



LUNCH MENU

GRAYS ON MAIN

ASK ABOUT OUR 12 & UNDER CHILDREN'S MENU

SERVED
TUES-SAT
11AM-4PM
EXECUTIVE CHEF:
WADE CUTLER

SHAREABLES

- Fried Pimento Cheese Balls** \$11
Deep fried pimento cheese balls served with moonshine pepper jelly, green goddess and fresno peppers.
- Bacon Wrapped Figs** \$14
Goat cheese stuffed figs, wrapped in local Benton's bacon, with a balsamic glaze. *Can be GF upon request
- Shishito Peppers** GF \$18
Roasted shishito peppers with yuzu lemon aioli and togarashi seasoning.
- Pork Belly** GF \$16
Sherry-honey glazed pork belly served over a romesco sauce with a roasted pepper salad.
- Hummus** GF \$14
House-made hummus with assortment of vegetables, maple glazed carrots, apricot jam, pepitas, and feta crumble.
- Cornbread** GF \$12
Skillet-baked cornbread with cinnamon honey butter and seasonal jam.
- Ahi Tuna** GF \$14
Tuna Tartare topped with spicy mayo, pickled onions, jalapeño and avocado. Served with corn tortilla chips.

SALADS

- Caesar** GF \$7/12
Romaine lettuce, tossed in house made Caesar dressing, topped with fried anchovy crumble and parmigiano-reggiano.
- Apple Salad** GF \$7/12
Mix of apples with grapes, candied pecans, and queso fresco over a bed of baby spinach with whole grain honey mustard vinaigrette.
- Blueberry Salad** GF \$8/14
Blueberries, peaches, and goat cheese served with arugula and house-made blueberry vinaigrette.

ADD ONS	Shrimp	\$10	Salmon	\$12
	Chicken	\$8		

DESSERT

- Banana Pudding** \$10
- Crème Brûlée** GF \$12
- Spiced Chai Carrot Cake** \$12
- Caramel Apple Cobbler** \$12
- Brown Butter Brownie** \$12

MAIN ENTREES

- Cuban Sandwich** \$18
Slow cooked mojo pork tenderloin cooked with pit ham, served on an italian baguette with a house-made dijonaise. Side of fries.
- Shrimp & Cheddar Grits** GF \$22
Pan seared shrimp served over popcorn cheddar grits. Served with smoky tomato broth, andouille sausage, poblano and okra.
- Honey Glazed Salmon** \$24
Marinated salmon seared to order and glazed with honey. Served with a cous cous salad and fried zucchini coins.
- Roasted Pineapple Burger** \$19
8oz hamburger patty served with roasted pineapple slices, bacon, lettuce, grilled onions, and BBQ sauce. Served on a brioche bun. Side of fries.
- Lentil Bowl** GF \$17
Savory green lentils served with cherry tomatoes, roasted corn, avocado, onion, and feta cheese. Served with creamy Greek yogurt dressing.
- Quesabirria Tacos** GF \$17
Slow braised beef and melted Oaxaca cheese served in 2 consomé dipped corn tortillas. Topped with onion and cilantro. Served with a side of charro beans.
- Gray's Burger** \$19
8oz hamburger patty topped with Kenny's cheddar, lettuce, tomato, onion, pickles, and homemade Gray's sauce on a brioche bun. Side of fries.
- Lemongrass Turkey Club** \$18
Slow cooked lemongrass-infused turkey served with bacon, sweet onion, Swiss cheese, arugula and cranberry sauce. Side of fries.
- Sub Half Salad For Side** +\$4

ON THE SIDE

- Popcorn Cheddar Grits** GF \$6
- Baked Mac & Cheese** \$9
- +Make it Truffle** + \$3
- Fries** \$6
- +Make it Truffle** + \$3
- Charro Beans** GF \$5

*PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*OUR PRODUCTS MAY CONTAIN NUT, WHEAT, EGG, DAIRY, SOY, OR FISH ALLERGIES.

*CONSUMING RAW, COOKED TO ORDER OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



DINNER MENU

GRAYS ON MAIN

ASK ABOUT OUR 12 & UNDER CHILDREN'S MENU

SERVED
TUES-SAT
4PM

EXECUTIVE CHEF:
WADE CUTLER

SHAREABLES

- Fried Pimento Cheese Balls** \$11
Deep fried pimento cheese balls served with moonshine pepper jelly, green goddess and fresno peppers.
- Bacon Wrapped Figs** \$14
Goat cheese stuffed figs, wrapped in local Benton's bacon, with a balsamic glaze. *Can be GF upon request
- Shishito Peppers GF** \$12
Roasted shishito peppers with yuzu lemon aioli and togarashi seasoning.
- Pork Belly GF** \$16
Sherry-honey glazed pork belly served over a romesco sauce with a roasted pepper salad.
- Hummus GF** \$14
House-made hummus with assortment of vegetables, maple glazed carrots, apricot jam, pepitas, and feta crumble.
- Cornbread GF** \$12
Skillet-baked cornbread with cinnamon honey butter and seasonal jam
- Ahi Tuna GF** \$14
Tuna tartare topped with spicy mayo, pickled onions, jalapeño and avocado. Served with corn tortilla chips.

SALADS

- Caesar GF** \$7/12
Romaine lettuce, tossed in house made Caesar dressing, topped with fried anchovy crumble and parmigiano-reggiano.
- Apple Salad GF** \$7/12
Mix of apples with grapes, candied pecans, and queso fresco over a bed of baby spinach with whole grain honey mustard vinaigrette.
- Blueberry Salad GF** \$8/14
Blueberries, peaches, and goat cheese served with arugula and house-made blueberry vinaigrette.

ADD ONS	Shrimp	\$10	Salmon	\$12
	Chicken	\$8		

DESSERT

- Banana Pudding** \$10
- Crème Brûlée GF** \$12
- Spiced Chai Carrot Cake** \$12
- Caramel Apple Cobbler** \$12
- Brown Butter Brownie** \$12

MAIN ENTREES

- Heritage Fried Chicken** \$28
Airline cut chicken breast, buttermilk battered and deep fried. Served with garlic mashed potatoes, collard greens and bourbon pan sauce.
- Shrimp & Cheddar Grits GF** \$32
Pan seared shrimp served over popcorn cheddar grits. Served with smoky tomato broth, andouille sausage, poblano and okra.
- Pan Seared Redfish** \$42
Pan seared blackened redfish served over a garlic black-eyed pea succotash with creamy crawfish sauce.
- Pesto Alfredo** \$32
Creamy pesto-alfredo bucatini pasta served with your choice of protein, cherry tomatoes, mozzarella balls, and crispy basil.
Chicken Shrimp Salmon +\$2
- 14oz Cowboy Pork Chop GF** \$44
24 hour brined 14oz cowboy cut pork chop served with sweet potato purée and sauce Robert.
- 8oz Filet Mignon GF** \$58
Grilled 8oz filet served over pommes purée with broccolini, tempura battered onion rings, and house-made demi-glace. Topped with smoked tomato compound butter.
- Slow Braised Short Ribs GF** \$42
Slow cooked short rib, braised in bourbon and coffee. Served with a fried parmesan polenta cake, roasted cipollini onions and endives.

ON THE SIDE

- Popcorn Cheddar Grits GF** \$6
- Baked Mac & Cheese** \$9
+Make it Truffle + \$3
- Mashed Potatoes GF** \$6
- Collard Greens GF** \$6
- Broccolini GF** \$5
- Fries** \$6
+Make it Truffle + \$3

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BAR MENU

GRAYS ON MAIN

BAR
MANAGER:
RAEANN
ROBINSON

INFLUENCED BY "THE GOLDEN AGE OF THE AMERICAN COCKTAIL," OUR
BAR PROGRAM FOLLOWS THE MARK OF THAT PERIOD; ONE FULL OF
CREATION, EXPERIMENTATION, AND VIGOR.

CRAFTED SEASONAL COCKTAILS

Morning Glory \$12

Titos Handmade Vodka, St. George Spiced Pear, Maggie's Falernum,
Lemon, Honey, Cardamom Bitters, Orange Bitters

**For every drink ordered, \$1 is donated to
New Leash on Life*

Lotz Lantern \$13

Gate 11 Gin, Meletti, Naranja, Benedictine, Demerara, Lemon,
Angostura

Notorious F.I.G. \$14

Pedro Furtivo Reposado, Fruitful Fig, Lazzaroni Amaretto,
Demerara, Lemon, Cardamom, Champagne

Besito Verde \$12

Palomo Mezcal, 4 Copas Blanco, Agave, Lime, Basil, Olive Oil,
Balsamic

Stag's Leap \$12

Johnnie Walker Double Black, Corsair Rye, Apple Butter,
Ginger, Lemon, Old Fashion Bitters

Coffee County Cane \$12

Diamond Reserve Rum, Mr. Black, Fruitful Pumpkin Spice,
Xocyt Mole Bitters

Hogwash \$14

Fat Wash Happenstance Bourbon, CioCiara, Maple, Angostura,
Orange Bitters

French Quarter \$14

Makers Mark, Pairidaeza Cassis, Yellow Chartreuse, Aromatic
Bitters, Absinthe

GRAY'S FAMOUS \$15 ANTHYM SPIRIT

OVER 100,000 SERVED!!

George Dickel Signature
Recipe, Apricot Brandy,
Cynar, Benedictine,
House-Made Chai Bitters



VOTED THE SOUTH'S BEST WHISKEY DRINK

THE CLASSICS

Ol' Fashioned

Bourbon, Demerara, Angostura, Orange Bitters

Manhattan

Rye Whiskey, Sweet Vermouth, Angostura, Orange Bitters

Sazerac

Rye Whiskey, Demerara, Peychauds, Angostura, Absinthe

Vieux Carre

Rye Whiskey, Brandy, Sweet Vermouth, Benedictine, Angostura,
Orange Bitters

Boulevardier

Bourbon, Sweet Vermouth, Campari

Martinez

Gin, Sweet Vermouth, Luxardo Maraschino, Angostura

Negroni

Gin, Sweet Vermouth, Campari

Last Word

Gin, Luxardo Maraschino, Green Chartreuse, Lime

PROHIBITION FRIENDLY

Mockpresso Martini \$8

Lyre's Coffee Originale, Cold Brew, Demerara

Aper-Fall Spritz \$8

Spritz Del Conte, Pear, Cinnamon, Prima Pave, Club Soda

Autumn Harvest \$8

Apple Cider, Mint, Lime, Ginger beer

Prima Pave Sparkling \$8

NA Beer Rotation \$5

BEER SELECTION

12 OZ Cans \$5

Taco Tuesday Mexican Lager

Tailgate Orange Wheat

Creature Comforts Festbier

Cigar City IPA

Yazoo Hopry Hazy IPA

Jackalope Bearwalker Brown Ale

Deschutes Black Butte Porter

16 OZ Cans \$8

Tiny Bomb Pilsner

Hap & Harry TN Lager

Black Abbey Blonde

Bearded Iris Homestyle IPA

Sullivan's Red Ale

Nashville Cider Co.

ASK YOUR SERVER FOR OUR WINE AND SPIRITS LIST

STATE LIQUOR/WINE TAX NOT INCLUDED IN PRICES