



CHEFS | ANDY TICER & MICHAEL HUDMAN  
CHEF DE CUISINE | MARC PRINCIOTTO  
GENERAL MANAGER | ERIKA CLARK

ANTIPASTI

**CORNBREAD** | spin rosso, sorghum, brown butter, whipped ricotta.....11  
**FOCACCIA** | preserved tomato, parmesan frico, crispy garlic, panna gratta.....8  
**TIGELLE** | benton's ham, buffalo mozzarella, pickled vegetables, sweet & sour kale, pear mostarda.....15  
**CHARCUTERIE** | newman farm prosciutto, capocollo, mortadella, bresaola, eligo, robiola.....21  
old kentucky tomme, clothbound cheddar, bayley hazen blue, nuts, benne crackers, pickled vegetables

PLATES

**ARANCINI** | saffron, bolognese, peas, parmesan.....12  
**RIBOLLITA** | chicken broth, cannellini, mustard greens, kale, celery root, focaccia crouton.....9  
**MISTICANZA** | shallots, pecorino, panna gratta, red wine vinaigrette.....10  
**KALE SALAD** | kohlrabi, fennel, pear, meyer lemon, cheddar vinaigrette.....12  
**ESCOLAR** | smoked trout roe, kohlrabi, apple, nasturtium, leek vinaigrette.....16  
**SCALLOPS** | uni, king trumpet, charred cabbage, spaghetti squash, green apple, hazelnuts.....16  
**BEEF TARTARE** | mushroom conserva, sunchoke, creme fraiche, benne crackers.....15  
**SPIN ROSSO POLENTA** | mushroom conserva, delicata squash, duck leg confit, kentucky tomme.....15  
**PECORINO SFORMATO** | spinach and artichoke fonduta, brussels sprouts.....13  
**AIM BREAKFAST** | 63° egg, pork belly, spin rosso polenta, pork rinds.....14

PRIMI

**KALE RADIATORE** | roasted tomato, preserved lemon, garlic, panna gratta.....15  
**CHITARRA CARBONARA** | guanciale, egg yolk, pecorino.....17  
**CASONSEI** | chicken, hazelnut, marsala, brown butter, parmesan.....16  
**SOPRESSINI** | butternut squash, calabrian butter, pancetta, basil, lime.....17  
**MAW MAW'S RAVIOLI** | maw maw's gravy.....14  
**RIGATONI** | calabrian sugo, pork belly, pancetta, serano.....16  
**SPAGHETTI** | ragu al marchigiano, pecorino.....17  
**POTATO GNOCCHI** | garlic soffrito, chicken liver, mushroom conserva.....18

SECONDI

**FLUKE** | celery root puree, turnip, shallot, caper, hazelnut.....33  
**DUCK** | roasted breast, violet mustard, apple, parsnip.....34  
**PORK OSSO BUCCO** | farro verde, delicata squash, cannellini beans, mustard greens, garlic.....28  
**RIBEYE** | potato, steak butter, romaine, beef fat vinaigrette, red wine demi.....58

  
NON-ALCOHOLIC

**Bam Bam Bigelow | 8**  
apple, ginger, lime, thyme

**Beautiful Brutus | 8**  
verjus rouge, blueberry, mint, lime,  
cranberry, topo chico

**Diamondbear Root Beer | 4**  
make it a float with scoop of gelato +2

  
COCKTAILS

**Princess Luna | 12**  
blanco tequila, elderflower, lime, apple-ginger olio,  
vanilla, tonic, sparkling wine

**The Hawthorne | 11**  
blue note bourbon, granny smith, dom ginger de  
canton, apple cider liqueur, lime, sparkling wine

**LaLaurie | 14**  
pomegranate-infused brandy, meletti,  
carpano antica, broadbent white port

**The Greenbrier | 12**  
reposado tequila, mezcal, ancho reyes,  
dom benedictine, sage, lemon, topo chico

**The Moondogs | 13**  
old dominick gin, pasubio, lemon,  
blueberry-basil honey

**The Sterling | 14**  
pear-infused roku gin, green chartreuse, lime,  
amontillado sherry, luxardo maraschino, thyme

**The Pontotoc | 12**  
chai tea-infused old dominick vodka, amaro bassano,  
bitter bianco, orange, lemon, honey

**Okiku's Well | 14**  
lemongrass-infused suntory toki, yellow chartreuse,  
basil, lemon, ginger beer

**The Biltmore | 13**  
riverset rye, cardamaro, averna, black walnut,  
brown butter, maple, angostura, hickory

**Andrew Michael Old Fashioned | 17**  
enjoyam's private label belle meade, demarara,  
an orange bitters, angostura, orange peel

  
BEER

**Bud Light**, light lager, 4.2%.....5  
**Michelob Ultra**, light lager, 4.2%.....5  
**Wiseacre Memphis Sands**, lager, 5.1%.....7

**Miller Light**, light pilsner, 4.2%.....5  
**Wiseacre Tiny Bomb**, pilsner, 4.5%.....7  
**Wiseacre Ananda**, ipa, 6.1%.....7

**Blackberry Farms Classic**, saison, 6.3%...8  
**Hi-Wire Bed of Nails**, brown ale, 6.1%.....7  
**O'Doul's**, n/a premium beer.....5

  
WINES BY THE GLASS

SPARKLING

**La Bella**, Prosecco, *Glera*, Friuli.....10  
**Jansz**, Brut Rose, *Pinot Noir-Chardonnay*, Tasmania.....17

ROSÉ

**Il Borro**, Rosé, *Sangiovese*, Tuscany.....10  
**Scribe**, Estate Rosé, *Pinot Noir*, Sonoma.....18

WHITE

**Scarpetta**, *Pinot Grigio*, Friuli.....12  
**Eyrie Vineyards**, *Pinot Gris*, Dundee Hills.....14  
**Time Place Wine Co.**, "Terra Alta," *Picpoul*, Lodi.....15  
**Greywacke**, *Sauvignon Blanc*, Marlborough.....15  
**Castello Monaci**, "Petraluce," *Verdecca*, Puglia.....13  
**La Distesa**, "Terre Silvate," *Verdicchio-Trebbiano-Malvasia*, Marche.....17  
**Scarpetta**, Frico Bianco, *Friulano-Chardonnay*, Friuli.....10  
**Elio Perrone**, "Sourgal," *Moscato d' Asti*, Piedmont.....14  
**Laurent Cognard**, "Les Bassets," 1er Cru, *Chardonnay*, Montagny.....14  
**Rodney Strong**, *Chardonnay*, Sonoma County.....11  
**Aperture**, *Chenin Blanc*, North Coast.....15  
**COS**, "Rami," *Grecanico-Insolia*, Sicily.....17

RED

**I Custodi**, "Pistus," Etna Rosso, *Nerello Mascalese-Nerello Cappuccio*, Sicily.....18  
**Cooper Mountain**, *Pinot Noir*, Willamette Valley.....15  
**Fratelli Alessandria**, "Speziale," *Pelaverga Piccolo*, Piedmont.....18  
**Palladio**, Chianti, *Sangiovese*, Tuscany.....10  
**Filippo Cassano**, "Calx," *Primitivo*, Puglia.....13  
**Marcarini**, "Lasarin," *Nebbiolo*, Langhe.....14  
**Rocca di Montegrossi**, Chianti Classico, *Sangiovese Blend*, Tuscany.....17  
**Ktima Pavlidis**, "Thema," *Agiorgitiko-Syrah*, Drama.....16  
**Il Fauno di Arcanum**, *Merlot Blend*, Tuscany.....18  
**Seigneurs d'Aiguilhe**, *Merlot-Cabernet Franc*, Bordeaux.....14  
**Roth Estate**, *Cabernet Sauvignon*, Alexander Valley.....18  
**Betz**, "Père de Famille," *Cabernet Sauvignon*, Columbia Valley .....30