

ROOFTOP *Lounge*

ALL-DAY EATS

SHAREABLES

PIQUILLO PEPPER HUMMUS \$12
Summer Vegetables, Hummus

**WATERMELON +
HEIRLOOM TOMATO + FETA** \$14
Pickled Herbs, Pickled Onion, Pistachio Dukkah,
Pomegranate Molasses

SUMMER VEGETABLE CRUDITÉ \$10
Green Goddess

GUACAMOLE + SALSA \$11
Tortilla Chips

BAKED GOAT CHEESE \$13
Marinated Artichokes, Calabrian Chile,
Spinach, Grilled Bread

BASKET OF FRIES \$5

MAINS

AVOCADO TOAST \$12
Dave's Radishes, Pickled Red Onion, Marinated Tomato,
Herb Salad, Lemon Olive Oil

PULLED PORK SLIDERS \$16
Coleslaw, BBQ Sauce, Housemade Chips

CAESAR SALAD \$12
Cherry Tomatoes, Radish, Grana Padano,
Croutons, Lemon Anchovy Dressing
**add chicken + 8, steak + 12, or salmon + 11*

**BUTTERMILK FRIED
CHICKEN SANDWICH** \$13
Pimento Cheese, Bread & Butter Pickles,
Brioche Bun, Fries

**MONTELOBOS MEZCAL +
CHILE BRAISED CHICKEN TACOS** \$14
Montelobos Mezcal Glazed Chicken, Pico de Gallo,
Pickled Red Onion, Avocado Fries,
Roasted Poblano Crema

BOBBY BURGER \$14
Cheddar or American, Green Tomato / Chili Jam, Lettuce,
Tomato, Onion, Toasted Brioche, Fries
**add bacon +4, avocado +3, or egg +2*

VEGAN BURGER \$14
Beyond Burger Patty, Vegan Cheddar, Green Tomato /
Chili Jam, Lettuce, Tomato, Onion, Vegan Bun, Fries

DESSERTS

**ANCHO CINNAMON
BROWNIE** \$12
Candied Bacon, Pecans

SHERRI'S SUMMER CAKE \$12
Vanilla Pudding, Fresh Berries, Chantilly

FRIED PEACH PIES
Burnt Honey

**BOURBON-CHOCOLATE CHIP
ICE CREAM SANDWICH** \$12
Vanilla Bean Ice Cream

A LA MODE \$12
Vanilla / Chocolate / Strawberry

**all applicable taxes automatically added to all checks*

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LIBATIONS

SPECIALTY COCKTAILS \$13

APEROL SPRITZ

Aperol / Prosecco / Soda Water

BOBBY'S SANGRIA

Bacardi Black Rum / White Wine / Orange Liqueur / Seasonal Fruit

DULCE CALOR

Jalapeño-Infused Tromba Tequila /
Ancho Reyes Chili Liqueur / Passionfruit / Lime

SPF

Belvedere Vodka / Raspberry / Lemon / Soda Water

MOCKTAILS \$6

KIDDIE POOL

Mango Syrup / Lemon / Gingerale

KEEP PALM

Coconut Syrup / Agave / Black Tea / Lemon

MAIN SQUEEZE

Orange Juice / Club Soda / Cream /
Simple Syrup / Orange Blossom Water

BUBBLES / bottle

Champagne, Dom Perignon Brut, FR / \$ 500

Champagne, Moët Ice Impérial, FR / \$ 125

Champagne, Moët Ice Impérial, FR (x 2) / \$ 200

WHITE & ROSÉ WINE

Dealer's Choice - By The Glass

Chardonnay \$12 // Sauvignon Blanc \$10 // Rosé \$15

Sauvignon Blanc, Cloudy Bay, NZ \$ 70

Chardonnay, Zac Daniels, CA \$ 80

Albariño, Legado del Conde, SP \$ 50

BACKYARD OLD FASHIONED

Bacardi Black Rum / Luxardo Maraschino Liqueur / Chocolate Bitters

SEEK SHADE

Bombay Sapphire Gin / Pineapple / Lime / Mint / Soda Water

PEAR FLOWER

Grey Goose La Poire Vodka / St. Germain, Grapefruit /
Lemon / Simple

BEER

DRAFT TN Brew Works Hippies & Cowboys \$ 7

DRAFT Fat Bottom Teddy Loves Pilsner \$ 7

DRAFT Yazoo Gerst \$ 7

DRAFT New Heights Nothing Fancy Lager \$ 7

DRAFT Truly Spiked Seltzer \$ 5

CANNED Local and Craft \$ 6

CANNED Domestic \$ 5

Champagne, Veuve Clicquot 1/2 Bottle, FR / \$ 55

Rosé, Chandon Sparkling Rosé, FR 187 mL \$ 20

RED WINE

Dealer's Choice - By The Glass

Cabernet Sauvignon \$15

Pinot Noir, Angeline, CA \$ 40

Cabernet Sauvignon, Angeline, CA \$ 40

Cabernet Franc, Owen Roe, WA \$ 80

Merlot, Chelsea Goldschmidt, CA \$ 60

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SATURDAY + SUNDAY BRUNCH

SWEETS

STEEL CUT OATMEAL

Berries, Tennessee Honey,
Housemade Granola, Oat Milk \$10

AÇAI BOWL

Housemade Granola, Coconut Yogurt,
Banana, Fresh Berries \$12

BUTTERMILK PANCAKES

Tennessee Strawberry Compote,
Whipped Mascarpone \$12

BANANAS FOSTER

FRENCH TOAST

Thick Cut Brioche, Rum Butter Bananas,
Whipped Cream, Fresh Berries \$14

MAINS

AVOCADO TOAST

Dave's Radishes, Pickled Red Onion, Marinated Tomato, Herb Salad, Lemon Olive Oil \$12

BREAKFAST BURRITO

Scrambled Egg, Potato, Bacon, Pepperjack Cheese, Roasted Salsa, Avocado Crema \$12

BOBBY'S BREAKFAST

Choice of Sausage, Bacon or Country Ham; 2 Eggs; Roasted Potatoes; Toast or English Muffin \$13
**sub biscuit +1*

BISCUITS + GRAVY

Buttermilk Biscuits, Sausage + Tasso Ham Gravy, Sunnyside Eggs \$14

GRILLED BISTRO STEAK + EGGS

Roasted Potatoes, Chimichurri, Bearnaise, Arugula \$24

BREAKFAST FLATBREAD

Bacon, Egg, Potato, Cheddar, Sausage Gravy \$18

BOBBY BURGER

Cheddar or American, Green Tomato + Chili Jam, Lettuce, Tomato, Onion, Toasted Brioche, Fries \$14
**add bacon +4, avocado +3, or egg +2*

VEGAN BURGER

Beyond Burger Patty, Vegan Cheddar, Green Tomato + Chili Jam, Lettuce, Tomato, Onion, Toasted Vegan Bun \$14

PAN ROASTED SALMON

Sweet Corn, Squash + Bacon Risotto, Pickled Peppers \$24

SOUPS & SALADS

add chicken + \$8, steak + \$12, or salmon + \$11

QUINOA GREEK SALAD

Marinated Olives, Cherry Tomato, Feta,
Arugula, Lemon Labneh, Oregano Vinaigrette \$13

KALE SALAD

Ginger, Pistachio, Dried Apricot,
Goat Cheese, Champagne Vinaigrette \$13

WATERMELON +

HEIRLOOM TOMATO + FETA

Pickled Herbs, Pickled Onion, Pistachio Dukkah,
Pomegranate Molasses \$14

TOMATO FENNEL BISQUE

Brie Croutons \$10