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**WHIPPED GOAT CHEESE & TENNESSEE WILDFLOWER HONEY<sup>VEG</sup>** ..... 13.  
caramelized onion, spring vegetables,  
toasted pecan, jersey oven bagel chips

**FRIED BRUSSEL SPROUTS<sup>GF</sup>** ..... 14.  
roasted red pepper hummus, honey, lemon,  
crushed pistachio

**SIP & GRAZE** ..... 24.  
chef selection of cured meats, artisan cheeses,  
preserves & mustards

**BRAISED BEEF & ONION SOUP** ..... 14.  
loaded with braised beef, onions, rich beef broth,  
crunchy bread, melted cheese

**RARE BIRD FRIES** ..... 18.  
hand cut french fries, buffalo braised chicken,  
warm bechamel, blue cheese, chives



## FRIED CHICKEN

southern fried chicken thigh, shaved cabbage,  
pickle, jalapeno ranch, monterey jack cheese

24.

**\*NOELLE SMASH BURGER** ..... 23.  
short rib-chuck blend beef double patty,  
american cheese, bacon, onion, pickles

### SEASONAL SALAD<sup>GF/VEG</sup>

arugula, asian pear, toasted pumpkin seed,  
goat cheese, strawberry vinaigrette

16.

**CAESAR KALE SALAD** ..... 15.  
bruised kale, creamy caesar dressing,  
crumbled crouton, grated parmesan cheese

### ADDITIONS

**CHICKEN<sup>GF</sup>** ..... 8.

**SHRIMP<sup>GF</sup>** ..... 9.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.

# Rare Bird

### SPICY BIRD

derrumbes mezcal, lime, pineapple,  
spicy basil, agave, habanero bitters

18.

**FROSTED MULE** ..... 17.      **FIRESIDE GLOW** ..... 18.  
grey goose la porie,      fat wash bulliet bourbon,  
raspberry, lime,      all spice dram liqueur,  
ginger beer      lemon, brown sugar  
simple syrup, fee foam

**WHITEOUT** ..... 19.      **MOUNTAIN BUZZ** ..... 18.  
hendricks gin, mt rigi,      apple brandy, mr. black,  
orgeat, lemon,      espresso, cinnamon,  
fee foam      brown sugar syrup

**ALPINE COCOA** ..... 18.      **SUN ON THE SLOPES** ..... 17.  
four roses bourbon, creme      reposado, campari, lime,  
de cocoa, chocolate and      grapefruit cinnamon syrup,  
orange bitters      fee foam

### WINTER WARMERS

**HONEYSUCKLE TODDY** ..... 16.      **CHAIRLIFT COCOA** ..... 17.  
george dickel whiskey,      bulliet bourbon,  
honey, lemon,      toasted marshmallow,  
fresh ginger      hot cocoa

### FROZEN PEAKS

**CHOCOLATE MINT** ..... 16.      **SNOW BUNNY** ..... 16.  
**AVALANCHE**      smirnoff vodka, mr black  
smirnoff vodka, mr black      coffee liqueur, creme de  
coffee liqueur, creme de      cacao, coconut, cream  
cacao, creme de mente,  
coconut, cream

### SHOTS

#### POWDERED APPLE

apple brandy,  
caramel, cinnamon

\$10 single | \$38 shot ski

#### TOASTED DRIFT

bacardi coconut rum,  
smirnoff vanilla vodka, cream

\$10 single | \$38 shot ski

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## HATCHLINGS

### APRÈS COCOA

vanilla, toasted marshmallow, hot cocoa

### EVERGREEN FIZZ

seedlip grove, pamagrante, lime, sparkling water

### SNOWY ORCHARD

ginger honey syrup, apple juice,  
sparkling water

13.

**ROSEMARY BLUEBERRY SMASH**

rosemary, honey, lemon, sparkling water,  
cannacane the oil 16.

**HIGH CLOVER**

raspberry monin, lemon, fee foam,  
cannacane the oil 16.

**BUBBLES**

**LUCIEN ALBRECHT BRUT ROSÉ**

alsance, france 16. | 60.

**JEIO PROSECCO**

veneto, italy 14. | 52.

**VEUVE CLICQUOT YELLOW**

champagne, france 25. | 150.

**VEUVE CLICQUOT ROSÉ**

champagne, france 175.

**MOET IMPERIAL**

champagne, france 160.

*drafts*

**NASHVILLE BREWING COMPANY 8.**

Amber Lager | Nashville, Tennessee

**SKYDOG LAGER 8.**

American Lager | Memphis, Tennessee

**TINY BOMB 8.**

American Pilsner | Memphis, Tennessee

**LOCAL SEASONAL 8.**

Nashville, Tennessee

**HIPPIES & COWBOYS 8.**

American IPA | Nashville, Tennessee

**BEARDED IRIS HOMESTYLE 10.**

Hazy IPA | Nashville, Tennessee

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**SIMONE CAPECCI PICUS**..... 16. | 60.  
red blend marche, italy

**FREI BROTHERS**..... 17. | 64.  
cabernet alexander valley, ca

**INSCRIPTION**..... 16. | 60.  
pinot noir willamette valley, or

**MINUTY M** ..... 16. | 60.  
rose languedoc, france

**GIESEN UNCHARTED**..... 12. | 52.  
Sauvignon blanc malborough, nz

**HARTFORD COURT**..... 18. | 68.  
chardonnay russian river, ca

**JERMANN**..... 16. | 60.  
pinot grigio frulli, italy

**BOTTLES & CANS**

**MICHELOB ULTRA** ..... 6.  
american light lager | st. louis, mo

**GOOD PEOPLE MUCHACHO**..... 8.  
mexican lager | birmingham, al

**STELLA ARTOIS** ..... 8.  
european pale lager | belgium

**HONKY TONK**..... 8.  
cherry berliner weisse | nashville, tn

**BOLD ROCK PREMIUM** ..... 7.  
dry cider | nellysford, va

**SELTZER**..... 8.  
ask for current flavors

A 2.5% culinary service charge has been added to your bill to support equitable & fair wages for our kitchen staff. Thank you for your support. Groups of 6 or more will have a 20% gratuity added to the total.