

TAVERN

at
BOBBY

STARTERS

Burrata & Arugula Salad 14

Cherry Tomato, Fennel, Toasted Hazelnut,
Smoked Strawberry Molasses

Beet Salad 14

Honey Whipped Chèvre, Strawberries, Saba,
Pistachio Dukkah

*Yellowfin Tuna Ceviche 18

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

Yazoo Gerst Cheese Bread 9

Kenny's Reserved Cheddar,
Whipped Tallow

Buttermilk Blue & Chips 9

Blue Cheese Cream, Hot Sauce, Chives, Kennebec
Chips

Blistered Shishitos 12

Charred Tomato Nuac Cham Vinaigrette

SIDES

Roasted Mushrooms 12

Toasted Garlic, Herbs, Demi

Brussels Sprouts 10

Bacon Chile Syrup

Fingerling Potatoes 12

Calibrian Honey Labna

Cauliflower 12

Buffalo, Buttermilk Blue

COMPOSED

*Lamb Meatballs 24

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

*Al Pastor Duck Breast 28

Duck Carnitas Taquito, Mole Blanco, Jicama
Curtido,
Pineapple Relish

*Grilled Simpson's Farms Sirloin 32

Fingerling Potatoes, Cauliflower, Calibrian Honey
Labna, Chermoula

*Snapper 36

Shrimp Moqueca, Plantain, Coconut Grits

*Verlasso Salmon 28

Pozole Verde, Salsa Endiablada, Heirloom Radish

PASTA

Black Truffle 32

Campanelle, Black Truffle Cream

Bear Creek Bolognese 22

Gemelli, Parmesan, Parsley

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BOBBY'S *VEGETARIAN* OFFERINGS

COLD

Kale Salad *13*

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

Coconut Melon Ceviche *14*

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

Roasted Garlic Hummus *12*

Pine Nuts, Sweetie Drop Peppers, Naan

HOT

Red Curry Lentils *12*

Lemon Yogurt, Cilantro Chutney, Mint, Grilled Flatbread

Sweet and Sour Tofu *14*

Stir Fried Vegetables, Noodles

Mushroom and Cauliflower Bolognese *21*

Pappardelle, Vegan Ricotta, Parsley

Chile Glazed Jackfruit *18*

Pozole Verde, Salsa Endiablada, Heirloom Radish

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SPECIALTY COCKTAILS

YOU SET THE SCENE

Grey Goose Vodka, Peach, Lemon, Simple
Light / Delightful / Bright

13

BEHIND THE FARMHOUSE

Castle & Key Gin, Americano, Herbs, Lemon
Fresh / Herbal

13

BUMMER IN THE SUMMER

Bacardi Rum, Coconut, Banana, Lime, Pineapple
Tiki / Tropical / Fun

13

FOREVER CHANGES

*Blanco Tequila, Pineapple Shrub,
Ancho Reyes, Lime*
Adventurous / Fruity / Spice

13

UNFORGETTABLE FIRE

Montelobos Mezcal, Lime, Simple Angostura
Smokey / Citrus / Bright

13

BOBBY'S SANGRIA

*Red or White Wine, Pineapple, Orange Juice,
Peach, Lemon, Triple Sec,
Angostura Bitters*

13

WHITE WINE

Pinot Grigio: Scarpetta, Venezia-Guilia, IT	14 / 54
Sauvignon Blanc: Taonga, Marlborough, NZ	12 / 46
Riesling: Thomas Schmidtt, Rheingau, GR	16 / 62
Rosé: Ryder Estate, Central Coast, CA	13 / 40
Chardonnay: Milou, Languedoc-Rossillion, FR	13 / 50
Chardonnay: ZD, Napa Valley, CA	18 / 70

RED WINE

Pinot Noir: Red Electric, Willamette Valley, OR	18 / 70
Malbec: The Seeker, Mendoza, AR	14 / 54
Cabernet: 75, Napa Valley, CA	15 / 58
Red Blend: Fidelity, Alexander Valley, CA	14 / 54
Red Blend: The Mariner, Sonoma County, CA	14 / 54
Red Blend: Storm Point, Swartland, SA	15 / 58
Grenache: Robert Oatley, McLaren Vale, AU	17 / 66

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 Sam Adams Seasonal	7
Canned Bud & Bud Light	5
Canned Michelob Ultra	5
Canned Tiny Bomb - Pilsner	5
Canned New Heights - Tailgate Orange	5
Canned Angry Orchard - Apple Cider	5

BUBBLES

Bobby's Featured Sparkling Wine	12 / 34
Brut Rosé: Jean Baptiste Crémant, FR	14 / 48
Champagne: Moët & Chandon, FR	25 / 125