

TAVERN

at
BOBBY

STARTERS

Burrata & Arugula Salad 14

Pink Pearl Apple, Pomegranate, Fennel, Toasted Hazelnut, Cider Vinaigrette

Beet Salad 14

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

Charred Broccolini 12

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

Crab Fried Rice 21

Avocado, Cucumber Sunomono, Crushed Peanuts

Yellowfin Tuna Ceviche 18

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

Yazoo Gerst Beer Cheese Bread 8

Kenny's Reserved Cheddar, Whipped Tallow, Espelette

Caveman Blue & Chips 9

Blue Cheese Cream, Hot Sauce, Chives, Kennebec Chips

MAINS

Lamb Meatball 22

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

Seared Duck Breast 26

Preserved Calamansi, Parsnip, Cherry Reduction, Farmer Dave's Swiss Chard & Duck Confit

Grilled Simpson's Farms Sirloin 32

Fingerling Potatoes, Cauliflower, Calabrian Honey Labneh, Chermoula

Diver Scallops 32

Butternut, Pink Pearl Apple, Brussels, Walnut, Yuzu Brown Butter

Pan-Seared Halibut 36

Shrimp Moqueca, Plantain, Coconut Grits

PASTA

Burgundy Black Truffle 32

Campanelle, Black Truffle Cream

Bear Creek Bolognese 22

Gemelli, Parmesan, Parsley

A LA CARTÉ

16oz Ribeye 65

44 Farms, Cameron TX

8oz Filet 42

44 Farms, Cameron TX

10oz 30 Day Dry Aged Strip Loin 48

Simpson Meats, Athens TN

6oz Verlasso Salmon 20

Humboldt Current, Chilean Patagonia

HOUSEMADE SAUCES

Au Poivre 3

Romesco 3

Chermoula 3

Bobby's Steak Sauce 3

SIDES

Roasted Mushrooms 10

Toasted Garlic, Herbs, Demi

Grilled Asparagus 12

Romesco

Brussels Sprouts 10

Bacon Chile Syrup

Fingerling Potatoes 12

Calabrian Honey Labneh

Cauliflower 12

Caveman Blue, Houesmade Buffalo

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

CHEERS AND ENJOY."

Bobby

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SPARKLING

Cava , Los Monteros, SP	\$ 12 / \$ 34
Cava , Los Monteros Rose, SP	\$ 13 / \$ 36
Champagne , Moët & Chandon, FR	\$ 24 / \$ 125
Champagne , Veuve Clicquot, FR 375mL	/ \$ 75

WHITE + ROSÉ

Pinot Grigio , Scarpetta, Venezia-Guilia, IT	\$ 14 / \$ 42
Sauvignon Blanc , Taonga, Marlborough, NZ	\$ 12 / \$ 38
Riesling , Thomas Schmidtt, Rheingau, GR	\$ 16 / \$ 64
Rosé , Fleur de Mer, Côtes de Provence, FR	\$ 15 / \$ 48
Chardonnay , ZD, Napa Valley, CA	\$ 18 / \$ 75
Chenin Blanc , Laureau, Loire Valley, FR	/ \$ 68
Rosé , Hampton Water, Côtes de Provence, FR	/ \$ 68

RED

Pinot Noir , Red Electric, Willamette Valley, OR	\$ 18 / \$ 68
Malbec , The Seeker, Mendoza, AR	\$ 14 / \$ 48
Red Blend , The Mariner, Sonoma County, CA	\$ 14 / \$ 50
Red Blend , Storm Point, Swartland, SA	\$ 15 / \$ 52
Red Blend , Fidelity, Alexander Valley, CA	\$ 14 / \$ 48
Cabernet Sauvignon , Nine Hats, Columbia Valley, WA	\$ 15 / \$ 55
Cabernet Sauvignon , Orin Swift, "Palermo", St. Helena CA	/ \$ 130

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 New Heights Navel Gazer	\$ 7
CANNED Featured Local & Craft – <i>ask us what we got!</i>	
CANNED Domestic	\$ 5

SPECIALTY COCKTAILS \$ 13

WINTER BLANKET

Grey Goose Vodka, Amaretto, Eggnog, Nutmeg

RE-GIFTED

Mezcal, Pineapple, Lime, Agave, Tobasco

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

NASHVILLE NIGHTCAP

Laird's Apple Brandy, Amaro, Crème de Cacao, Cocci de Torino

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
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