spiced Walnuts

Leaves

Caesar... \$8

Artisan Romaine & Arugula, Pecorino, Parmesan Croutons, House-Made Caesar Dressing and Tomato-Oregano Vinaigrette Drizzle

Baby Kale and Beet Salad... \$9

Honey Herb Goat Cheese, Spicy Candied Walnut, Rosemary Cider Vinaigrette

Artisan Romaine Wedge... \$8

Chopped Bacon, Buttermilk Bleu Cheese, Red Onion, Baby Heirloom Tomatoes, Thyme Buttermilk Ranch & Balsamic Reduction

Citrus and Arugula Salad... \$12

Sweet Pickled Red Onion, Shaved Pecorino & Chili Red Wine Vinaigrette

Arcadian Chopped... \$7

Arcadian Mix Lettuce, Bacon, Feta, Sliced Radish, English Cucumber, Marcona Almonds & Honey Brown Mustard

Want to dress up those leaves? Add on any of the following:

Saut ed or Fried Broccolini... \$4

Grilled Gulf Shrimp... \$8

Grilled or Fried Chicken... \$6

Grilled Scottish Salmon... \$8

Chef's Plates

Pan-seared Crab Cake... \$23

Roasted Red Pepper & Pecorino Risotto, Grilled Broccolini, Lemon-Lime Hollandaise

Grilled Gerber Farms Chicken... \$19

Cilantro-Lime White Beans, Chile Rojo Sauce and Saut ed Arcadian Greens

Cumin Spiced Pork Tenderloin... \$26

Wild Rice Pilaf, Saut ed Broccolini and Blackberry-Red Wine Sauce

Honey Chili Rubbed Scottish Salmon... \$23

Wild Rice Pilaf, Haricot Verts and Blood Orange Sauce

Shrimp Pesto Pasta... \$24

Whole wheat Pasta, Red Onion, Baby Heirloom Tomatoes, Cremini Mushrooms and Daily Seasonal Herb Pesto (*ask your server about tonight's Pesto*)

Large Hand-Cut Filet... \$45

Roasted Garlic & Rosemary Fingerling Potatoes, Saut ed Haricot Verts, Roasted Herbed Cremini Mushrooms, and Red Wine Glace

Substitute Petite Filet... \$32

Colorado Lamb Chops... \$42

Wild Rice Pilaf, Saut ed Broccolini, Raspberry/Blackberry Rosemary Butter and Roasted Herbed Cremini Mushrooms

Ribeye... \$36

USDA Choice, Roasted Garlic & Buttermilk Mashed Potatoes, Herb Roasted Cremini Mushrooms, Pan Seared Asparagus and Jalapeno Compound Butter

G's Favorites... \$48

Petit filet & Crab cake, Roasted Red Pepper & Pecorino Risotto, Saut ed Broccolini and Lemon-Lime Hollandaise

Substitute Large Filet... \$58

Feelin' Adventurous? Add on a side or two: \$6

Roasted Red pepper & Pecorino Risotto

Broccolini (saut ed or fried)

Cilantro-Lime White Beans

Saut ed Arcadian Greens

Brown Rice Pilaf

Haricot Verts

Asparagus (Pan Seared or Fried)

Roasted Herb Cremini Mushrooms

Roasted Garlic & Rosemary Fingerling Potatoes

Cauliflower (Saut ed or Fried)

Roasted Garlic & Buttermilk Mashed Potatoes