**BREAKFAST**

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

- Croissant 7
- Seasonal Muffins 6
- Clafoutis 7
- Chocolate Croissant 7.5
- Bavarian Fruit Tart 6
- Cinnamon Roll 8

**OMELETS** Served with roasted potatoes

- *Ham and Cheddar 13
- *Pimento Cheese and Bacon 14
- *Parisian Omelet 14
  Arugula Salad, Grana Padano, Truffle Vinaigrette
- *Egg White and Sundried Tomato Pesto 14
  Spinach, Avocado, Herbed Boursin

**SAVORY**

- Grits Bowl 14
  2 Poached Farm Eggs, Chopped Bacon, Avocado, Pico de Gallo, Pickled Jalapeños
- *Smoked Salmon Bagel Sandwich 14
  Herbed Cream Cheese, Shaved Red Onion, Caper Relish, Tomato, Everything Bagel
- *Avocado Toast 12
  Dave’s Radishes, Pickled Red Onion, Marinated Tomato, Herb Salad, Lemon Olive Oil
- Shakshuka 14
  Sunnyside Up Farm Eggs, Tomato Pepper Sauce, Feta, Basil Oil
- *Biscuits and Gravy 14
  House Buttermilk Biscuits, Sausage and Tasso Ham Gravy, Sunny-Side Eggs
- *Bear Creek Steak & Eggs 25
  Two Farm Eggs, Roasted Potatoes, Arugula Salad, Béarnaise
- *Tavern Breakfast 13
  Choice of Sausage, Bacon, or Country Ham; 2 Eggs; Roasted Potatoes; Toast or English Muffin
  *Sub Biscuit +1
- *Migas 15
  Scrambled Farm Eggs, Tortilla Strips, Rajas, Roasted Salsa, Cotija, Avocado
- *Croque Monsieur 16
  Country Ham, Gruyere, Sauce Mornay, Brioche

*Make it a Madame with Fried Egg +3

**SWEET TOOTH**

- Bananas Foster French Toast 14
  Thick Cut Brioche, Rum Butter Bananas, Whipped Cream, Fresh Berries
- Bourbon-Pecan Waffle 12
  Bourbon-Pecan Butter, Maple, Whipped Cream, Fresh Berries
- Steel Cut Oatmeal 10
  Berries, Local Honey, House Made Granola, Oat Milk
- Açai Bowl 12
  House Made Granola, Yogurt, Coconut, Banana, Fresh Berries
- Buttermilk Pancakes 12
  Cinnamon Apples, Pecan Streusel, Bacon

*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
* Tennsheotoo Ham, *The Hamery, Tennessee 8.5
* Finocchiona, Creminelli, Utah 7.5

**Cheeses**
* Griffin, Cow, Sweetgrass Dairy, Georgia 7
* Caveman Blue, Cow, Rogue Creamery, Oregon 8.5
* 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
Winter 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

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

**Beets** 14
Apples, Fennel, Orange, Pistachios, Fried Goat Cheese, Vanilla

**“Michelada” Mussels** 14
Spicy Tomato Broth, Chorizo, Mexican Beer, Charred Lime, Cilantro

**Smoke-Grilled Chicken Wings** 12
Sweet Potato Hash Bacon, Pecans, Jalapeños, Sorghum BBQ

**Crispy Brussels Sprouts** 11
Chili-Bacon Syrup, Sage

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**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

**Roasted Turkey** 13
Green Apple Mayo, Brie, Sprouts, Whole Grain Bread

* Croque Monsieur 15
Country Ham, Gruyere, Sauce Mornay, Brioche

Make it a Madame with Fried Egg +3

**Grilled Cheese** 13
Camembert, Honey Roasted Pears, Sourdough

* Buttermilk Fried Chicken 13
Pimento Cheese, Bread & Butter Pickles, Brioche Bun

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**MAINS**

* Pan Roasted Salmon 23
Green Lentils, Winter Squashes, Bacon, Dill

* Grilled Bistro Steak Frites 23
Chimichurri, Béarnaise, Arugula

* Roasted 1/2 Chicken 22
Roasted Root Vegetables, Potatoes, Pan Jus

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DINNER

MEATS & CHEESES

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

Cheeses
Griffin, Cow, Sweetgrass Dairy, Georgia 7
Caveman Blue, Cow, Rogue Creamery, Oregon 8.5
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
Winter 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

SHAREABLES

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

Beets 14
Apple, Fennel, Orange, Pistachios, Fried Goat Cheese, Vanilla

*"Michelada" Mussels 14
Spicy Tomato Broth, Chorizo, Mexican Beer, Charred Lime, Cilantro

*Smoke-Grilled Chicken Wings 12
Sweet Potato Hash, Bacon, Pecans, Jalapeños, Sorghum BBQ

Crispy Brussels Sprouts 11
Chili-Bacon Syrup, Sage

*Corn and Crab Bisque 15
Corn, Jumbo Lump Crab Meat, Cream

Marinated Olives 9
Rosemary, Citrus, Extra Virgin Olive Oil

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

*Creole BBQ Shrimp 15
Creamy Grits, Pear Slaw

MAINS

*Pan Roasted Salmon 23
Green Lentils, Winter Squashes, Bacon, Dill

*Grilled Bistro Steak Frites 23
Chimichurri, Béarnaise, Arugula

*Stout Braised Short Ribs 30
Smoked Cheddar Grits, Braised Winter Greens, Horseradish

*Roasted 1/2 Chicken 22
Root Vegetables, Potatoes, Pan Jus

*Sorghum Rubbed Pork Chop 27
Pork and Beans, Skillet Cornbread

*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
Crispy Potatoes, Grain Mustard, Brussels Sprouts

*Croque Monsieur 15
Country Ham, Gruyere, Sauce Mornay, Brioche

Make it a Madame with Fried Egg +3

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**BUBBLES**

Chandon Sweet Star – Napa Valley, CA
Villa Di Corlo, Lambrusco – Italy
Moët, Brut Impérial NV – France
Veuve Clicquot, Yellow Label NV – France
Veuve Clicquot, Rosé NV – France
Laurent-Perrier, Ultra Brut NV – France
Nicholas Feuillatte Palmes d’Or, Vintage 2002 – France
Dom Perignon, Brut NV – France
Dom Perignon, Rosé NV – France

**RED WINE**

12 / 45
Elouan, Pinot Noir – Oregon, USA
12 / 40
Château Saint-Andrew Corbin, Merlot Blend – France
18 / 75
Walt Closp Pepe, Pinot Noir – Santa Rita Hills, CA
18 / 75
Souverain, Cabernet Sauvignon – Sonoma, CA
12 / 40
Duckhorn, Cabernet Sauvignon – Napa Valley, CA
12 / 40
Orin Swift, Palermo, Cabernet Sauvignon – Napa Valley, CA
145
Heitz Cellars, Cabernet Sauvignon – Napa Valley, CA
175
Caymus, Cabernet Sauvignon – Napa Valley, CA
105
Jean-Luc Colombo, Les Arbilles, Côtes du Rhône – France
10 / 35
Robert Oatley, Grenache – Australia
12 / 40
Peter Lemen, Portrait, Shiraz – Australia
13 / 45
Owen Roe, Rosa Mystica, Cabernet Franc – Washington, USA
13 / 45
Ruffino Riserva Ducale, Chianti – Italy
75
Orin Swift, 8 Years in the Desert, Zinfandel Blend – Napa Valley, CA

**WHITE WINE**

Trimbach Reserve, Pinot Gris – France
Souverain, Sauvignon Blanc – Sonoma, CA
Cloudy Bay, Sauvignon Blanc – New Zealand
Prisoner, Blindfold, White Blend – Sonoma, CA
Fess Parker, Riesling – Santa Barbara, CA
Folktales, Chardonnay – Santa Lucia Highlands, CA
Bouchaine, Chardonnay – Napa Valley, CA
ZD, Chardonnay – Napa Valley, CA
Neyers, Unoaked Chardonnay – Sonoma, CA
Far Niente, Chardonnay – Napa Valley, CA
Acrobat, Rosé of Pinot Noir – Oregon, USA

**BEER**

DRAFT BEER

Featured Local / Craft Brews
Teddy Loves Pilsner – Fat Bottom Brewing
Gerst Amber Ale – Yazoo Brewing Company
Peanut Butter Milk Stout – Tailgate Brewery
Stella Artois

BOTTLES & CANS

Featured Local / Craft Brews
TN IPA – Black Abbey Brewing
Lil Blondie Southern Cider – Diskin Cider
La Fén Du Monde Belgian Tripel – Unibroue Domestic

**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**
## WHISKEY
- Angel's Envy
- Basil Hayden's
- Belle Meade Bourbon
- Blanton's Original
- Buffalo Trace
- Bulleit
- Bulleit Chattanooga Whiskey
- Crown Royal
- Four Roses
- George Dickel 12yr
- George Dickel Barrel Select
- Jack Daniel's
- Jack Daniel's Sinatra
- Jameson
- Jim Beam
- Knob Creek
- Lieber's Fork Hunters
- Makers Mark
- Old Forester
- Old Hickory Straight
- Pendleton
- Sazerac Rye 6yr
- Suntory Toki
- Wild Turkey
- Woodford Double Oak
- Woodford Reserve Rye
- Woodford Reserve

## SCOTCH
- Chivas 12yr
- Dewar's White Label
- Glenfiddich 12yr
- Glenfiddich 14yr
- Glenfiddich 21yr
- Glenlivet 12yr
- Glenlivet French Oak Cask
- Highland Park 18yr
- Johnnie Walker Black 12yr
- Johnnie Walker Blue
- Lagavulin 8yr
- Lagavulin 16yr
- Laphroaig 10yr
- Macallan 12yr
- Macallan 12yr
- Macallan 18yr
- Macallan 25yr

## RUM
- Appleton Estate 12yr
- Bacardi
- Captain Morgan
- Diplomatico Mantuano
- Leblon Cachaça Brazil
- Malibu Coconut
- Ron Zacapa 23 Guatemala

## VIN
- Beefeater London Dry
- Bombay Sapphire
- Hendrick's
- Monkey 47
- New Amsterdam
- Tanqueray

## CORDIALS & APERTIF
- Amaretto Disaronno
- Aperol
- Averna
- Baileys
- Benedictine
- Campari
- Chambord
- Chartreuse Green
- Chartreuse Yellow
- Cocchi Americano Italy
- Cocchi Vermouth di Torino Italy
- Cointreau
- Dolin Blanc
- Fernet Branca
- Frangelico
- Grand Marnier
- Kahlua
- Licor 43
- Luxardo Maraschino
- Pernod Absinthe
- Pimm's No.1
- Romana Sambuca
- St. Germain Elderflower

## BRANDY / COGNAC
- Applejack
- Paul Masson
- Courvoisier VSOP
- Hennessy VS
- Remy XO

## MOONSHINE
- Buffalo Trace White Dog Mash
- TN Legend Apple Pie

## VODKA
- Belvedere
- Cathead Honeysuckle
- Deep Eddy
- Grey Goose
- Ketel One
- Ketel One Citroen
- New Amsterdam
- Tito's

## TEQUILA
- Casamigos Blanco
- Casamigos Reposado
- Don Julio Blanco
- Don Julio Reposado
- Herradura
- Tromba Añejo
- Tromba Blanco
- Tromba Reposado
- Vida Mezcal

### COCKTAILS

#### THE MEET-CUTE
- **new amsterdam vodka / rosemary simple**
  - lemon / cranberry / soda

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

#### APPLE CART
- cathead vodka / caramel / apple / ginger beer

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

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

#### GERALDINE | ask for "Geri"
- george dickle sour mash / carpano antica
  - spiced cherry bitters / angostura / lemon expression / maraschino

#### BOBBY'S 60-10
- old forester / cocchi torino / maple
  - cardamom / lemon

#### ITALIAN 75
- new amsterdam gin / lambrusco / saigon cinnamon
  - vanilla demerara / lemon

#### SMOKING JACKET
- vida mezcal / casamigos blanco
  - agave nectar / celery / lime
TRY one, TRY’EM ALL!
At $8.00 a piece, who could say no?

MEYER LEMON CRÈME BRULÉE
Candied Lemon, Meringue Cookie

ICE CREAM SANDWICH
Brown Butter Pecan Ice Cream, Snickerdoodle

BUTTERSCOTCH POTS DE CRÈME
Chantilly, Vanilla Wafer, Bruleed Banana

GIANDUJA BAVARIOIS
Chocolate Mousse, Hazelnut Tuile,
Sweet Crème, Cocoa Coffee Crumble

BUTTERSCOTCH BREAD PUDDING
Salted Butterscotch, Semi-Sweet Chocolate, Croissant

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DESSERTS