

QUICK BITES

Alder Smoked Fish Dip 8
Grilled French Bread

Black Eyed Pea "Hummus" 8
House made

Chips and Guac 8
Fresh Guacamole, Salsa, Tortilla Chips

SHAREABLES

TN Poutine 11
3-Day Smoked Pulled Pork, Gravy,
Cheese Curds, House Fries

Duck Sausage Flatbread 12
Caramelized Onions, Roasted Peppers,
Goat Cheese

Pretzel-and-Beer Battered Cheese Curds 9
Comeback Sauce

Buffalo Cauliflower 9
Flash Fried, Classic Buffalo Sauce,
Bleu Cheese Dressing

Dirty Southern Nachos 9
3-Day Smoked Pulled Pork, Queso,
Pickled Jalapenos, Salsa, Tortilla Chips

GREENS

Black and Bleu* 16
Mixed Greens, Sliced Filet, Bleu Cheese,
Tomato, Onion, Carrot, Choice of Dressing

Farro and Mint 10
Cherry Tomatoes, Hot House Cucumbers,
Sunflower Seeds, Watermelon Radish, Arugula,
Feta Cheese, Meyer Lemon Vinaigrette

Cardini 9
Romaine, Shaved Parmesan, Croutons,
Caesar Dressing

HANDHELD

SERVED WITH CHOICE OF HOUSE FRIES, COLESLAW, OR FRUIT
UPGRADE TO TRUFFLE OR CHIPOTLE FRITES FOR 3

Brisket Reuben 11
Smoked Brisket, Sauerkraut, Swiss Cheese,
House made Thousand Island on Rye

Pork and Pimento 11
3-Day Smoked Pulled Pork With Pimento
Cheese on Texas Toast

3-Day Smoked Pulled Pork 10
Bourbon BBQ Sauce, Coleslaw on Kaiser Roll

Turkey and Swiss 11
Sliced Turkey, Swiss Cheese, Lettuce,
Tomato, Avocado Aioli on Choice of Toast

Deviled Eggs 9
Duke's, Smoked Paprika, Tennshootoe

Cheese Board 12
A Curated Selection of Artisanal Cheeses

Fried Green Tomatoes 7
Comeback Sauce

Pimento Cheese Wontons 9
Smoked Tomato Dip

Truffle Frites 8
House Fries, Parmesan, Truffle Oil, Garlic Aioli

Chipotle Frites 7
House Fries, Chipotle, Cotija Cheese,
Avocado Aioli

House Wings 10
Asian Sweet Heat, Bourbon BBQ, or Classic
Buffalo Sauce

Strawberry Salmon* 16
Baby Spinach, Compressed Strawberries,
Goat Cheese, Candied Pecans, Honey
Lemon Vinaigrette

Cool Springs Cobb 14
Mixed Greens, Roasted Corn, Tomatoes,
French Fried Onions, Hot House Cucumbers,
Grilled Chicken Breast, Hard Boiled Egg,
Chopped Bacon, Choice of Dressing

Shrimp Po'boy 12
Cajun Fried Shrimp, Lettuce, Tomato, Pickle,
Comeback Sauce on Hoagie

Marriott Burger* 13
All-Beef Patty With Pancetta, White Cheddar,
Lettuce, Tomato on Kaiser Roll

Patty Melt* 12
All-Beef Patty With Cheddar Cheese,
Grilled Onion on Rye

KNIFE & FORK

Ribeye* 32

Honey Bourbon Sweet Potatoes,
Seasonal Vegetables, Blackberry Bourbon
Butter Chapeaux

Beef Filet Medallions* 32

Honey Bourbon Sweet Potatoes,
Seasonal Vegetables, Blackberry Bourbon
Butter Chapeaux

Grilled Chicken 15

Honey Bourbon Sweet Potatoes,
Farmhouse Vegetables, Ratatouille Relish

Linguini Alfredo 18

Choice of Blackened or Grilled Chicken,
Salmon, or Mahi Mahi

Shrimp and Grits 19

Andouille Cream Sauce, Diced Trinity, Yellow
Grit Cake

Gnocchi 16

Quinoa Ragu (Vegan and Gluten-friendly)

Chili Crab Stuffed Salmon* 26

Wilted Seasonal Greens, Blood Orange
Honey Reduction

Fried Chicken 18

Seasonal Vegetable, Macaroni and Cheese,
Country Gravy

Tres Tacos 14

Grilled Mahi Mahi, Black Bean-Corn-Mango
Salad, Avocado Cream

DESSERTS

SERVED WITH SEASONAL BERRIES AND WHIPPED CREAM

Flourless Chocolate Cake 10

Death by Chocolate, Not by Gluten

Italian Lemon Cake 8

NY Cheesecake 8

Chef's Selection Bread Pudding 7

See What Chef's Cooked Up

Chocolate Spoon Cake 9

Ice Cream Bowl 7

LOCAL CRAFT BEER

Blackstone Brewing Company

Session Player IPA
St. Charles Porter
Nut Brown Ale

Yazoo Brewing Company

Pale Ale
Dos Perros American Brown Ale

Tennessee Brew Works

Southern Wit Belgian Style Ale
1927 IPA

Little Harpeth Brewing

Chicken Scratch American Pilsner

LOCAL SPIRITS

Pickers Vodka

Quadruple Filtered and Blended with
Tennessee Limestone-Filtered Water

Belle Meade Bourbon

Small Batch Bourbon Famous for its Spicy
Rye Kick

Cumberland Cask TN Straight Whiskey

A Blend of 6 ½ Year and 8 ½ Year Old Whiskey
Made from 70% Corn, 25% Rye, 5% Barley

Whenever possible, we utilize locally sourced, hand-picked
ingredients including herbs and produce from our garden,
as well as honey from our rooftop beehives.

H-Clark Black & Tan Whiskey

A Rich, Black Oatmeal Stout Mash, Distilled
and Aged in Oak Barrels

H-Clark Tennessee Dry Gin

Fine Botanical and Citrus Notes

Corsair Gin

Small Batch Gin from a Hand-Hammered
Gin-Head Pot Still



An automatic service charge of 18% will be added to parties of 6 or more.
Shared entrée fee of \$5 per additional person.



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