

DINNER

STARTIN GROUNDS

- TENNESSEE CHICKEN & CRISPY TORTILLA SOUP.....\$8.00
FRESH AVOCADO, CHARRED LIME, JALAPEÑO SEA SALT
- SUMMER CORN & CRAB VELOUTE.....\$9.00
TRIPLE SWEET CORN, LUMP CRAB TORTELLINI, CRACKED WHEAT
- CARAMELIZED TENNESSEE ONION SOUP.....\$8.00
BELLE MEADE WHISKEY, CHEDDAR BISCUIT CROUTE, PROVOLONE FONDUTA (v)
- WARM SOURDOUGH TOAST.....\$10.00
CONFIT CHERRY TOMATOES, CARAMELIZED FIG,
MARJORAM, WHIPPED RICOTTA (v)

SHARED PLATES

- HOUSE MARINATED OLIVES.....\$8.00
CITRUS CHILI, GARLIC CONFIT, ROSEMARY (v) (GF)
- THE LOVERS DIP.....\$12.00
CREAMED SPINACH & ARTICHOKE, FRESH LOVAGE,
AGED GOUDA, CORN CHIPS (v)
- SHRIMP 'N' GRITS.....\$16.00
SWEET POTATO GRITS, GROUND CUMBERLAND SAUSAGE,
SMOKED TOMATO, ROAST CHICKEN GRAVY (GF)
- GRILLED OCTOPUS.....\$17.00
CHORIZO, SAFFRON POTATO FOAM, CONCENTRATED TOMATO,
CASTELVETRANO OLIVES, PIMENTO OIL (GF)
- BURRATA BOARD.....\$15.00
STRACCIATELLA, HEIRLOOM TOMATOES,
WILLIAMS HONEY, GRILLED SOUR DOUGH
- SALUMI BOARD.....\$15.00
HOUSEMADE JARDINIÈRE, LOCAL GRAIN MUSTARD,
GRILLED SOUR DOUGH BREAD

TENNESSEE GARDEN

- SUMMER SALAD.....\$11.00
GRILLED PEACH, RICOTTA, MIZUNA LEAF, CRACKED WHEAT,
CHARRED CORN, BANYULS SWEET VINEGAR (v)
- SWEET POTATO SALAD.....\$11.00
QUINOA, WHIPPED GOAT CHEESE, BABY KALE, WALNUT,
POMEGRANATE DRESSING (v) (GF)
- TENNESSEAN WEDGE SALAD.....\$12.00
LOCAL BABY ICEBERG, CONFIT BEETS, CANDIED PECANS,
KENNY'S GOUDA BLUE CHEESE, SHAVED RADISH, SRIRACHA-RANCH

YOLK & FLOUR

- ANGEL HAIR PASTA.....\$16.00
SHAVED BROCCOLI, ENGLISH PEAS, WATER CRESS,
LEMON CONFIT, FETA CHEESE, MARJORAM, GARLIC OIL (v)
- RICOTTA CAVATELLI PASTA.....\$15.00
WHOLE MILK RICOTTA, CONFIT GARLIC, BASIL SEEDS,
POMODORO SAUCE, CHILI FLAKE (v)
- BEEF BRISKET BUCATINI PASTA.....\$19.00
RICH MEAT RAGU, STEWED HEIRLOOM TOMATOES, SWEET BASIL, PARMESAN
- (GF AVAILABLE UPON REQUEST)

LARGE PLATES

- ★ ROAST SALMON.....\$25.00
WATERCRESS, SEARED MARBLE POTATO, PARMESAN,
COMPRESSED APPLE, WARM BACON & MUSTARD DRESSING (GF)
- SEARED HALIBUT.....\$28.00
CREAMED LEEK, PICKLED PEAR, ARUGULA & WALNUT PESTO,
HIMALAYAN BLACK SALT, CHICKEN SKIN CRUMB
- BUTTERMILK FRIED CHICKEN.....\$24.00
GREEN BEAN CASSEROLE, CORN BREAD & SAUSAGE STUFFING,
HUCKLEBERRY RELISH, ROAST CHICKEN GRAVY
- ★ GRILLED SKIRT STEAK.....\$32.00
YORKSHIRE PUDDING, ROASTED HERITAGE CARROTS,
TRUFFLED CAULIFLOWER GRATIN, HORSERADISH CREAM, AU JUS
- ★ ROAST DUCK BREAST.....\$29.00
BLACKENED BROCCOLI, BRAISED LEG, FARRO, TUSCAN KALE,
CARROT & ORANGE PUREE, BOURBON JUS
- ★ THE STOMP BURGER.....\$17.00
AMERICAN WAGYU, GIFFORD'S SMOKED BACON, CHEESE FONDUE,
WHISKEY ONION MARMALADE, FRENCH FRIES

SWEETS

- MARKET SELECTION.....\$6.00
PLEASE INQUIRE WITH YOUR SERVER
- HOUSEMADE GELATOS & SORBETS (GF).....\$8.00

MARKET FRESH SIDES \$7.00

- ROASTED MARKET VEGETABLES (GF) (v) | MIXED MARKET LEAF SALAD (GF) (v)
- CORN BREAD & SAUSAGE STUFFING | GREEN BEAN CASSEROLE (GF) (v)
- SMASHED MARBLE POTATOES (GF) (v) | GREEN CHILI MAC & CHEESE (v)
- FRENCH FRIES (GF) (v) | BLACKENED BROCCOLINI (GF) (v)

★ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.