RESTAURANT SELECTION MICHELIN GUIDE 2026

FALL 2026

STUZZICHINI

Formaggi Plate | cheeses, benne crackers, candied nuts..... **20**
Salumi Plate | salumi, house pickled veg, benne crackers..... **20**
Charcuterie Board | salumi, cheeses, benne crackers, pickles, nuts..**19/38**
Fritto Misto | squash, zucchini, cucumber aioli, sicilian crunch..... **16**
Fried Mozzarella | tomato bomba, salsa verde..... **13**
*Tuna Tartare | corn aioli, calabrian vin, lime, summer peppers..... **18**

PANE

Focaccia | asparagus, burrata, pea, artichokes, sicilian crunch..... **16**
Crab Toast | focaccia, vino bianco, soft herbs, manchego..... **22**
A|M Cornbread | poblanos, ricotta, honey butter..... **14**
Country Ham | focaccia, brown butter, horseradish, gruyere, panna gratta.. **18**

ANTIPASTA

Misticanza | greens, shallots, panna gratta, parmesan, red wine vin..... **15**
Tomato Carpaccio | stracciatella, black pepper mousseline, mustard seed... **16**
*Oysters | seasonal preparation or classic preparation..... **MKT**
Caprese | heirloom tomato, buffalo mozz, red onion, basil..... **18**
Artichoke | proscuitto, pecorino fonduta, tomato bomba..... **16**
Risotto | tomato, brabander, lemon confit, marscapone..... **16**
Crab | beets, hazelnuts, muscadines, citrus..... **20**
Sunday Meatball | stracciatella, tomato gravy, basil, parmesan..... **16**
*A|M Breakfast | polenta, pork belly, 63'egg, pork rinds..... **18**
Sausage | fennel, celery root, lemon picatta, pepperonata..... **12**

PRIMI

Tortellini | butternut, pancetta, sage, tillamook fonduta..... **18**
Carbonara | guanciale, egg yolk, parmesan, black pepper..... **20**
Cappellacci | charred corn, leeks, nduja sugo, panna gratta, calabrese.... **20**
Spaghetti | alla norma, pancetta, eggplant crisp, brabander..... **20**
Gnocchi | cherry tomato ragu, veal demi, grilled onion salsa verde..... **20**
Rigatoni | calabrian sugo, guanciale, pancetta, serrano, parmesan..... **20**
Maw Maw's Ravioli | maw maw's gravy..... **22**

SECONDI

Halibut | potato, peas, bok choy, buttermilk beurre blanc..... **41**
Buttonwood Farm Chicken | squash, zucchini, polenta, pepperonata, basil... **35**
Homeplace Ossobuco | saffron risotto, sauce vierge, demi..... **35**
Pork Chop | summer squash, tomato, peach, cucumber..... **41**
NY Strip | miso glaze, root veg, pomme puree, cacio e pepe..... **58**

Please inform your server of any dietary allergies. *The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness

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COCKTAILS

ARANCIA E CREMA | blood orange, vanilla, licor 43, tuaca, bravazzi, lemon.....**15**
PITCHER PERFECT | white sangria, peaches, nectarine, fresh cherries raynal.....**15/55**
MIDNIGHT SUN | rum blend, pineapple, ginger, demerara, perrier.....**16**
VALLEY GIRL | gin, watermelon, lime, basil.....**16**
MANGO PICOSO | tequila, ancho reyes, mango, orange liqueur, chile de arbol, lime....**16**
SUGAR FAIRY | tequila, amaro nonino, canton, plum, lime, egg white.....**17**
BLACKBERRY GOLD RUSH | brandy, cognac, orange liqueur, blackberry, lemon, mint.....**17**
WANTED MAN | rye whiskey, ancho reyes, cynar, orange, tobacco, spicy tincture.....**19**
A&M OLD FASHIONED | AMIK maker's mark, angostura, demerara, orange.....**25**

MOCKTAILS

WHAT-A-MELON | n/a limoncello, elderflower, watermelon, mint, lime....**8**
PLUM TUCKERED | n/a malt, lemon, plum, fee foam.....**8**

SPARKLING WINE

LAMARCA | Prosecco, Glera, Friuli-Italy.....**13**
ARGYLE | Blanc de Blancs, Chardonnay, Willamette Valley.....**17**
MURGO | Brut Rosé, Nerello Mascalese, Sicily-Italy.....**22**

ROSÉ

MARGERUM "RIVIERA ROSÉ" | Syrah-Mourvèdre Blend, Santa Barbara.....**13**
BEURER | Trocken Rosé, Württemberg-Germany.....**16**

WHITE WINE

SCARPETTA | Pinot Grigio, Friuli-Venezia Giulia-Italy.....**13**
PATRICIA GREEN CELLARS | Sauvignon Blanc, Willamette Valley-Oregon.....**15**
CATALDI MADONNA "GULIA" | Pecorino, Abruzzo-Italy.....**18**
MURGO | Etna Bianco, Carricante, Sicily-Italy.....**13**
DURIN | Pigato, Liguria-Italy.....**15**
RONCHI "IN AMPHORIS" | Arneis, Piedmont-Italy.....**16**
SANDHI | Chardonnay, Central Coast-California.....**16**
SPOKEN WEST | Chardonnay, California.....**11**
CARUSO & MININI "ARANCINO" | Catarratto, Sicily-Italy.....**16**

RED WINE

PRESQU'ILE | Pinot Noir, Santa Barbara.....**17**
AU BON CLIMAT | "La Bauge Au-Desses," Pinot Noir, Santa Maria Valley.....**24**
TORNATORE | Etna Rosso, Nerello Mascalese, Sicily-Italy.....**17**
A & G FANTINO "ROSSO DEI DARDI" | Nebbiolo, Piedmont-Italy.....**16**
ROCCA DI MONTEGROSSI | Chianti Classico, Sangiovese, Tuscany-Italy.....**18**
SUNSPELL | Cabernet Sauvignon, Australia.....**12**
INK GRADE, "ANDOSOL" | Zinfandel - Cabernet Sauvignon Blend, Napa Valley.....**21**
DOMAINE GUIBERTEAU, "LES MOULINS" | Cabernet Franc, Saumur-Loire.....**16**
MAS DE GOURGONNIER | Cabernet Sauvignon-Grenache blend, Provence-France.....**17**
BRANCAIA, "TRE'" | Sangiovese-Cabernet Sauvignon, Tuscany-Italy.....**16**

BEER

MILLER LITE | light lager, 4.2%.....**7**
MICHELOB ULTRA | light lager, 4.2%.....**7**
WISEACRE SKY DOG | light lager, 4.0%.....**8**
WISEACRE TINY BOMB | pilsner, 4.5%.....**8**
WISEACRE ANANDA | ipa, 6.1%.....**8**
GUINNESS | irish stout, 4.1%.....**9**

NON-ALCOHOLIC

ACQUA PANNA | still water.....**13**
SAN PELLEGRINO | sparkling water.....**13**
ATHLETIC BREWING | non - alc golden ale, <0.5%.....**8**

In accordance with Tennessee state law, all wines, cocktails, and disitilled spirits are subject to a 15% liquor by the drink tax and a 9.75% sales tax. All beers are subject to a 9.75% sales tax