

TAVERN

at
BOBBY

STARTERS

Butter Lettuce 14

Green Goddess, Tomato, Bacon, Fennel, Radish, Everything Seeds

Beet Salad 14

Honey Whipped Chèvre, Strawberries, Barrel Aged Sherry, Pistachio Dukkah

Hamachi Crudo 17

Grilled Pineapple and Aji Amarillo Aguachile, Avocado Crema, Jicama, Radish, Jalapeño

Charred Broccolini 12

Parmesan Panna Cotta, Lemon, Chili Flake, Mushroom Conserva, Pinenuts

Crab Fried Rice 19

Crispy Garlic, Avocado, Papaya Slaw, Crushed Peanuts

Yellowfin Tuna Ceviche 18

Coconut Milk, Lime, Serrano, Chile Oil, Pickled Onion, Okinawan Sweet Potato Chips

Yazoo Gerst Beer Cheese Bread 7

Kenny's Reserved Cheddar, Whipped Tallow, Espelette

MAINS

Lamb Meatball 17

Red Curry Lentils, Lemon Yogurt, Mint Coconut Chutney, Grilled Flatbread

Braised Rabbit Spaetzle 21

Mushroom Conserva, Heirloom Carrots, Brussels, Challerhocker

Grilled Simpson's Farms Sirloin 32

Fingerling Potatoes, Cauliflower, Calabrian Honey Labneh, Chermoula

Pineapple Chile Roasted Half Chicken 28

Pickled Ginger Rice, Bok Choy, Sesame Seeds

Pan-Seared Halibut 34

Shrimp Moqueca, Plantain, Coconut Grits

PASTA

Black Truffle 28

Campanelle, Black Truffle Cream

Bear Creek Bolognese 22

Pappardelle, Parmesan, Parsley

A LA CARTÉ

16oz Ribeye 65

44 Farms, Cameron TX

8oz Filet 42

44 Farms, Cameron TX

10oz 30 Dry Aged Strip Loin 48

Simpson Meats, Athens TN

12oz All Natural Tennessee Pork Chop 32

Simpson Meats, Alexandria TN

Roasted Half Chicken 24

Springer Mountain Farms, Baldwin GA

6oz Verlasso Salmon 20

Humboldt Current, Chilean Patagonia

SIDES

Roasted Mushrooms 10

Toasted Garlic, Herbs, Demi

Grilled Asparagus 12

Romesco

Brussels Sprouts 10

Bacon Chile Syrup

Heirloom Carrots 10

Honey, Za'atar, Marcona Almonds, Feta

Fingerling Potatoes 12

Calabrian Honey Labneh

Cauliflower 12

Caveman Blue, Hoesmade Buffalo

Street Corn 10

Chile Lime Mayo, Cotija, Cilantro, Chicharrons

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

Bobby

TAVERN

at
BOBBY

VEGETARIAN MENU

COLD

Kale Salad 13

Ginger, Pistachios, Dried Apricot, Goat Cheese,
Champagne Vinaigrette

Beet Salad 14

Honey Whipped Chevre, Strawberries,
Barrel Aged Sherry, Pistachio Dukkah

Butter Lettuce 14

Green Goddess, Tomato, Fennel, Radish, Everything Seeds

Mango & Tajin 10

Pineapple and Aji Amarillo Aguachile,
Avocado Crema, Jalapeño, Radish

HOT

Charred Broccolini 12

Parmesan Panna Cotta, Lemon, Chili Flake,
Mushroom Conserva, Pinenuts

Roasted Cauliflower Spaetzle 14

Mushroom Conserva, Heirloom Carrots,
Brussels, Challerhocker

Red Curry Lentils 12

Lemon Yogurt, Mint Chutney, Grilled Flatbread

Sweet & Sour Tofu 14

Vegetable Fried Rice

PASTA

Black Truffle 28

Campanelle, Black Truffle Cream

Mushroom & Cauliflower Bolognese 21

Papardelle, Vegan Ricotta, Parsley

SIDES

Roasted Mushrooms 10

Toasted Garlic, Herbs

Grilled Asparagus 12

Romesco

Heirloom Carrots 10

Honey, Za'atar, Marcona Almonds, Feta

Fingerling Potatoes 12

Calabrian Honey Labneh

Cauliflower 12

Caveman Blue, Housemade Buffalo

Street Corn 10

Chile Lime Mayo, Cotija, Cilantro

TAVERN

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DESSERT MENU

“AT JUST \$10 EACH, WHY NOT TRY ‘EM ALL?”

Kaffir Lime Cheesecake

Lilikoi Curd, Macadamia Nut Brittle, Guava

Ice Cream Sandwich

Bourbon Pecan Chocolate Chip Cookies,
Banana Ice Cream, Chile Cajeta

Strawberry Shortcake

Toasted Angel Food, Pistachios, Mint

Chocolate Meringue Pie

Graham Cracker, Toasted Meringue



TAVERN

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SPARKLING

Cava , Los Monteros, SP	\$ 12 / \$ 70
Cava , Los Monteros Rose, SP	\$ 13 / \$ 80
Champagne , Moët & Chandon, FR	\$ 24 / \$ 125

WHITE + ROSÉ

Pinot Grigio , Scarpetta, Venezia-Guilia, IT	\$ 14 / \$ 40
Sauvignon Blanc , Taonga, Marlborough, NZ	\$ 12 / \$ 38
Riesling , Robert Weil, Rheingau, GR	\$ 16 / \$ 64
Chardonnay , Milou, Languedoc-Rossillion, FR	\$ 13 / \$ 32
Rosé , Fleur de Mer, Côtes de Provence, FR	\$ 15 / \$ 48
Chenin Blanc , Laureau, Loire Valley, FR	/ \$ 68
Chardonnay , ZD, Napa Valley, CA	/ \$ 75
Rosé , Hampton Water, Côtes de Provence, FR	/ \$ 68

RED

Pinot Noir , Red Electric, Willamette Valley, OR	\$ 18 / \$ 68
Malbec , Finca Flichman Misterio, Mendoza, AR	\$ 12 / \$ 36
Cabernet Sauvignon , Nine Hats, Columbia Valley, WA	\$ 15 / \$ 50
Red Blend , Cruse Wine Company Monkey Jacket, North Coast, CA	/ \$ 76
Bordeaux , Château de Bellevue Lussac-St. Emilion, Bordeaux, FR	/ \$ 55
Cabernet Sauvignon , Joseph Phelps Insignia, Napa Valley, CA	/ \$ 495

BEER

DRAFT New Heights Nothing Fancy Lager	\$ 7
DRAFT Fat Bottom Teddy Loves Pilsner	\$ 7
DRAFT TN Brew Works Hippies & Cowboys IPA	\$ 7
DRAFT Yazoo Gerst	\$ 7
DRAFT Stella Artois	\$ 7
DRAFT Truly Spiked Seltzer	\$ 5
CANNED Bearded Iris Homestyle IPA	\$ 7
CANNED Black Abbey Rose	\$ 7
CANNED Domestics	\$ 5

SPECIALTY COCKTAILS \$ 13

TRADITION

Saison Ale, Amontillado Sherry, Spiced Pear Liqueur, Lemon, Cinnamon

SOMETHING TO CHEERS

Cava, Cocchi Americano, Triple Sec, Peychaud's Bitters, Angostura Bitters

BESO PICANTE

Jalapeño-Infused Tromba Tequila, Montelobos Mezcal, Pineapple, Vanilla

AGAIN & AGAIN

Jim Beam Bourbon, Maple Syrup, Angostura Bitters

LATE NIGHT FLIGHT

Grey Goose Vodka, Amaro Montenegro, Fernet, Vanilla, Cold Brew

CHURCH STREET SUNDOWN

Castle & Key Gin, Aperol, Sweet Vermouth, Lemon, Blood Orange

SAGE ADVICE

Bacardi Rum, Montelobos Mezcal, Sage, Pineapple, Lime

ONE OF FIVE

Islay Scotch, Blanc Vermouth, Cream Sherry, Crème de Cacao

FINE SPIRITS

VODKA

Grey Goose	\$ 12
Ketel One	\$ 12
New Amsterdam	\$ 11
Stoli	\$ 12
Tito's	\$ 13

GIN

Bombay Sapphire	\$ 12
Botanist	\$ 13
Hendrick's	\$ 13
Monkey 47	\$ 14
New Amsterdam	\$ 11
Castle & Key	\$ 12

TEQUILA

Casamigos Blanco	\$ 12
Casamigos Reposado	\$ 13
Casamigos Mezcal	\$ 15
Don Julio 1942	\$ 48
Don Julio Añejo	\$ 14
Don Julio Blanco	\$ 12
Don Julio Reposado	\$ 13
Tromba Añejo	\$ 14
Tromba Blanco	\$ 11
Tromba Reposado	\$ 13
Montelobos Mezcal	\$ 13

RUM

Appleton Estate 12yr	\$ 12
Bacardi Superior	\$ 11
Diplomatico	\$ 12
Leblon Cachaça Brazil	\$ 13
Ron Zacapa 23 Centenario	\$ 14

BOURBON

Angel's Envy	\$ 13
Baker's	\$ 13
Basil Hayden's	\$ 13
Belle Meade Bourbon	\$ 12
Blanton's Original	\$ 15
Bulleit	\$ 12
Bulleit Rye	\$ 12
Eagle Rare	\$ 13
Four Roses	\$ 11
Jim Beam	\$ 11
Knob Creek	\$ 13
Maker's Mark	\$ 13
Wild Turkey	\$ 11
Woodford Reserve	\$ 13
Woodford Reserve Rye	\$ 13

WHISKEY

Crown Royal	\$ 12
Gentleman Jack	\$ 13
George Dickel 12yr	\$ 11
George Dickel Rye	\$ 12
Jack Daniel's	\$ 12
Jack Daniel's Fire	\$ 12
Jameson	\$ 12
Sazerac Rye 6yr	\$ 12
Whistle Pig	\$ 15

SCOTCH

Chivas 12yr	\$ 13
Dewar's White Label	\$ 11
Glenfiddich 12yr	\$ 14
Glenfiddich 14yr	\$ 15
Glenlivet 12yr	\$ 14
Johnnie Walker Black Label	\$ 13
Johnnie Walker Blue Label	\$ 60
Lagavulin 16yr	\$ 25
Laphroaig 10yr	\$ 13
Macallan 12yr	\$ 18
Macallan 15yr	\$ 25
Macallan 18yr	\$ 60
Macallan 25yr	\$ 300

BRANDY + COGNAC

Applejack	\$ 11
Courvoiser VSOP	\$ 14
Hennessey VS	\$ 14
REMY 1783	\$ 14
Remy XO	\$ 50

CORDIALS

Amaretto Di Sarrono	\$ 12
Aperol	\$ 12
Bailey's	\$ 11
Campari	\$ 13
Chambord	\$ 12
Cointreau	\$ 13
Fernet Branca	\$ 12
Frangelico	\$ 12
Grand Mariner	\$ 13
Kahlua	\$ 12
Pimms #1	\$ 11
Romana Sambuca	\$ 11

APERTIFS

Byrrh Gran Quinquina France	\$ 11
Carpano Antica Vermouth	\$ 12
Lillet Blanc France	\$ 11
Lillet Rouge France	\$ 11

