TAVERN AT BOBBY

TAVERN AT BOBBY

FOOD INSPIRED BY MY EXPERIENCES,
TRAVELS, AND PERSONAL TASTES.
CHEERS AND ENJOY.

Bobby

TAVERN AT BOBBY

# BREAKFAST

## *BAKED GOODS* *All items house-made or locally sourced and served with sweet cream butter and jam*

**Croissant** *7*

**Ham and Cheese Croissant** *10*

**Muffins** *4*
Blueberry or Banana

**Chocolate Croissant** *7.5*

**Cinnamon Roll** *6*

**Danish** *7*
Cream Cheese or Fruit

## *OMELETS* *Served with roasted potatoes*

***Ham and Cheddar** *13*

***Pimento Cheese and Bacon** *13*

***Spinach, Mushroom, Feta** *13*

***Ratatouille and Goat Cheese** *13*

## *SWEET TOOTH*

**Bananas Foster French Toast** *12*
Thick Cut Brioche, Rum Butter Bananas, Whipped Cream

**Butter-Pecan Waffle** *12*
Bourbon-Pecan Butter, Maple Syrup, Whipped Cream

## *ON THE LIGHTER SIDE*

**Fruit** *Cup 6 or Bowl 10*

**Lemon and Honey Greek Yogurt** *9*

**Plain Greek Yogurt** *7*

**Steel Cut Oats** *10*
Brown Sugar, Maple, Dried Fruits, Pecans

TAVERN

## *SAVORY*

***Quiche Florentine** *14*
Spinach, Caramelized Onion, Parmesan, Market Lettuces

***Quiche Lorraine** *14.5*
Bacon, Caramelized Onion, Gruyere, Market Lettuces

***Smoked Salmon Bagel Sandwich** *13*
Herbed Cream Cheese, Shaved Red Onion, Capers, Tomato

***Avocado Toast** *12*
Radish, Olives, Red Onion, Tomato, Egg, Tahini, Ricotta Salata

***Biscuits and Gravy** *14*
House Buttermilk Biscuits, Sausage and Tasso Gravy, Sunny-Side Egg

***Tavern Breakfast** *13*
Choice of Sausage, Bacon, or Country Ham; 2 Eggs; Roasted Potatoes; Toast or English Muffin
*Sub Biscuit +1*

***Croque Monsieur** *15*
Country Ham, Gruyere, Sauce Mornay, Brioche, Pommes Frites
*Make it a Madame with Fried Egg for +3*

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

# LUNCH

## *MEATS & CHEESES*

**Meats**
*Coppa, *'Nduja Artisans, Illinois 8*
*Tennshootoe Ham, *The Hamery, Tennessee 8.5*
* Finocchiona, *Creminelli, Utah 7.5*

**Cheeses**
Griffin, *Cow, Sweetgrass Dairy, Georgia 7*
Caveman Blue, *Cow, Rogue Creamery, Oregon 8*
Humboldt Fog, *Goat, Cypress Grove, California 7.5*

## *SALADS* *Add *Grilled Chicken +8, *Steak +12, or *Salmon +11*

**Kale Salad** *12*
Ginger, Goat Cheese, Pistachio, Dried Fruits, Champagne Vinaigrette

**Market Lettuces Salad** *11*
Spring Vegetables, Sherry Vinaigrette

**Butter Lettuce Salad** *12*
Grapefruit, Pumpkin Seeds, Cotija, Avocado, Red Onion, Smoked Poblano Ranch

**Iceberg Salad** *12*
Bacon Lardons, Blue Cheese, Red Onion, Tomato, Green Goddess

## *STARTERS*

***Avocado Toast** *12*
Radish, Olives, Red Onion, Tomato, Egg, Tahini, Ricotta Salata

**Shishito Peppers** *12*
Toasted Sesame, Salsa Verde, Jalapeño Crema

***Steamed Mussels** *14*
Sauvignon Blanc, Dill, Tomato, Bacon Lardons, Sweet Cream Butter, Grilled Baguette

**Grilled Chicken Wings** *12*
Rosemary, Jalapeño Creamed Corn, Sorghum BBQ

***Tuna Poke** *16*
Sesame and Soy, Cucumbers, Avocado, Radish, Shallot, Basil, Wasabi Potato Chips

**Watermelon** *12*
Heirloom Tomato, Feta, Mint and Basil, Balsamic, Pickled Rind

**Baked Goat Cheese** *13*
Béchamel, Artichokes, Spinach, Grilled Baguette

**Marinated Olives** *9*
Rosemary, Citrus, Extra Virgin Olive Oil

## *SANDWICHES* *Served with House-Cut Kennebec Fries or Market Lettuce*

***Bobby Burger** *13*
Cheddar or American, Green Tomato/Chili Jam, Lettuce, Tomato, Onion, Toasted Brioche
*Add Bacon +3 or Egg +3*

**Turkey Sandwich** *13*
Roasted Turkey, Sweet Tea Brine, Green Apple Mayo, Brie, Sprouts, Whole Grain Bread

***Croque Monsieur** *15*
Country Ham, Gruyere, Sauce Mornay, Brioche, Pommes Frites
*Make it a Madame with Fried Egg +3*

**Grilled Cheese** *13*
Blue Cheese, Swiss, Tennshootoe, Griddled Sourdough

**Fried Green Tomato BLT** *13*
Buttermilk Fried Green Tomato, Maple Bacon, Bibb Lettuce, Deviled Egg Mayo

## *MAINS*

***Pan Roasted Salmon** *23*
English Pea Succotash, Market Squashes, Sweet Corn Butter

***Grilled Bistro Steak Frites** *23*
Chimichurri, Béarnaise, Arugula

**Roasted 1/2 Chicken** *22*
Artichoke and Heirloom Tomato Panzanella, Olives, Herbs, Pan Jus

***Quiche Florentine** *14*
Spinach, Caramelized Onion, Parmesan, Market Lettuces

***Quiche Lorraine** *14.5*
Bacon, Caramelized Onion, Gruyere, Market Lettuces

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# DINNER

## *MEATS & CHEESES*

**Meats**
*Coppa, *'Nduja Artisans, Illinois 8*
*Tennshootoe Ham, *The Hamery, Tennessee 8.5*
* Finocchiona, *Creminelli, Utah 7.5*

**Cheeses**
Griffin, *Cow, Sweetgrass Dairy, Georgia 7*
Caveman Blue, *Cow, Rogue Creamery, Oregon 8*
Humboldt Fog, *Goat, Cypress Grove, California 7.5*

## *SALADS* *Add *Grilled Chicken +8, *Steak +12, or *Salmon +11*

**Kale Salad** *12*
Ginger, Goat Cheese, Pistachio, Dried Fruits, Champagne Vinaigrette

**Market Lettuces Salad** *11*
Spring Vegetables, Sherry Vinaigrette

**Butter Lettuce Salad** *12*
Grapefruit, Pumpkin Seeds, Cotija, Avocado, Red Onion, Smoked Poblano Ranch

**Iceberg Salad** *12*
Bacon Lardons, Blue Cheese, Red Onion, Tomato, Green Goddess

## *STARTERS*

***Avocado Toast** *12*
Radish, Olives, Red Onion, Tomato, Egg, Tahini, Ricotta Salata

**Shishito Peppers** *12*
Toasted Sesame, Salsa Verde, Jalapeño Crema

***Steamed Mussels** *14*
Sauvignon Blanc, Dill, Tomato, Bacon Lardons, Sweet Cream Butter, Grilled Baguette

**Grilled Chicken Wings** *12*
Rosemary, Jalapeño Creamed Corn, Sorghum BBQ

***Tuna Poke** *16*
Sesame and Soy, Cucumbers, Avocado, Radish, Shallot, Basil, Wasabi Potato Chips

**Watermelon** *12*
Heirloom Tomato, Feta, Mint and Basil, Balsamic, Pickled Rind

**Baked Goat Cheese** *13*
Béchamel, Artichokes, Spinach, Grilled Baguette

***Creole BBQ Shrimp** *15*
Creamy Grits, Pickled Radish

**Marinated Olives** *9*
Rosemary, Citrus, Extra Virgin Olive Oil

## *MAINS*

***Pan Roasted Salmon** *23*
English Pea Succotash, Market Squashes, Sweet Corn Butter

***Grilled Bistro Steak Frites** *23*
Chimichurri, Béarnaise, Arugula

***Alaskan Halibut** *33*
Ratatouille, Lemon Thyme Vinaigrette

**Roasted 1/2 Chicken** *22*
Artichoke and Heirloom Tomato Panzanella, Olives, Herbs, Pan Jus

***Sorghum Rubbed Pork Chop** *27*
Braised Greens, Smoked Cheddar Grits

***Bobby Burger** *13*
Cheddar or American, Green Tomato/Chili Jam, Lettuce, Tomato, Onion, Toasted Brioche Bun
*Add Bacon +3 or Egg +3*

***Grilled NY Strip** *32*
Aligot Potatoes, Charred Asparagus, Red Wine

***Croque Monsieur** *15*
Country Ham, Gruyere, Sauce Mornay, Brioche, Pommes Frites
*Make it a Madame with Fried Egg +3*

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NEW AMERICAN TAVERN

BOBBY
HOTEL

# BRUNCH MENU

*saturday and sunday until 2pm*

## BAKED GOODS

*all items house-made or locally sourced & served with sweet cream butter & jam*

*Croissant*
Original *7*
Chocolate *7.5*
Ham & Cheese *10*

*Danish*
cream cheese or fruit *7*

## SWEET TOOTH

*Butter-Pecan Waffle 12*
bourbon-pecan butter, maple syrup, whipped cream

*Bananas Foster French Toast 12*
thick cut brioche, rum-butter bananas, whipped cream

### TAVERN BREAKFAST* *13*
choice of sausage, bacon, or country ham; 2 eggs; roasted potatoes; toast or english muffin *sub biscuit + 1*

## OMELETS

*Ham & Cheddar* 13*
*Pimento Cheese & Bacon* 13*
*Spinach, Mushroom, Feta* 13*
*Ratatouille & Goat Cheese* 13*

## MEATS & CHEESES

*Meats*
Coppa*, 'Nduja Artisans*, Illinois* *8*
Tennshootoe Ham*, The Hamery*, Tennessee* *8.5*
Finocchiona*, Creminelli*, Utah* *7.5*

*Cheeses*
Griffin, Cow, Sweetgrass Dairy, Georgia *7*
Caveman Blue, Cow, Rogue Creamery, Oregon *8*
Humboldt Fog, Goat, Cypress Grove, California *7.5*

## APPETIZERS

*Shishito Peppers 12*
toasted sesame, salsa verde, jalapeño crema

*Marinated Olives 9*
rosemary, citrus, extra virgin olive oil

*Avocado Toast* 12*
radish, olives, red onion, tomato, egg, tahini, ricotta salata

*Baked Goat Cheese 13*
béchamel, artichokes, spinach, grilled baguette

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## SALADS

*Kale Salad 12*
ginger, goat cheese, pistachios, dried fruits, champagne vinaigrette

*Butter Lettuce Salad 12*
grapefruit, pumpkin seeds, cotija, avocado, smoked poblano ranch, red onions

*Market Lettuce Salad 11*
winter vegetables, sherry vinaigrette

*Iceberg Salad 12*
bacon, blue cheese, red onion, tomato, green goddess

*Watermelon 12*
heirloom tomato, feta, mint + basil, balsamic, pickled rind

## DESSERTS

*Panna Cotta* 8*
white chocolate, salted graham cracker, citrus

*Ice Cream Sandwich 8*
blueberry + lavender ice cream, snickerdoodle

## SANDWICHES & ENTREES

*Bobby Burger* 13*
cheddar or american, green tomato/chili jam, lettuce, onion, toasted brioche bun
*add bacon + 3 or egg + 3*

*Croque Monsieur* 15*
country ham, gruyere, sauce mornay, brioche, pommes frites
*make it a madame with fried egg +3*

*Quiche Lorraine* 14.5*
bacon, caramelized onions, gruyere, market lettuces

*Steak Frites* 22*
sliced bistro steak, chimichurri, béarnaise, pommes frites

*Biscuits and Gravy * 14*
house buttermilk biscuits, sausage + tasso gravy, sunny-side egg

*Smoked Salmon Bagel Sandwich* 13*
herbed cream cheese, shaved red onion, capers, tomato

*Churros 8*
cinnamon sugar churro, cinnamon + chili mousse

*Chocolate Bread Pudding 8*
toasted brioche, salted caramel

# TRY *one*, TRY'EM ALL!

*At $8.00 a piece, who could say no?*

***PANNA COTTA**

White Chocolate, Salted Graham Cracker,
Confit Raspberry, Sorrel

**ICE CREAM SANDWICH**

Blueberry + Lavender Ice Cream, Snickerdoodle

**CHURROS**

Cinnamon Sugar Churro, Mexican Chocolate Ganache

**CHOCOLATE BREAD PUDDING**

Toasted Brioche, Salted Caramel

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# DESSERTS

Give it to me straight.

# CORDIALS & APERITIFS

Amaretto Disaronno / 11

Bailey's / 10

Campari / 11

Chambord / 10

Cocchi Americano Italy / 10

Cocchi Vermouth di Torino Italy / 10

Cointreau / 12

Drambuie / 12

Frangelico / 10

Grand Marnier / 12

Kahlua / 9

Licor 43 / 10

Romana Sambuca / 8

# SHERRY

Lustau Don Nuno Oloroso / 10

Lustau Palo Cortado Peninsula / 10

Pedro Ximenez Solera 1927 / 10

# PORT

Ruby Distinction Croft / 9

Tawny 10yr Warres / 10

Tawny 20yr Otima Warres / 18

# HOT DRINKS

Espresso / 2.75

Cappuccino / 4.75

Latte / 4.75

Coffee / 3.5

Tea / 3.5

*pricing excludes LBD tax.

*Trust me, you can dance*

# FINE LIQUOR

## *WHISKEY & BOURBON*

| | |
|---|---|
| Angel's Envy | 13 |
| Basil Hayden's | 13 |
| Belle Meade Bourbon | 14 |
| Blanton's Original | 14 |
| Buffalo Trace | 11 |
| Bulleit Rye | 11 |
| Bulleit | 11 |
| Chattanooga Cask | 15 |
| Chattanooga Reserve | 12 |
| Crown Royal | 10 |
| Four Roses | 11 |
| George Dickel 12yr | 10 |
| George Dickel Barrel Select | 13 |
| Jack Daniel's | 10 |
| Jack Daniel's Sinatra | 35 |
| Jameson | 10 |
| Jim Beam | 10 |
| Knob Creek | 12 |
| Leiper's Fork Hunters | 18 |
| Makers Mark | 12 |
| Old Forrester | 9 |
| Old Hickory Straight | 12 |
| Pendleton | 12 |
| Sazerac Rye 6yr | 10 |
| Suntory Toki | 12 |
| Wild Turkey | 11 |
| Woodford Double Oak | 16 |
| Woodford Reserve Master's Collection | 30 |
| Woodford Reserve Rye | 13 |
| Woodford Reserve | 12 |

## *GIN*

| | |
|---|---|
| Barr Hill | 12 |
| Beefeater London Dry | 10 |
| Bombay Sapphire | 12 |
| Hendrick's | 12 |
| Martin Miller's | 11 |
| Monkey 47 | 12 |
| New Amsterdam | 9 |
| Plymouth | 10 |
| Tanqueray | 11 |

## *RUM*

| | |
|---|---|
| Appleton Estate 12yr | 11 |
| Bacardi | 10 |
| Blue Chair Coconut | 11 |
| Blue Chair White | 11 |
| Captain Morgan | 11 |
| Cruzan Single Barrel | 11 |
| Diplomatico Mantuano | 13 |
| Leblon Cachaça Brazil | 12 |
| Malibu Coconut | 11 |
| Ron Zacapa 23 Guatemala | 14 |

## *BRANDY / COGNAC*

| | |
|---|---|
| Applejack | 10 |
| Paul Masson | 9 |
| Courvoisier VSOP | 16 |
| Hennessy VS | 18 |
| Remy XO | 50 |

## *VODKA*

| | |
|---|---|
| Cathead Honeysuckle | 13 |
| Deep Eddy | 10 |
| Deep Eddy Cranberry | 10 |
| Deep Eddy Ruby Red | 11 |
| Grey Goose | 13 |
| Hangar 1 | 9 |
| Ketel One | 11 |
| Ketel One Citroen | 11 |
| Ketel One Peach & Orange Blossom | 12 |
| Ketel One Cucumber & Mint | 12 |
| Ketel One Grapefruit & Rose | 12 |
| Stoli Vanilla | 11 |
| Tito's | 12 |

## *TEQUILA*

| | |
|---|---|
| Casamigos Blanco | 13 |
| Casamigos Reposado | 14 |
| Don Julio Añejo | 13 |
| Don Julio Blanco | 12 |
| Don Julio Reposado | 12 |
| El Jimador Reposado | 10 |
| El Jimador Añejo | 11 |
| Herradura | 11 |
| TC Craft Añejo | 13 |
| TC Craft Extra Añejo | 16 |
| Vida Mezcal | 10 |
| Olmeca Altos | 9 |

## *SCOTCH*

| | |
|---|---|
| Chivas 12yr | 14 |
| Dewar's White Label | 10 |
| Glennfiddich 12yr | 16 |
| Glennfiddich 14yr | 18 |
| Glennfiddich 21yr | 36 |
| Glenlivet 12yr | 18 |
| Glenlivet French Oak Cask | 18 |
| Highland Park 18ye | 55 |
| Johnnie Walker Black 12yr | 14 |
| Johnnie Walker Blue | 58 |
| Lagavulin 8yr | 18 |
| Lagavulin 16yr | 24 |
| Laphroaig 10yr | 14 |
| Macallan 12yr | 18 |
| Macallan 15yr | 24 |
| Macallan 18yr | 55 |
| Macallan 25yr | 125 |

## *MOONSHINE*

| | |
|---|---|
| TN Legend Apple Pie | 10 |
| Buffalo Trace White Dog Mash | 10 |

## *CORDIALS & APERTIF*

| | |
|---|---|
| Amaretto Disaronno | 11 |
| Aperol | 9 |
| Averna | 11 |
| Baileys | 10 |
| Benedictine | 11 |
| Campari | 11 |
| Chambord | 10 |
| Chartreuse Green | 14 |
| Chartreuse Yellow | 14 |
| Cocchi Americana Italy | 10 |
| Cocchi Vermouth di Torino Italy | 10 |
| Cointreau | 12 |
| Dolin Blanc | 8 |
| Fernet Branca | 9 |
| Frangelico | 10 |
| Grand Marnier | 12 |
| Kahlua | 9 |
| Licor 43 | 10 |
| Luxardo Maraschino | 10 |
| Pernod Absinthe | 18 |
| Pimms #1 | 8 |
| Romana Sambuca | 8 |
| St. Germain Elderflower | 10 |

# COCKTAILS

**pricing excludes LBD tax*

### THE MEET-CUTE
*hangar 1 / rosemary simple / lemon / cranberry / soda*
11

### APPLE CART
*cathead vodka / caramel / apple / ginger beer*
10

### THE WITCHING HOUR
*st. george spiced pear / cointreau / lemon / simple / orange flower / sage*
13

### GO THYME
*new amsterdam gin / crème de violette / blackberry + thyme simple / lemon*
10

### 'EVERYTHING NICE' OLD FASHIONED
*belle meade bourbon / saigon cinnamon + vanilla demerara / orange / angostura*
12

### GERALDINE / ask for 'Geri'
*george dickel sour mash / carpano antica / spiced cherry bitters / angostura / lemon expression / maraschino*
13

### BOBBY'S GO-TO
*old forester / cocchi torino / maple / cardamom / lemon*
13

### ITALIAN 75
*barr hill gin / lambrusco / saigon cinnamon + vanilla demerara / lemon*
11

### SMOKING JACKET
*vida mezcal / casamigos blanco / agave nectar / celery / lime*
13

# BOBBY
HOTEL

## WHITE WINE

### PINOT GRIGIO / PINOT GRIS
Fernando Pighin & Figli, Pinot Grigio – *Italy* 12 / 40
Trimbach Reserve, Pinot Gris – *France* / 65

### SAUVIGNON BLANC
Whitehaven, Sauvignon Blanc – *New Zealand* 12 / 40
Matua, Sauvignon Blanc – *New Zealand* 10 / 35
Cloudy Bay, Sauvignon Blanc – *New Zealand* / 85

### BLEND / RIESLING
Prisoner, Blindfold, White Blend – *California, USA* 15 / 50
St. Urban-Hof Estate, Riesling - *Germany* 11 / 40
Fess Parker, Riesling – *California, USA* / 40
Louis Latour, Duet, Viognier/Chardonnay – *France* 12 / 40

### CHARDONNAY
Folktale – *California, USA* 12 / 40
Bouchaine, Chardonnay – *California, USA* 16 / 55
ZD, Chardonnay – *California, USA* / 65
Paul Hobbs, Chardonnay – *California, USA* / 95
Far Niente, Chardonnay – *California, USA* / 125
Neyers, Unoaked Chardonnay – *California, USA* / 60

### ROSÉ
Acrobat, Rosé of Pinot Noir – *Oregon, USA* 12 / 40

## BUBBLES

### SPARKLING
Bousquet, Pinot Noir Rosé – *Argentina* 10 / 30
Le Grand Courtâge, Blanc de Blancs – *France* 12 / 40
Villa Di Corlo, Lambrusco – *Italy* 14 / 50
White Knight, Prosecco – *Italy* 10 / 30

### CHAMPAGNE
Veuve Clicquot, Yellow Label – *France* / 150
Veuve Clicquot, Rosé – *France* / 150
Champagne Palmer – *France* 30 / 95
Laurent-Perrier, Champagne Ultra Brut – *France* / 175
Dom Perignon, Brut – *France* / 475
Dom Perignon, Rosé – *France* / 575
Nic F Palm d'Or, Vintage 2002 – *France* / 275

## BEER

### *DRAFT BEER*
Featured Local / Craft Brews *(ask the crew for what's on tap)* 7
Teddy Loves Pilsner – Fat Bottom Brewing 7
Gerst Amber Ale – Yazoo Brewing Company 7
Peanut Butter Milk Stout – Tailgate Brewery 7
Stella Artois 7

### *BOTTLES & CANS*
Featured Local / Craft Brews *(ask the crew for more details)* 6
TN IPA – Black Abbey Brewing 6
Lil Blondie Southern Cider – Diskin Cider 7
La Fin Du Monde Belgian Tripel – Unibroue 9
Domestic 5

## RED WINE

### PINOT NOIR / MERLOT
Willakenzie, Pinot Noir – *Oregon, USA* 16 / 55
Elouan, Pinot Noir – *Oregon, USA* 12 / 40
Walt Clos Pepe, Pinot Noir – *California, USA* / 85
Belle Glos Bairyman, Pinot Noir – *California, USA* / 70
Goldschmidt, Merlot – *California, USA* 13 / 45
Chateau Saint-Andre Corbin, Merlot Blend – *France* / 50

### CABERNET SAUVIGNON
Steele Red Hills, Cabernet Sauvignon – *California, USA* 14 / 45
Austin Hope, Cabernet Sauvignon – *California, USA* 18 / 60
Duckhorn, Cabernet Sauvignon – *California, USA* 22 / 95
Heitz Cellars, Cabernet Sauvignon – *California, USA* / 145
Orin Swift, Palermo, Cabernet Sauvignon – *California, USA* / 105
Caymus, Cabernet Sauvignon – *California, USA* / 175

### OTHER REDS
Ruffino Riserva Ducale, Chianti – *Italy* / 75
Jean-Luc Colombo, Les Arbeilles, Côtes du Rhône – *France* 10 / 35
Robert Oatley, Grenache – *Australia* 12 / 40
Owen Roe, Rosa Mystica, Cabernet Franc / 65
Gota de Arena, Tempranillo – *Spain* 10 / 35
Peter Leman, Portrait, Shiraz – *Australia* 13 / 45
Orin Swift, 8 Years in the Desert, Zinfandel Blend – *California, USA* / 95

*pricing excludes LBD tax

## CHEERS, DRINK & CELEBRATE

In love of all things food, friends old and new, libations and late nights, Cheers. Experience the treasures and collections of world travels by giving in to the creative and lavish atmosphere in Music City. Thank you for indulging with us on your journey, and enjoy the rose colored glasses of life.

Bobby