

THE BRIDGE BAR

Cut, Slice & Pick

Trio of Spreads, spiced carrot, beet pistachio, fresh chickpea hummus, pita, veggies \$14

Quick Pickled Shrimp, marie rose sauce \$12

Artisan Cheese Board, three pepper jam, spiced walnuts, marinated olives \$15

Charcuterie, Italian meats and sausages, baguette, Grissini, taleggio, spiced walnuts, house honey \$16

Blistered Shishito Peppers, sautéed shishito peppers, yuzu, tajin, greek yogurt and lemon \$12

Roasted Mushrooms Bruschetta, garlic thyme, whipped Feta and crispy kale \$10

Shaken

Spring Spinach, baby spinach, arugula, strawberries, feta, red onion, lemon dijon vinaigrette \$10

Kentucky Blue, candied walnuts, gorgonzola, red onion, TN grass fed bacon, cornbread croutons, bourbon vinaigrette \$11

Citrus Grain, bulgur wheat, roma tomato, sweet peppers, onion, almonds, oranges, citrus vinaigrette \$10

add grilled Joyce Farms chicken \$6

add grilled shrimp \$7

Loaded Nachos, serves 3-4

house smoked chicken, borracho beans
onions, jalapeno, tomato, sour cream, cilantro, iceberg
Lettuce & sharp cheddar cheese, queso, salsa \$16

Mussels and Frites, garlic, fresh herbs, white wine, butter, grilled bread, seasoned potato wedges \$14

Italian Sub, serves 3-4

cappicola, mortadella, ham, salami, pepperoni, shredded iceberg, tomato, red onion, provolone, garlic aioli, side of spicy pickled vegetables \$21

Classic Burger, the classic on a butter toasted brioche bun, fresh ground angus beef, cheddar cheese, super sauce, LTO served with potato wedges \$15

Arugula Roasted Mushroom Flatbread, lemon oil, mascarpone, and goat cheese \$13

Sun Dried Tomato Flatbread, marinara, basil, sundried tomatoes and mozzarella \$13

Jars

S'mores, toasted marshmallows \$9

Oreo Cheesecake \$9

Strawberry Shortcake \$9

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Applicable state sales tax goes to the state. An 18% gratuity charged to parties of 6 or more to be distributed to the server.

Hops, Grapes & Libations

Cocktails

Sangria Jennice

White Wine Blend,
'R' House Sangria Recipe \$12

Tequila Rose

TC Craft Tequila, Freshly Squeezed
Lime And Grapefruit Juice, Rose Water \$13

Dark & Stormy

Myers dark rum, lime juice, simple syrup,
ginger beer \$12

Bourbini

George Dickel No. 8, Peach Schnapps,
Lemon Juice, Peach Bitters, Prosecco \$12

Cable Car

Corsair Spiced Rum, Orange curacao, lemon
Juice, simple syrup \$12

1902 Daiquiri

Prichard's Rum, lime juice, simple syrup \$12

1881 Smokey Old Fashioned

George Dickel Rye, Smokey Sugar Cubes,
Angostura Bitters, Dirty Cherries, Orange \$13

La Rosita

TC Craft Tequila, Campari, Sweet Vermouth,
Dry vermouth, bitters \$13

Champagne Mule

Pickers Vodka, Lime juice, Basil Simple Syrup,
Ginger Beer, Champagne \$13

Blackstone Chaser Pale Ale

Blackstone Session IPA

Fat Bottom IPA

Hap N Harry's Lager

Yazoo Hops Perfect IPA

Yazoo Hefeweizen

Yazoo Gerst Amber Ale

Yazoo Pale Ale

Yazoo Dos Perros Brown Ale

Yazoo Sly Rye Porter

Local Brews

Sparkling Wines and Champagne

Mumm Napa, Brut, Napa Valley, NV, CA G \$15 B \$57

Mionetto, Organic, Prosecco, Italy G \$13 B \$49

Veuve Clicquot, Brut, Champagne, France B \$150

Rose

Fleur De Mere, Rose, France G \$11 B \$41

White Specialties

Cooper Mountain, Pinot Gris, OR G \$12 B \$45

Pighin, Pinot Grigio, Italy G \$12 B \$45

Wairau River, Sauvignon Blanc, New Zealand G \$12 B \$45

Paco & Lola, Albarino, Spain G \$14 B \$53

Sip, Moscato, CA G \$11 B \$41

Charles Smith "Kung Fu Girl", Riesling, WA G \$11 B \$41

Chardonnay

Snoqualmie, Chardonnay, WA G \$11 B \$41

Copain, Chardonnay, CA G \$14 B \$53

Red Specialties

Cherry Pie, Pinot Noir, CA G \$12 B \$45

Mohua, Pinot Noir, WA G \$16 B \$61

Achaval-Ferrer, Malbec, Argentina G \$22 B \$85

Decoy, Merlot, Sonoma, CA G \$15 B \$57

Arrington Red Fox Red, Cabernet Blend, TN G \$13 B \$49

Cabernet Sauvignon

Sledgehammer, Cabernet Sauvignon, CA G \$11 B \$41

Ferrari-Carano, Cabernet Sauvignon, CA G \$17 B \$65

Napa Valley Quilt, Cabernet Sauvignon, CA G \$20 B \$77

A Little Help From Our Friends

32oz Budlight \$15.00

32oz Budweiser \$15.00

40oz Miller High Life \$18.00

Wines