

Shareables & Snacks

Roasted Brussels & Bacon 6.98  
Balsamic glaze & pickled onions

Gravy Fries 7.98  
Crispy russet wedges, house crafted sausage gravy, fresh tomatoes, cheddar-jack cheese, and chives

Vegan Avocado Toast 11.98  
Fresh avocado mashed with lemon, heirloom cherry tomatoes, radish, chimichurri, Aleppo pepper

Sweet Chili Chicken Bites 11.98  
Crispy chicken bites with sweet chili garlic sauce, pickled carrots, cilantro, basil & mint

Salads

Crispy Chicken Chinese Salad 17.25  
Huli huli glazed crispy chicken bites, organic lettuces, crunchy cabbage, cucumbers, radish, seasonal fruit, pickled carrots, cilantro, and sesame-ginger vinaigrette

Vegan Summer Peach Salad 15.98  
Market peaches, roasted corn, heirloom tomato, avocado, cucumber, fresh basil, mint, & cilantro, organic lettuces, and jalapeño-lime vinaigrette

All Natural Mediterranean Chicken Salad 16.98  
Oven-roasted shaved chicken breast, salami, organic lettuces, heirloom cherry tomatoes, chickpeas, feta cheese, pepperoncini, pine-nuts, and oregano vinaigrette

Kids Corner

Puff Cakes 6.98  
Baby Dutch puff cakes, powdered sugar, butter, real maple syrup

Mac & Cheese 9.98  
Creamy three cheese pasta | add chicken +4.29

Kids Scramble 8.98  
Scrambled eggs, toast, jam, and strawberries

Kids Crispy Chicken Bites 11.98  
All-natural hand-breaded crispy chicken bites with creamy ranch and russet wedges

Chef Signatures

Kung Pao Spare Ribs 19.98  
1/4 rack with sweet and savory glaze, chilies, chives, crushed peanuts and red cabbage slaw

Filet Mignon Skewers & Soba Salad 22.98  
Four Korean BBQ-marinated skewers, chilled soba noodle salad, crunchy veg, crispy garlic, chives, and brown sugar miso sauce

Calabrian Brisket Mac & Cheese 18.98  
Creamy mac & cheese with a 1/4 lb. of 24-hour brisket, Calabrian chilies, garlic-herb bread crumbs

Miso Salmon Bowl 22.75  
Grilled sesame miso salmon, sushi-style brown rice, cucumber, avocado, red cabbage slaw, radish, broccoli, pickled carrots, brown sugar miso and nori dynamite sauce

Truffle Mushroom Pasta 16.98  
Creamy garlic mushroom pasta with parmesan cheese, truffle, fresh herbs and breadcrumbs

Kimchi Fried Rice Brunch Bowl 14.98  
Organic brown rice, sweet umami stir fry sauce, kimchi, zucchini, red peppers, garlic mushrooms, sunny-side egg, and furikake

Sandwiches & More

Salmon Burger with Maple-Dijon Slaw 17.75  
House made salmon patty, brussels sprout slaw, maple-Dijon dressing, jalapeno aioli, brioche bun and russet wedges

Backyard Burger 18.98  
1/3lb beef burger, aged cheddar, house burger sauce, grilled onions, lettuce, tomato, our pickles, brioche bun and russet wedges | make it a brunch burger! Add bacon +3.25 ; Add egg +2.50

Chicken Caprese Sandwich 16.98  
Oven roasted shaved chicken breast, basil pesto aioli, arugula, tomato, fresh mozzarella cheese, balsamic glaze, toasted ciabatta, and salad greens

Avocado & Chicken BLT Wrap 15.98  
Oven roasted chicken breast, smashed avocado, nitrate free bacon, organic lettuces, tomato, house ranch, wrapped in a tortilla, and salad greens

Z's Fried Chicken Sandwich 17.75  
All natural crispy chicken breast, creamy ranch spread, our pickles, red cabbage slaw, brioche bun and russet wedges |make in Nashville +1

Street-Style Favorites

Vampiro Birria Tacos 16.98  
Slow cooked brisket with red onion & cilantro, crispy cheese corn tortillas, cabbage slaw, guacamole, house consomé

Grilled Chicken Banh Mi 17.98  
Marinated grilled chicken breast, pickled veg, Calabrian chilies, tangy house spread, cilantro, basil & mint, toasted ciabatta

Shrimp Taco Trio 15.98  
Grilled shrimp, avocado mash, red cabbage slaw, crema, corn tortillas

Brunch at Sunset

Nashville Hot Chicken & Eggs 19.75  
Fried buttermilk brined chicken breast, fiery house Nashville sauce, house crafted sausage gravy, sunny-side eggs, our pickles, toasted russet wedges

Sunset Breakfast Plate 17.98  
2 eggs, bacon or sausage, crispy russet wedges, sourdough toast

Malted Milk Pancakes 14.98  
Three light and fluffy malted pancakes with real Vermont maple syrup & butter | add fresh blueberries +2; chocolate chips +1; make it churro +1.50

Ask about our wine selection!

Alcoholic Drinks

Classic Mimosa 8

Blood Orange Mimosa 11

Pineapple Elderflower Mimosa 11

Mimosa Kit 39  
bottle of champagne with freshly squeezed orange and blood orange juice

Mimosa Flight 27  
a flight of our signature mimosas - classic, blood orange, and pineapple elderflower

Glass of Champagne 8

Wine by the Glass  
Pinot Gris 12  
Pinot Noir 10  
Rose 10

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

\*\*Allergen Notice\*\* We care about your dining experience. While our kitchen is not allergen-free, we'll do our best to accommodate your needs. Please let us know if you have any allergies.

Coffee & Tea

Chagaccino 8.50  
Blend of chaga, cinnamon, vanilla, monkfruit, milk of your choice and a double shot of espresso

The Vale Vale 6.25  
Oat milk latte with brown sugar, cinnamon and a double shot of espresso

Iced Little Bridge 4.98  
Short oat milk latte served over ice with honey, cinnamon and a double shot of espresso

Golden Turmeric Latte 5.25  
vegan, anti-oxidant, spiced caffeine-free almond milk latte, choice of sweetener | make it dirty +1.75

Mocha 4.75  
Chocolate chips melted with a double shot of espresso and steamed milk

Chai Latte 4.50  
Housemade sweet chai concentrate with steamed milk | make it dirty +1.75

Matcha Latte 5  
matcha green tea with steamed milk, choice of sweetener

Espresso Shot 3.25  
Drip Coffee 3.50  
Americano 3.25  
Cappuccino 4.25  
House Made Cold Brew 3.75

Latte 4.25  
Vanilla Latte 4.50  
Mocha 4.75  
Hot Chocolate 3.50  
Hot Tea 3  
HARNEY & SONS Chamomile, Earl Grey, Sencha Green, English Breakfast

Refreshers

Seasonal Claudine Coolers & Refreshers 4.50

Lemonade 4.50

Matcha Lemonade 4.75

Pineapple Mint Refresher 4.75

Freshly Squeezed Orange Juice 6