



ARRIVE AS STRANGERS
LEAVE AS FRIENDS

SUNDAY- THURSDAY / 4 - 11
FRIDAY - SATURDAY / 4 - 12

COCKTAILS

all cocktails \$14

SMARTY JONES

blueberry pisco, finochietto, honey, ginger,
lemon, basil

LAVISH HABBITS

ford's gin, coconut, orange, lemon,
orange blossom water, celery bitters, dill

SPARED NO EXPENSE

whistlepig rye, asbach 3 brandy, amaro nardini,
carpano antica, benedictine, cacao bitters,
mint, palo santo

GREENER GRASS

brown butter washed planteray dark rum,
carpano antica, pierre ferrand 1840,
toasted coconut demerara, black walnut bitters

A LESSON IN ROMANTICS

planteray 3 star rum, smith & cross rum, cinnamon,
pineapple, lime, cucumber, pepper tincture

SUMMER HOME

banhez mezcal, dolin blanc, italicus bergamot,
orange cordial, grapefruit, lime, peychauds

STANDING ROOM

altos blanco tequila, novo fogo cachaca,
pasubio, white cacao, orange cordial, lime

SWINGING DOORS

old forester 100 bourbon, choya, ginger,
orange cordial, blackberry, mint

SALADS

ROMAINE SALAD ... \$15

breadcrumbs, dill,
mint, pecorino romano

CUCUMBER SALAD ... \$11

garlic, chile,
breadcrumbs, herbs,
seeds

ARUGULA SALAD ... \$15

Arugula tossed with white
balsamic vinegar, olive oil,
salt and pepper finished
with shredded parmigiana

SNACKS

HOUSEMADE PIZZA BREAD ... \$5

olive oil drizzle, maldon salt

MIXED OLIVES ... \$7

PEPPERONI ROLLS ... \$12

parm, caciocavallo, pepperoni,
mozzarella, side of ranch
like it spicy? just ask.

STRACCIATELLA ... \$14

housemade with pizza bread

add 'nduja...\$4

PROSCIUTTO & CHEESE PLATE ... \$21

prosciutto, Kenny's KY Rose,
Humbolt Fog, house bread

OLIVE OIL CAKE ... \$10

lemon, olive oil, egg,
vanilla

Roberta's

PIZZA

ROSSO...\$16

tomato, garlic,
oregano, extra virgin
olive oil(no cheese)

MARGHERITA...\$20

tomato, mozzarella,
basil, extra virgin
olive oil

FAMOUS ORIGINAL...\$21

tomato, mozzarella,
parmigiano, caciocavallo,
oregano, chili

SPECKENWOLF...\$23

mozzarella, speck,
mushroom, onion,
oregano,
black pepper

WHITE GUY...\$21

mozzarella, ricotta,
parmigiano, garlic

BEE STING...\$22

tomato, mozzarella,
sopressata, basil,
chili, honey

BEASTMASTER...\$24

tomato, mozzarella,
capers, gorgonzola,
jalapeno, onion, pork
sausage

LUPO... \$23

pepita pesto,
green garlic,
ricotta, prociutto,
black pepper

TOPPINGS

\$1

basil
honey
jalapenos
parmigiano
pepperoncini
red onions

\$2

calabrian
chili
mushrooms
mozzarella
ranch

\$3

pepperoni

\$5

anchovies
pork sausage
sopressata
speck
prosciutto

WINGS \$10

6 wood fired wings w/blue ranch

buffalo

OR

parmigiana/chive

SPILLY BILLY

vodka, cranberry, passion fruit, ginger,
lemon, peychauds bitters, soda water

KING CARL

earl grey infused monkey shoulder scotch,
lemon, ginger, honey

SCARBOROUGH

martin miller's gin, cardamaro, scarborough
tonic, grapefruit, lime, bitters, rosemary

SEASONAL CLARIFIED MILK PUNCH

mirat rum, plateray oftd rum, coconut,
pineapple, lime, whey

MAMA-RITA

espolon reposado tequila, ancho verde,
grand marnier, lime

PH OLD FASHIONED

old forester 100, pierre ferrand cognac,
PH bitters, demerara

TAKE THIS SHOT

no, you don't
get to choose

\$5

BEER

MONTUCKY COLD SNACK...\$6

lager, 16 ounces

JACKALOPE SARKA...\$6

pilsner

BEARDED IRIS HOMESTYLE...\$9

IPA, 16 ounces

GOOD PEOPLE MUCHACHO...\$6

mexican style lager

TN BREW WORKS HIPPIES & COWBOYS...\$6

IPA

YAZOO GERST...\$6

amber ale

BELLS OBERON...\$6

orange and coriander wheat ale

DISKIN "BOB'S YOUR UNCLE" CIDER...\$8

dry english cider

ROGUE HAZELNUT ...\$6

hazelnut brown ale

WINE

\$12 glass / \$48 bottle

CHIC BRUT CAVA (BUBBLES)

KALI SAUVIGNON BLANC (WHITE)

MOLINO VENETO ROSATO (PINK)

SUNSPELL CABENET SAUVIGNON (RED)

*Want more wine selection?
Visit our parlor wine bar in the mansion.*

SANS ALCOHOL

NOBODY'S BUSINESS...\$8

grapefruit, lemon, ginger, blackberry, soda water

STATISTICALLY SPEAKING...\$8

pineapple, lemon, orange cordial, cucumber

BROOKLYN N/A HOPPY AMBER...\$5

TOPO CHICO...\$3

RECESS SPARKLING WATER...\$6

magnesium and adaptogen, grapefruit tangerine

WALKER BROTHERS KOMBUCHA...\$6

blueberry jasmine

*consuming raw eggs may increase your risk of a foodborne illness

**contains nuts

20% auto gratuity may be charged to parties of six or more