



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 parmesan-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	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 FOODBOURNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



LUNCH MENU

GRAYS ON MAIN

ASK ABOUT OUR 12 & UNDER CHILDREN'S MENU

SERVED
TUES-SAT
11AM-4PM

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

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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	Salmon	\$12
	Chicken	\$8		

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	
Butter Herb Rice GF	\$6

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BAR MENU

GRAYS ON MAIN

BAR
MANAGER:
RAEANN
ROBINSON

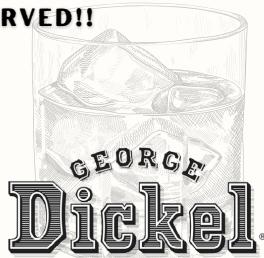
INFLUENCED BY "THE GOLDEN AGE OF THE AMERICAN COCKTAIL," OUR
BAR PROGRAM FOLLOWS THE MARK OF THAT PERIOD; ONE FULL OF
CREATION, EXPERIMENTATION, AND VIGOR.

CRAFTED SEASONAL COCKTAILS

Peacemaker	\$14
Titos Handmade Vodka, Pama Pomegranate, Lemon, Honey, Orange Bitters	
*For every drink ordered, \$1 is donated to <u>Second Harvest Food Bank</u>	
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, Xocytol 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
Negróni	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	

BEER SELECTION

12 OZ Cans \$5	16 OZ Cans \$8
Taco Tuesday Mexican Lager	Tiny Bomb Pilsner
Tailgate Orange Wheat	Three Floyds Lager
Cigar City IPA	Edmunds Oast Blonde Ale
Yazoo Hopry Hazy IPA	Bearded Iris Homestyle IPA
Jackalope Bearwalker Brown Ale	New Heights Red Ale
Yee-Haw Winter Porter	Nashville Cider Co.
Wanderslinger Stout	

ASK YOUR SERVER FOR OUR WINE AND SPIRITS LIST

STATE LIQUOR/WINE TAX NOT INCLUDED IN PRICES