Little Fib

NASHVILLE
Music City, USA

SMALL BITES

Cornbread Madeleines 4
local honey butter, smoked salt

Deviled Eggs..... 6
smoked paprika, chow chow

Recipe #9 Meatball..... 12
TN grassfed beef, strawberry marinara , parmesan,bread shards

Smoked Wings..... 11
TN whiskey honey glaze

HOUSE FAVORITES

Served with Salad or Seasoned Fries

Shrimp Roll.....24
grilled and chilled gulf shrimp, duke's mayo, pickled corn, summer tomato, buttered roll

Commerce Street Burger*....20
two grass fed beef patties, american cheese, 1000 island, onion, shredded lettuce, sesame bun

TN Bird Dog..... 19
crispy fried chicken tenders, Nashville hot honey, pickled mustard seeds, shredded lettuce, citrus aioli, brioche dog bun

ON SOME DOUGH

The Southerner.....16
country ham spread, farmhouse cheddar cheese, roasted peppers, citrus aioli, greens

Taste of Summer 16
farmhouse cheddar, bacon, pickled corn, tomato, avocado green goddess

SALADS

Market Salad 14
market greens, summer berries, toasted cashews, goat cheese crumble, simple vinagrette

Watermelon Salad 13
mixed greens, cucumber,tomato, feta, roasted onion vinaigrette

SWEET

Biscuit A la Mode 7

sugar biscuit,summer berries, vanilla ice cream

0910

Applicable state sales tax goes to the state. An 18% gratuity charged to parties of 6 or more to be distributed to the server. If you have any concerns regarding food allergies, please alert your server prior to ordering.
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

LOCAL DRAFT BEER

Honey Nuggets IPA **8**
Nashville, TN – Honey IPA Collaboration with Tailgate Brewery – ABV 6.2%

Tailgate Brewery – Tailgate Lager **8**
Nashville, TN – Light Gold, Slightly Hazy – ABV 5%

Tailgate Brewery – Orange Wheat **8**
Nashville, TN – American Pale Wheat Beer – ABV 5.1%

Yee Haw Brewing – Dunkel **8**
Johnson City, TN – Euro Style Dark Lager – ABV 5.5%

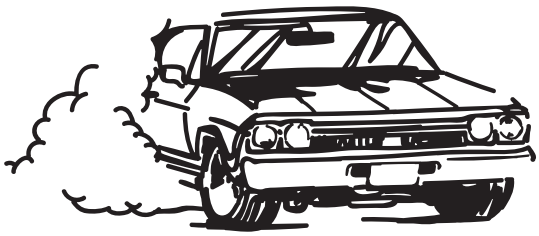
Fat Bottom Brewing – Ruby **8**
Nashville, TN – American Red Ale – ABV 5.1%

Little Harpeth Brewing – Chicken Scratch **8**
East Nashville, TN – German Style Pilsner – ABV 5.2%

Jackalope Brewing Company – Bearwalker **8**
Nashville, TN – Maple Brown Ale – ABV 5.1%

Diskin Cider **8**
Nashville, TN – Gluten Free, Fresh Pressed Apples, No Added Sugar – ABV 5.6%

Black Abbey Brewing Company – Forty- Five **8**
Nashville, TN – American Coffee Porter– ABV 4.8%



WINE

White

Scarpetta, Pinot Grigio, Italy 11
Leese-Fitch, Chardonnay, CA 11
Custard, Chardonnay, North Coast, CA 12
Trefethen, Dry Riesling, Napa Valley, CA 14
Honig, Sauvignon Blanc, Napa Valley 12
Astrolabe, Sauvignon Blanc, Marlborough, NZ 13

Sparkling & Rose

Mionetto, Brut Prosecco, Veneto 11
Underwood, Rose, Oregon 11
Poema, Brut Cava, Penedes, Spain 12
Gruet, Blanc de Blanc, New Mexico 13

Red

Bread & Butter, Pinot Noir, CA 11
Domaine Laroque, Pinto Noir, Languedoc Roussillon 12
Hahn Estate, Merlot, Central Coast, CA 11
Alamos Selection, Malbec, Mendoza, Argentina 13
Z. Alexander Brown Uncaged, Red Blend, CA 11
Red Fox Red, Red Blend, Arrington, TN 13
Sledgehammer, Cabernet Sauvignon, CA 11
Moobuzz, Cabernet Sauvignon, Paso Robles, CA 12
Aviary, Cabernet Sauvignon, Napa Valley, CA 14

COCKTAILS

I Fib You Not, 13
Corsair Triple Smoke Whiskey, Lf Honey, Lemon Juice, Ginger, Blackberries

Nashjito, 12
Corsair Spiced Rum, Lime juice, Mint

It's A Simple Life, 11
Ketel Grapefruit Rose Vodka, Lime Juice, Grapefruit Juice

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