

AT THE HEART OF GRAYS LIES A DESIRE TO HONOR THE HERITAGE OF TENNESSEE'S CULTURE, THROUGH ITS SPIRITS, FLAVORS AND SOUNDS.

### **SMALL PLATES**

Crispy Pimento Cheese: Moonshine Pepper Jelly 11
Bacon Wrapped Figs: Local Goat Cheese, Benton's Bacon 13
Country Style Cornbread: Honey Butter, Blueberry Preserves 12
Charred Shishito Peppers: Yuzu Aioli, Togarashi, Sesame 10
Crispy Smash Potatoes: Malt Vinegar Powder, Caramelized Onion Dip 12
Honey Roasted Brussels: Brown Butter Apples, Dried Cherries, Chestnuts 12
Pork Belly Lettuce Wraps: Korean BBQ, Kimchi, Cucumber 16

### SALADS

#### SALAD ADDS Grilled Chicken 8, Gulf Shrimp 10, Pan Seared Salmon 15

✓ Beet & Pear: Burrata, Pomegranate, Pistachio, Blood Orange Vinaigrette 15
 ✓ Roasted Delicata Squash: Arugula, Candied Pecans, Goat Cheese, Cranberry, Maple Vinaigrette 15
 ✓ Little Gem: Cucumber, Radish, Everything Parmesan Crisp, Avocado Green Goddess Dressing 15

### DINNER

#### (NO SUBSTITUTIONS DUE TO PAIRED PORTIONS WITH ENTREES)

Slow Roasted Pork Shank Al Pastor: Charro Beans, Salsa Verde, Pineapple Chutney 32
Shrimp & Popcorn Cheddar Grits: Smoked Pablano, Andoullie Sausage, Okra, Tomato Gravy 28
Heritage Buttermilk Fried Chicken: Garlic Mashed Potatoes, Green Beans, Bourbon Mustard Pan Sauce 25
Pan Seared Scallops: Cauliflower Cous Cous, Broccolini, Delicata Squash, Pomegranate Agro Dolce 42

★332 Filet: Fingerling Potatoes, Smoked Tomato Butter, Hen-of-the-woods Mushrooms, Truffle Demi 55
Sweet & Sticky Short Ribs: Fried Rice, Miso Carrot Pureé, Baby Bok Choy, Sesame 45

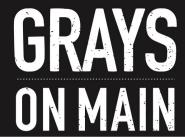
# SIDES

Popcorn Cheddar Grits 6, Grilled Broccolini 6, Garlic Mashed Potatoes 6



### BOURBON VANILLA CREME BULÉE 12 CHOCOLATE PECAN PIE 12 BANANA PUDDING 10

# AVAILABLE VEGETARIAN



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### LUNCH

Grays Roasted Turkey Sandwich: Brie, Cranberry Jam, Arugula, Fries 17
Shrimp & Popcorn Cheddar Grits: Smoked Poblano, Okra, Andoullie Sausage, Tomato Gravy 18

✓ Quinoa Bowl: Beets, Avocado, Chickpeas, Edamame, Hemp Hearts, Cashew Butter Dressing 18

★ Quesabirria Tacos: Braised Beef, Oaxaca Cheese, Cilantro, Onion, Salsa Verde, Charro Beans 17

★ Double Burger: Cheddar, Lettuce, Tomato, Onion, Pickles, Grays Sauce, Fries 20

Spicy Fried Chicken Sandwich: Jalapeno Slaw, Pickles, Fries 17



### SIDES

Popcorn Cheddar Grits 6, Jalapeno Slaw 6 Fries 6

# BOURBON VANILLA CREME BRULÉE 12 CHOCOLATE PECAN PIE 12 BANANA PUDDING 10

# AVAILABLE VEGETARIAN



# A FRANKLIN ORIGINAL



# CELEBRATING 10 YRS WINTER BAR MENU 2023

# COCKTAILS, SPIRITS, TONICS, REMEDIES, LIBATIONS, CURES, SYRUPS, MIXTURES KEVIN DUBINSKI

### SEASONAL COCKTAILS

# Morning Glory

Wheatley Vodka | Lazzaroni | St. George Spiced Pear | Lemon Juice | Honey | Cardomon & Orange Bitters 14

# Southside Square

Gunpowder Orange Gin | Cucumber Vodka | Apericot Brandy | Lemoncello | Honey | Lime Juice | Orange & Angostura Bitters 14

# Stag's Leap

Johnnie Walker High Rye | Johnnie Walker Double Black | Apple Butter | Ginger | Lemon Juice | Fee Brothers Old Fashion Bitters 15

### Winstead Hill

Sombra Mezcal | Cynar | Lustau Sherry | Demerara | Peychauds & 1821 Havana Hide Bitters 15

# Coffee County Cane

Ron Zacapa Rum | Mr. Black Coffee | Giffard Vanilla | Xocytl Mole Bitters 16

# Anthym Spirit

James Pepper Rye | Apricot Brandy | Cynar | Benedictine | Angostura & House Chai Tea Bitters 15

# Hogwash

Bentons Bacon Fat Washed George Dickel 8yr. Bourbon | Ciocairio | Maple | Anogstura & Orange Bitters 14

# **Woodland Trails**

Heavens Door Revelation Whiskey | Averna | Gentian Liqour | Demerara | Chocolate Bitters 18

### **RED WINE**

J Vineyards Pinot Noir | Sonoma County | California | G15 | B60

Requiem Cab | Columbia Valley | Washington | G15 | B60

Trig Point Cab | Alexander Valley | California | G19 | B76

**Southern Belle Red Blend** | Murica | Spain | G15 | B60

Vina Coterro Reserva Tempranillo | Rioja | Spain | G16 | B64

Dry Creek Heritage Zinfandel | Sonoma County | California | G17 | B68

### WHITE WINE

Fess Parker Riesling | Santa Barbara | California | G14 | B56

Erste & Neue Pinot Bianco | Alto Adige | Italy | G16 | B64

**Terlan Pinot Grigio** | Alto Adige | Italy | G15 | B60

Blue Quail Sauvignon Blanc | Potter Valley | California | G14 | B56

Black Stallion Chardonnay | Napa Valley | California | G16 | B64

**Dutton Ranch Chardonnay** | Sonoma | California | G21 | B84

### **ALTERNATIVE**

Saracco Moscato | Piedmont | Italy | G14 | B56

Jean-Luc Colombo Rosé | Provence | France | G13 | B52

Bianca Vigna Prosecco | Veneto | Italy | G15 | B60

Henriot Brut Champagne | France | 45 Split bottle

# AT GRAYS WE RESPECT OUR ELDERS

OL' FASHIONED, MULES, SAZERAC, MANHATTAN, JACK ROSE, MIMOSA, MARTINI, VIEUX CARRE, NEGRONI, BOULEVARDIER, MARTINEZ ARE ALL AVAILABLE UPON REQUEST!

WITH A ROTATING CRAFT BEER SELECTION ASK BARTENDER OR SERVER FOR OUR LATEST BREWS IN A BOTTLE OR CAN \*PRICES DO NOT INCLUDE STATE LIQUOR-BY-THE-DRINK TAX OF 15%\*