



## DINNER MENU

# GRAYS ON MAIN

SERVED  
TUES-SAT  
4PM

ASK ABOUT OUR 12 & UNDER CHILDREN'S MENU

### SHAREABLES

#### Fried Pimento Cheese Balls \$11

Deep fried pimento cheese balls served with moonshine pepper jelly.

#### 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 \$16

Herb Chimichurri with smoked apricot chutney.

\*Can be GF upon request

#### Sweet Pineapple Chili Drumsticks \$16

Four drumsticks topped with tuxedo sesame seeds. Served with pickled carrots, celery, and bleu cheese dressing.

\*Can be GF upon request

#### Cornbread GF \$12

Skillet-baked cornbread with cinnamon honey butter and seasonal jam.

#### Ahi Tuna \$14

Honey Tuna Tartare topped with soy sauce, avocado, cucumber, carrots and served with housemade oven baked bread.

\*Can be GF upon request

### SALADS

#### Caesar GF \$8/14

Romaine lettuce, tossed in house made Caesar dressing, topped with crouton crumble and parmigiano-reggiano.

#### Pomegranate Apple Salad GF \$8/14

Mix of apples with pomegranate seeds, toasted walnuts, and bleu cheese over a bed of arugula with orange tahini dressing.

#### Acorn Squash Salad GF \$8/14

Acorn squash, brussel sprouts, pumpkin seeds, and feta cheese over a bed of kale with a maple balsamic vinaigrette.

|                    |         |      |        |      |
|--------------------|---------|------|--------|------|
| <b>ADD<br/>ONS</b> | Shrimp  | \$10 | Salmon | \$12 |
|                    | Chicken | \$8  |        |      |

### DESSERT

#### Banana Pudding \$10

#### Crème Brûlée GF \$12

#### Carrot Cake \$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 Halibut GF \$36

Pan seared coconut curry halibut served with a lemon risotto and sautéed asparagus.

#### Pesto Alfredo \$42

Creamy pesto-alfredo linguini pasta served with truffle oil crusted scallops, sundried tomatoes, and shaved Parmesan.

#### The Franklin Chop GF \$44

14oz pork chop in an anchovy purée with caramelized baby carrots, topped with a cranberry glaze and caramelized cipollini onions.

#### 12oz New York Strip GF \$54

Grilled 12oz New York Strip over celery root purée and garlic cream sauce, served with au gratin butter potatoes and fried oyster mushrooms.

#### 8oz Filet Mignon GF \$64

Grilled 8oz filet served over pommes purée with broccolini, tempura battered onion rings, and house-made smoked beef jus. Finished with smoked tomato compound butter.

#### Slow Braised Short Ribs GF \$42

Slow cooked short rib, braised in bourbon and coffee. Served with mashed potatoes, endive and roasted cipollini onions.

### ON THE SIDE

#### Popcorn Cheddar Grits GF \$6

#### Mashed Potatoes GF \$6

#### Green Beans GF \$6

#### Broccolini GF \$5

#### Asparagus GF \$6

#### Garlic Parm Crusted Potatoes \$8

#### Fries \$6

+Make them Sweet Potato Fries + \$1

\*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.



## LUNCH MENU

# GRAYS ON MAIN

SERVED  
TUES-SAT  
11AM-4PM

ASK ABOUT OUR 12 & UNDER CHILDREN'S MENU

## SHAREABLES

### Fried Pimento Cheese Balls \$11

Deep fried pimento cheese balls served with moonshine pepper jelly

### Bacon Wrapped Figs \$14

Goat cheese stuffed figs, wrapped in local Benton's bacon, with a balsamic glaze. \*Can be GF upon request

### Sweet and Savory Sprout Crisps \$12

Brussel sprouts in a molasses glaze with cranberries and bacon.

### Pork Belly \$16

Herb Chimichurri with smoked apricot chutney

\*Can be GF upon request

### Sweet Pineapple Chili Drumsticks \$16

Four drumsticks topped with tuxedo sesame seeds. Served with pickled carrots, celery, and bleu cheese dressing.

\*Can be GF upon request

### Cornbread GF \$12

Skillet-baked cornbread with cinnamon honey butter and seasonal jam.

### Ahi Tuna \$14

Honey Tuna Tartare topped with soy sauce, avocado, cucumber, carrots and served with housemade oven baked bread

\*Can be GF upon request

## SALADS

### Caesar GF \$8/14

Romaine lettuce, tossed in house made Caesar dressing, topped with crouton crumble and parmigiano-reggiano.

### Pomegranate Apple Salad GF \$8/14

Mix of apples with pomegranate seeds, toasted walnuts, and bleu cheese over a bed of arugula with orange tahini dressing.

### Acorn Squash Salad GF \$8/14

Acorn squash, brussel sprouts, pumpkin seeds, and feta cheese over a bed of kale with a maple balsamic vinaigrette.

**ADD  
ONS**

Shrimp \$10  
Chicken \$8

Salmon \$12

## DESSERT

### Banana Pudding \$10

### Crème Brûlée GF \$12

### Carrot Cake \$12

## MAIN ENTREES

### Cuban Sandwich \$18

Slow cooked mojo pork tenderloin cooked with pit ham and caramelized onions, served on an italian baguette with a house-made dijonaise and Swiss cheese. 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.

### Fried Catfish \$18

Fried seasoned catfish topped with a creamy and savory crawfish artichoke and carrot sauce. Served on a bed of butter herb rice.

### B.L.T. \$15

Classic bacon, lettuce, and tomato sandwich, served with a housemade jalapeño aioli on sourdough toast. Side of fries.

### Meatball Sub \$16

Basil marinara tossed meatballs topped with fresh mozzarella and served on sliced ciabatta bread. Side of fries.

### Firebird Pimento Sandwich \$18

Hot chicken sandwich topped with housemade pimento cheese spread, lettuce, tomato, pickle. Side of fries

### Gray's Burger \$18

8oz hamburger patty topped with Kenny's cheddar, lettuce, tomato, onion, pickles, and homemade Gray's sauce on a brioche bun. Side of fries.

### Poke Bowl GF \$20

Sushi rice bed topped with tuna, cucumbers, edamame, shredded carrots, and watermelon radish. Finished with a drizzle of housemade eel sauce, spicy mayo, and yum yum sauce.

### Sub Half Salad For Side +\$4

## ON THE SIDE

### Popcorn Cheddar Grits GF \$6

### Fries \$6

### +Make them Sweet Potato Fries + \$1

### Butter Herb Rice GF \$6

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\*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.



## 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

#### Peacemaker \$14

Titos Handmade Vodka, Pama Pomegranate, Lemon, Honey,  
Orange Bitters

*\*For every drink ordered, \$1 is donated to  
Second Harvest Food Bank*

#### Mint On Main \$14

Aspen Vodka, Licor 43 Horchata Cream,  
Cafe Bueno Coffee Liqueur, Cold Brew, Mint Syrup

#### Glass Forest \$14

Gray Whale Gin, Cocchi Americano, Dell'Alpe Amaro,  
Ramazzotti, Lemon

#### Golden Remedy \$15

Southbound Reposado Tequila, Housemade Cinnamon  
Arancello, Honey, Lime, Chai Bitters, Angostura Bitters

#### Piña Spice \$14

Trovador Rum, Palomo Mezcal, Pineapple Cinnamon  
Demerara, Lime, Smoked Cinnamon Bitters

#### Velvet Smolder \$14

Palomo Mezcal, Maple Syrup, Xocoytl Mole Bitters,  
Orange Bitters

#### Table For Two \$15

Lairds Apple Brandy, Corsair Dark Rye, Giffard Banane,  
Barenjager, Plum Bitters, Smoked Cinnamon Bitters

#### Winter's Morning \$16

Woodford Double Oak, Fernet Branca, Mr. Black, Demerara,  
Walnut Bitters

## 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

#### Hot Toddy

Old Dominick Toddy, Lemon, Ginger, Honey, Chai Bitters

#### Martinez

Gin, Sweet Vermouth, Luxardo Maraschino, Angostura

#### Negroni

Gin, Sweet Vermouth, Campari

#### Last Word

Gin, Luxardo Maraschino, Green Chartreuse, Lime

### PROHIBITION FRIENDLY

#### Pomegranate Gimlet \$8

Empress, Giffard Elderflower, Lime, Pomegranate, Demerara

#### Winter Rita \$8

Lyres Agave Blanco, Cranberry, Lime, Agave

#### Yule Root Spritz \$8

Hemp and Root Liqueur, Lemon, Honey, Lyres Sparkling

#### Lyres Sparkling \$8

#### NA Beer Rotation \$5

### BEER SELECTION

#### 12 OZ Cans \$5

Taco Tuesday Mexican Lager

Tailgate Orange Wheat

Cigar City IPA

Yazoo Hopry Hazy IPA

Jackalope Bearwalker Brown Ale

Yee-Haw Winter Porter

Wanderslinger Stout

#### 16 OZ Cans \$8

Tiny Bomb Pilsner

Three Floyds Lager

Edmunds Oast Blonde Ale

Bearded Iris Homestyle IPA

New Heights Red Ale

Nashville Cider Co.

## ASK YOUR SERVER FOR OUR WINE AND SPIRITS LIST

STATE LIQUOR/WINE TAX NOT INCLUDED IN PRICES