



Let's do Lunch

SOUPS

Lobster Bisque

Butter Poached Lobster, Rich Broth, Sherry Cream, Crème Fraîche cup 8 bowl 14

New England Clam Chowder

Gold Potatoes, Bacon, Celery, Onions, Islip Clams, Profiteroles cup 8 bowl 14

Classic French Onion Soup

Caramelized Onion, Hearty Broth, Simple Toast, Cheese Gratin 15

SALADS

Apple Carpaccio & Baby Shrimp

Granny Smith Apple, Bleu Cheese, Apple Cider Gastrique, Candied Walnuts, Fine Micro Herbs, Pumpnickel Croutons 15

Modern Chopped Salad

Romaine, Bacon, Cucumber, Olives, Corn, Banana Peppers, Chickpeas, Soppresata, Tomato, Onion, Garlic Streusel 15

Steak House Caesar

Chopped Romaine, Parmesan, White Anchovy, Garlic Streusel 12

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615-649-6383

APPETIZERS

Rhode Island Fried Calamari

Spicy Peppers, Piquillo Pepper Sauce 17

Federal Hill Style Stuffed Clams

Narragansett Bay Cherry Stone Clams, Italian Sausage, Bread Crumbs, Pecorino Romano 5 Each

Buffalo Cauliflower

Beer Battered, Frank's Red Hot Butter Sauce, Blue Cheese "Snow", Celery 14

Colossal Shrimp Cocktail

Poached in Aromatic Courte Bouillon, Fiery House Sauce 6 Each or Platter of 10 54

Oysters on the Half Shell

1/2 dozen East Coast 22 or West Coast 25

MAIN PLATES

Steak Frites

6oz. Prime New York Strip, Pommes Frites, Green Peppercorn Sauce 32

Lobster & Shrimp Roll

Dressed Lobster & Shrimp, Toasted New England Roll, Salt & Vinegar Chips 28

Crab Imperial Cake

Mustard Beurre Blanc, Dressed Arugula 22

Shrimp Tacos (2)

Candied Jalapeño, Kimchi, Slaw, Mayo, Frites 16

American Wagyu Burger

6oz. Black Hawk Farms, Brandy Red Wine Onion, Port Salut, Brioche Bun, Frites 19

Avocado Toast

Smashed Avocado, Aleppo Honey, Feta, Heirloom Cherry Tomato, Fines Herbs 14

Mediterranean Power Bowl

Quinoa, Tomato, Cucumber, Feta, Hummus, Red Onion, Crispy Garbanzo Beans 16

Salmon 18 | Shrimp 16 | Avo 6 | Chicken 12 | Beef Tips 16

SWEETS

Coconut Cake 15

Sticky Toffee Pudding 15

Crème Brûlée 15

Carrot Cake 15

WINES BY THE GLASS

		G	B
109	Nicolas Feuillatte, Brut, Champagne AOC, France NV (<i>split</i>)	---	26
120	Saint-Hilaire, Brut, Blanquette de Limoux AOC, France 2021	18	64
116	Pierre Sparr, Brut Rosé, Crémant d'Alsace AOC, France NV	20	70
130	Vietti Cascinetta, Moscato d'Asti DOCG, Piedmont, Italy 2023	13	46
132	Fratelli Ponte, Fiore Di Loto, Brachetto DOCG, Italy 2022	14	50
202	Bruno Cormerais, Muscadet Sevre-et-Maine AOC, France 2020	14	54
261	Bertani Velante, Pinot Grigio, Veneto IGT, Italy 2023	14	54
280	Loosen Bros, Dr. L, Dry Riesling, Mosel, Germany 2023	13	46
206	Laurent Reverdy, Le Garenne, Sancerre AOC, Loire, France 2023	19	72
361	Craggy Range, Te Muna, Sauvignon Blanc, New Zealand 2023	20	76
227	Jean Claude Thevenet, Mâcon Pierreclos AOC, Burgundy, France 2022	15	58
317	Jim Nantz, The Calling, Chardonnay, Sonoma Coast AVA, CA 2021	16	64
323	Ramey, Chardonnay, Russian River Valley AVA, CA 2022	25	98
238	Gérard Bertrand, Orange Gold, Languedoc-Roussillon AOC, France 2022	19	68
418	Jean-Luc Colombo, Cape Bleue Rosé, Provence AOC, France 2023	14	46
541	Maison Roche de Bellene, Vieilles Vignes, Burgundy AOC, France 2020	20	76
774	Diora, La Petit Grace, Pinot Noir, Monterey AVA, CA 2021	15	60
548	Château La Caze Bellevue, Saint Émilion AOC, Bordeaux, France 2020	20	76
712	Peju Winery, Merlot, Napa Valley AVA, CA 2018	18	72
590	Sierra de Tolono, Tempranillo, Rioja, Spain 2021	16	62
780	Daou, Pessimist, Red Blend, Paso Robles AVA, Central Coast, CA, 2022	14	54
726	B.R. Cohn, Cabernet Sauvignon, North Coast AVA, CA 2021	15	60
751	Caymus, Cabernet Sauvignon, Napa Valley AVA, CA 2021 (<i>IL</i>)	39	200
737	Brendel, Copper's Reed, Cabernet Sauvignon, Rutherford AVA, CA 2021	25	96
782	Austin Hope, Cabernet Sauvignon, Paso Robles AVA, CA 2021 (<i>IL</i>)	20	88
826	Molly Dooker, Two Left Feet, Shiraz, McLaren Vale, Australia 2021	18	72

COCKTAILS

THE GARDENER'S MARTINI

Prairie cucumber vodka, Lo-Fi dry vermouth, Olive brine,
Cherry tomato, Basil leaves, Black pepper olive oil drop,
Tomato, Pickle, Blue cheese olive skewer 17

LAVENDER SPRITZ

Wheatley vodka, Lavender syrup, Lemon juice,
Crème de Violette, Cava splash, Soda 16

STRAWBERRY G & T

Broker's gin, Strawberry syrup, Giffard elderflower,
Campari apéritif, Lemon juice, Tonic 16

OLD FASHIONED

Old Forester Signature bourbon, Buffalo Trace bourbon,
Angostura bitters, Orange bitters, Orange peel 16

BOURBON'S DREAM

Buffalo Trace bourbon, Passionfruit, Ginger syrup,
Simple syrup, Lime juice, Mint leaves 16

SEÑORITA ROSA

Altos blanco tequila, Lo-Fi gentian amaro, Simple syrup,
Curaçao, Salt & Sugar rim 16

DRAFT BEER

Music City Light (Light Lager) Nashville	10
Wisecre Tiny Bomb (Czech Pilsner) Memphis	10
Bearded Iris Homestyle (IPA) Nashville	12
East Nashville TN Sipper (Blonde Ale) Nashville	8
Bells Oberon (Pale Wheat Ale) Michigan	9
Yazoo Brewing Gerst (Amber Ale) Nashville	8

BOTTLE BEER

Stella Artois (Pale Lager)	8
Tennessee Brew Works Southern Wit (Wheat Beer)	8
Guinness Draught (Irish Stout)	8
Blackberry Farm (Classic Saison)	28
Samuel Smith's Organic Cider	15
NA Heineken OO	7

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.