

Beauty Shop Dinner

Look good. Eat good.



~ LITTLE BITES ~

SOUP OF THE DAY <i>guaranteed to keep the doctor away...</i> CUP 6 ⁰⁰ BOWL 8 ⁰⁰
MONKEY BREAD <i>dill butter & maldon salt</i> 6 ⁰⁰
Gouda goat PIMENTO CHEESE <i>fennel salami, arugula vinaigrette, fried saltines</i> 9 ⁵⁰
BANGKOK SALAD <i>ancho garlic seared beef tenderloin carpaccio, cabbage, avocado, peach, apple, cucumber slaw, lime, coconut flake</i> 10 ⁰⁰
Tennessee FARMER'S PEAS <i>vidalia & salsa tomatillo cho cho</i> 8 ⁰⁰
GRILLED PEACH <i>sticky balsamic, basil, st. pete's blue cheese</i> 8 ⁵⁰
A la Plancha WILD MUSHROOMS <i>ponzu butter, coconut pea puree, citrus zest, maldon salt</i> 10 ⁰⁰
Ancho, cocoa & ginger glazed PORK SPARE RIBS <i>agave nectar, pineapple salsa</i> 11 ⁵⁰
Tempura SHRIMP <i>urfa pepper, grilled avocado, corn fritters, pineapple papaya butter, slaw & cashew pasilla dust</i> 11 ⁵⁰
HAWAIIAN TUNA AGUA CHILE <i>tomato lime, furikake, toasted seeds, persian cucumbers, Benton's prosciutto crisp, shiso, cocoa spice</i> 12 ⁵⁰
MUSSELS & FRITTES <i>coconut lemongrass ginger broth, cilantro oil, shoestring fries with sauce gribiche</i> 11 ⁰⁰
Double Dutch BRUSCHETTA <i>Double Dutch toast, daily special</i> 9 ⁰⁰
JAPANESE EGGPLANT <i>ajvar, green tahini, pomegranate, togarashi mascarpone, cocoa spice dust, shiso, salsa cilantro</i> 9 ⁵⁰
ROMANESCA CAULIFLOWER <i>basil pistou, black & castlevetrano olive tapenade, satsuma, crisp capers, marcona almond skordalia, brown butter</i> 10 ⁰⁰
Crispy panko GULF OYSTERS <i>tabasco powdered sugar, blackberry salsa</i> 13 ⁰⁰
Haas GUACAMOLE <i>salsa de chile chipotle, lime, crisp tortillas</i> 13 ⁰⁰
WATERMELON & WINGS <i>sweet chile ginger lime sauce, white pepper, toasted cashews, st. pete's blue cheese</i> 15 ⁰⁰

~ KNIFE & FORK SALADS ~

BS GRILLED ROMAINE <i>heirloom cherry tomato, prosciutto crisp, crumbled blue, rosemary spiced pecans, red onion, blue cheese dressing</i> 11 ⁰⁰
BEET, ORANGE & FRIED HERB GOAT CHEESE <i>petite herbs, labna, honey, brazil nut dust, apple cider vinegar, extra virgin olive oil</i> 9 ⁰⁰
WATERMELON & GREEN APPLE <i>french feta, mint, shiso, lime, maldon salt & extra virgin olive oil</i> ... 9 ⁰⁰
NECTARINE, MANCHEGO, ARUGULA & POMEGRANATE <i>marcona almonds, candied lemon zest</i> .. 10 ⁰⁰
Heirloom tennessee TOMATO & PEACHES <i>shiitake bacon, vidalias, petite herbs</i> 10 ⁰⁰
Cooper Young FARMERS MARKET WARM SALAD <i>grilled okra, tennessee peas, summer squash, onions, corn, snaps, sweet peppers, french feta, sambal ginger oil, toasted sesame</i> 11 ⁰⁰
Thai style STEAK SALAD <i>ribeye, heirloom tomato, cucumber, red onion, shiso mint, rai rum, thai basil, mango, peanuts & mirin lime spiced vinaigrette</i> 16 ⁰⁰

Ask your server! DAILY DESSERTS Check the mirror!

~ DRINKS ~

LORINA FRENCH LEMONADE <i>regular, pink, orange</i> 9 ⁰⁰	French Truck COFFEE or DECAF 3 ⁰⁰
BOTTLED WATER <i>topo chico</i> 3 ⁵⁰	French Truck COLD BREW <i>vanilla or french roast</i> 5 ⁰⁰
COKE, DR. PEPPER, ROOT BEER <i>8oz. bottle</i> 2 ⁵⁰	HOT TEA <i>ask for selections</i> 2 ⁵⁰
SOFT DRINKS <i>soda fountain</i> 2 ⁵⁰	ICED TEA <i>we got all the sweeteners, just ask!</i> 2 ⁵⁰



~ BIG BITES ~

FISH OF THE DAY

DAILY CHOICE CUT

Maple glazed Benton's Bacon wrapped STEAK FRITES <i>filet mignon, peppercorn mustard seed crust, truffle oil parmesan pepper house-cut fries</i> 32 ⁰⁰
Grilled, crisped or cast iron roasted WHOLE FISH <i>grilled vegetables with sesame & sage</i> DAILY
LUCKY POT <i>saffron, coconut milk, turmeric, kaffir lime broth, ramen noodles, avocado, peanuts, thai basil, mint, shiso, watermelon</i> CHOOSE 1855 RIBEYE STEAK OR AGEDAFU PANKO TOFU 27 ⁰⁰
Crispy sugar & spiced JAMAICAN DUCK <i>grilled rum pineapple, grilled sweet corn, cotija, aioli, lime, cayenne salt, red & green cabbage, mango, apple, cucumber slaw</i> 27 ⁰⁰
Pan roasted BARRAMUNDI <i>sweet corn & tennessee pea succotash, citrus garlic coconut broth, marcona almond, warm brown butter</i> 29 ⁰⁰
NEW BEDFORD SCALLOPS & GULF SHRIMP & THAI PORK DUMPLING <i>basil nigella seeds, heirloom tomato lemongrass broth, nasturtium, arborio rice, avocado, thai basil, shiso & rai rum</i> 27 ⁰⁰
PORK & PEACH <i>berkshire grilled pork chop, blueberry white balsamic vinaigrette, grilled peach, creamed corn, scallions, candied bacon</i> 28 ⁰⁰
Espresso honey LAMB CHOPS <i>rosemary pecan crust, jalapeño jam, pickled cucumber beet root petite herb salad, smashed fingerling goat cheese scallion potato</i> 28 ⁵⁰

~ SIDES ~ \$6⁰⁰ ~

Smashed goat cheese	Grilled whole SWEET CORN	Tennessee pea & sweet corn SUCCOTASH	Grilled SUMMER VEGGIES with sesame & sage	HOUSE CUT FRIES
FINGERLING POTATOES	cotija aioli, lime cayenne salt	citrus garlic coconut broth		truffle black pepper parmesan
				-OR-
				cayenne sugar scallion

20% GRATUITY added to parties of FIVE OR MORE
Thank you for your understanding during these times.



CONSUMING RAW or UNDERCOOKED MEATS, POULTRY, SEAFOOD or EGGS MAY INCREASE YOUR RISK of FOODBORNE ILLNESSES, if YOU ARE PREGNANT or HAVE CERTAIN MEDICAL CONDITIONS