



Sunday Brunch

LIGHTER FARE

Açaí Bowl

Banana, Strawberry, Blueberry, Cacao Nibs, House Granola, Organic Honey 12

Avocado Toast

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

Mediterranean Power Bowl

Ancient Grain, French Feta, Cucumber, Red Onion, Tomato, Crispy Garbanzo Beans 12

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

Steak House Caesar

Chopped Romaine, Parmesan, White Anchovy, Garlic Streusel 12

SIDES

Hash Browns 11
Pomme Frites 10
Crispy Bacon Strips 6
Breakfast Sausage Patties 6

SWEETS

Signature Coconut Cake 12
Sticky Toffee Pudding 12
Crème Brûlée 12
Carrot Cake 12

JUICE

Orange 6 | Grapefruit 6 | Apple 6
Whole Milk 6 | Chocolate Milk 6

joemuier.com

STARTERS

Colossal Shrimp Cocktail

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

Oysters Rockefeller

Creamed Spinach, Bacon, Pernod, Gruyere Gratin 19

Biscuits & Gravy

Large Fluffy Biscuit, Southern Breakfast Sausage Gravy 11

MAINS

Eggs in Purgatory

Nduja, Bell Peppers, Onion, Fried Eggs 14

Classic Eggs Benedict

Canadian Bacon, Asparagus, Mock Béarnaise 16

American Omelet

Smithfield Ham, Roasted Red Peppers & Onions, American Cheese 14

Imperial Crab Cake & Eggs

Crispy Crab Imperial, Poached Egg, Arugula
Stone Ground Mustard 24

Raspberry Cheesecake Pancakes

Whipped Ricotta, Raspberry Coulis, Fresh Raspberries, Mint, Tennessee Whiskey Maple Syrup 16

Shrimp & Parmesan Grits

Garlic Roasted Shrimp, Logan Turnpike Grits, Grated Bottarga, Red Pepper Cream 18

Terry's Fried Chicken & Waffles

Fried Chicken Thighs, Fluffy Belgium Waffle, Whipped Butter, Tennessee Whiskey Maple Syrup 18

Steak Frites & Eggs

6oz. Prime New York Strip, Pomme Frites, Eggs Over Easy, Green Peppercorn Sauce 32

Lobster & Shrimp Roll

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

American Wagyu Burger

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

#1 Big Eye Tuna Tartare

Crispy Rice, Creamy Kewpie, Seaweed Salad, Chow-Chow, Sesame Seed Oil 24

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
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
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
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

MIMOSA

Perelada Stars Brut Nature Sparkling Cava, Fresh squeezed orange juice, Orange slice 10

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

BELLINI

Perelada Stars Brut Nature Sparkling Cava, Creme de Peche, Dehydrated lemon 11

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
Wisacre 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.