

Beauty Shop Dinner

Look good. Eat good.



~ LITTLE BITES ~

SOUP OF THE DAY <i>guaranteed to keep the doctor away...</i> .CUP 7 ⁰⁰ BOWL 10 ⁰⁰
MONKEY BREAD <i>dill butter & maldon salt</i> 8 ⁰⁰
Grilled TENNESSEE PEACH <i>bayley hazen blue, sticky balsamic & herbs</i> 10 ⁰⁰
House cured SALMON GRAVLAX CARPACCIO <i>watermelon radish & orange, avocado, citrus zest, peach lemon labna, toast</i> 13 ⁹⁵
ADULT LUNCHABLES <i>gouda, goat & white cheddar pimento cheese, fennel salami, fried saltines & arugula oil</i> 12 ⁵⁰
Manchego, parmesan & ricotta CRISPY DUMPLINGS <i>crystallized ginger & sambal ginger oil</i> 12 ⁰⁰
Japanese EGGPLANT <i>ajvar, tahini, togarashi mascarpone, pomegranate, toasted sesame, bulgarian feta, shiso & cocoa spice dust</i> 13 ⁹⁰
Grilled TENNESSEE WILD MUSHROOMS <i>toasted sesame, ponzu, lime, citrus zest, saffron coconut lemongrass puree</i> 12 ⁹⁵
Thai style MINCED CHICKEN <i>mango chutney & labneh yogurt, mint, rai rum, basil, shiso, romaine, peanuts, ms. cindy's dipping sauce</i> 12 ⁷⁵
Balsamic maple PORK CARNITAS <i>scallions, cilantro, jalapeño, pineapple papaya purée, lime crema, zest & grilled tortilla</i> 12 ⁹⁵
Tempura SHRIMP <i>urfa pepper, grilled avocado, corn fritters, pineapple papaya butter, slaw & cashew pasilla dust</i> 13 ⁷⁵
Hawaiian TUNA AGUA CHILE <i>tomato lime, toasted seeds, persian cucumbers, benton's prosciutto crisp, shiso, cocoa spice</i> 14 ⁹⁵
MUSSELS & FRITES <i>coconut lemongrass ginger broth, cilantro oil, shoestring fries with sauce gribiche</i> 12 ⁹⁵
ROMANESCO CAULIFLOWER <i>tahini, olive golden raisin tapenade, capers, orange supreme, marcona almond skordalia, basil pistou & brown butter</i> 13 ⁹⁵
Crispy panko GULF OYSTERS <i>tabasco powdered sugar, blackberry salsa</i> 13 ⁹⁵
Oaxacan style GUACAMOLE <i>lime, serrano, nortena salsa, tortilla crisp</i> 16 ⁰⁰
WATERMELON & WINGS <i>sweet chile ginger lime sauce, white pepper, toasted cashews, st. pete's blue cheese</i> 16 ⁷⁵

~ KNIFE & FORK SALADS ~

Grilled ROMAINE SALAD <i>heirloom cherry tomato, prosciutto crisp, crumbled blue, rosemary spiced pecans, red onion, blue cheese dressing</i> 14 ⁰⁰
BAR STEAK <i>grilled ribeye, mirin aioli, heirloom tomato, watermelon radish, kirby cucumbers, wild herbs, summer lettuce, shoestring fries & salsa avocado crudo</i> 23 ⁰⁰
NECTARINE & ARUGULA SALAD <i>manchego, pomegranate, marcona almonds, candied lemon zest & arbequina olive oil</i> 13 ⁰⁰
Tennessee HEIRLOOM TOMATO SALAD <i>shaved vidalias, kirby cucumbers, ol' school creamy dressing, citrus vinaigrette, arugula oil, shiso & bunch o' herbs</i> 13 ⁰⁰
WATERMELON & FRENCH FETA <i>lime, granny smith apples, mint, thai basil, extra virgin olive oil</i> ... 11 ⁵⁰
Vietnamese CUCUMBER SALAD <i>red onion, peanuts, thai chile, cilantro, shiso, rai rum mint, thai basil & ms. cindy's vinaigrette</i> 12 ⁰⁰
BEET & ORANGE SUPREME <i>honey labna cream, lime leaf relish, fried herb goat cheese, petite herbs, extra virgin olive oil & cider vinegar</i> 12 ⁵⁰
Cooper Young FARMER'S MARKET WARM SALAD <i>butternut squash, asparagus, sweet bells, red onions, corn, sambal ginger oil, french feta & toasted sesame</i> 14 ⁰⁰

~ DRINKS ~

Lorina FRENCH LEMONADE <i>reg, pink, orange</i> 12 ⁰⁰	Rishi HOT TEA <i>english breakfast, earl grey, green, peppermint sage, yuzu peach green, turmeric ginger</i> 3 ⁵⁰
Sweet OR UNSWEET ICED TEA 3 ⁰⁰	Katz dark COFFEE OR voodoo blend DECAF 3 ⁵⁰
BOTTLED WATER <i>richard's rain water</i> 3 ⁵⁰	Iced THAI COFFEE <i>with condensed milk</i> 5 ⁰⁰
Mexican COKE 16oz. bottle 3 ⁵⁰	Katz COLD BREW <i>vanilla OR french roast</i> 5 ⁰⁰
DR. PEPPER 12oz. bottle 5 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> 37 ⁰⁰	
Grilled, crisped or cast iron roasted WHOLE FISH <i>grilled sweet corn, cotija aioli, cayenne salt</i> ... MARKET	
Grilled PORK & PEACH <i>berkshire chop, blueberry vinaigrette, saffron, kaffir lime, coconut broth, tennessee peach, grilled sweet corn, cotija aioli, lime & cayenne salt</i> 34 ⁰⁰	
LUCKY POT <i>saffron, coconut water, lemongrass & kaffir lime broth, ramen, bok choy, mushrooms, avocado, watermelon, peanuts, thai basil, shiso, rai rum & chili oil</i> CHOOSE RIBEYE STEAK OR GULF SHRIMP OR PANKO TOFU . . . 33 ⁹⁵	
Jamaican style sugar & spice CRISPY DUCK <i>muddled blackberries, almond skordalia, creamed corn, candied bacon, cabbage, carrot, mango, beet, caramelized macadamia, shaved coconut slaw, lime, thai basil</i> ... 33 ⁰⁰	
Pan roasted BARRAMUNDI <i>sweet corn & tennessee pea succotash, citrus garlic coconut broth, marcona almond, warm brown butter</i> 34 ⁰⁰	
NEW BEDFORD SCALLOPS & GULF SHRIMP & THAI PORK DUMPLING <i>basil nigella seeds, heirloom tomato lemongrass broth, nasturtium, rice, avocado, thai basil, shiso & rai rum</i> 32 ⁰⁰	
Espresso honey LAMB CHOPS <i>rosemary pecan crust, jalapeño jam, pickled cucumber beet root petite herb salad, smashed goat cheese scallion yukon gold potato</i> 33 ⁰⁰	

Ask your server! DAILY DESSERTS Check the mirror!

~ SIDES ~ \$8⁰⁰ ~

Tennessee pea & sweet corn SUCCOTASH <i>citrus garlic coconut broth</i>	HOUSE CUT FRIES <i>truffle black pepper parmesan</i> -OR- <i>cayenne sugar scallion</i>	Smashed scallion & goat cheese FINGERLING POTATOES	Grilled whole SWEET CORN <i>cotija aioli, lime cayenne salt</i>
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20% GRATUITY will be ADDED TO ALL CHECKS
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