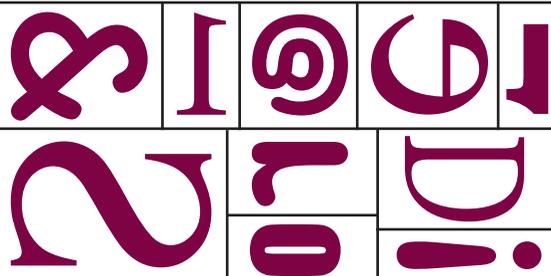


## SHAREABLES

- PATE OF THE SOUTH (VG)** .....10  
Warm house made pimento cheese dip with soft pretzel
- SWEET, SPICY & SALTY (GF, VG)**.....5  
Nut blend of Cajun cashew, candied pecan and salted pistachios
- BACON WRAPPED FRESH SEA SCALLOPS**.....9  
Crispy breaded and bacon wrapped with The Nashville Jam Co. 3 pepper jelly and broccoli salad
- STEAK ON A STICK\*** .....12  
2 New York strip steak sticks with classic white BBQ sauce and green tomato chow chow
- NASHVILLE HOT CHICKEN TIDBITS** .....10  
Petite tidbits of hot chicken over homemade cornbread served with pickles and ranch
- CRAWFISH WONTONS** .....9  
Crispy lowland crawfish wontons with cream cheese and roasted garlic filling with Cajun remoulade



## SOUP & SALAD

- CAJUN CHICKEN POT PIE SOUP** ..... 4 cup / 6 bowl  
Southern pot pie with andouille sausage, tasso ham, chicken, okra, sweet potato and black-eyed peas topped with biscuit croutons
- CREAM OF TOMATO BASIL SOUP (VG)**..... 4 cup / 6 bowl  
Tomato basil soup topped with cornbread crisps
- FARMHOUSE SALAD (GF, VG)** .....9  
Fresh farm greens, cucumber, grit croutons, tomato, aged cheddar and basil vinaigrette (Add charbroiled chicken \$5, charbroiled salmon or New York strip loin steak\* \$7)

## SANDWICHES

SERVED WITH CHIPS, PETITE GREEN SALAD OR FRUIT, ADD \$1 FOR CRISPY WEDGE FRIES (V)

- ITALIAN BEEF**..... 9  
Italian beef on Turano French bread with mild or hot Italian relish
- HONKY TONK BURGER\*** ..... 9  
Double burger patties with pimento cheese, jalapeno bacon and The Nashville Jam Co. 3 pepper jelly
- SALMON & AVOCADO** ..... 9  
Fresh charbroiled salmon with guacamole, tomato and lettuce on French roll - Add bacon \$1
- YARD BIRD**..... 8  
Crispy fried chicken breast with provolone cheese, mayonnaise, lettuce and heirloom tomatoes on a brioche bun - Add bacon \$1
- GRILLED PIMENTO (VG)**.....7  
Grilled pimento cheese with heirloom tomatoes on rustic loaf bread - Add bacon \$1

- CAESAR SALAD (VG)** .....10  
Chopped baby hearts of romaine lettuce, biscuit croutons, aged asiago cheese and traditional Caesar dressing (Add charbroiled chicken \$5, charbroiled salmon or New York strip loin steak\* \$7)

- TENNESSEE WEDGE SALAD (GF)**.....10  
Iceberg lettuce wedge, Benton's Smoky Mountain Country Bacon, heirloom tomatoes, green onion and blue cheese dressing (Add grilled chicken \$5, charbroiled salmon or New York strip loin steak\* \$7)

- HOT CHICKEN SALAD** ..... 13  
Fresh farm greens, Nashville hot chicken tidbits, black eyed peas, buttermilk herb dressing, pickles, red cabbage and parmesan cheese

- HAM & CHEESE WRAP**..... 8  
Smoked ham, salami, provolone, zesty tomato salsa, farm greens and ranch dressing in a wheat wrap

- TURKEY CLUB**..... 8  
Roasted turkey breast, bacon, swiss cheese, guacamole, tomato, lettuce and mayonnaise on rustic loaf bread

## FLATBREADS

- SAUSAGE PIE**..... 12  
Hot Italian sausage, tomato sauce, aged asiago, roasted mushroom and basil pesto
- SOUTHERN BELLE (VG)**.....11  
Green tomatoes, sweet potato, cremini mushroom, marinara dollops, mozzarella, baby arugula and drizzled with sorghum
- BACON & EGGS\*** ..... 12  
Fresh cheese, crispy bacon, caramelized onion and fried egg
- NASHVILLE HOT CHICKEN** ..... 12  
Hot chicken, pimento cheese, pickles, red cabbage, buttermilk herb dressing

# SUPPER

ALL SUPPERS SERVED WITH YOUR CHOICE OF SOUP OR HOUSE SALAD

- CHICKEN & GRITS (GF)..... 25**  
Pan roasted chicken stuffed with white grits wrapped with Italian bacon served with hand peeled baby carrots, butter whipped potatoes and roasted almond, tomato and sweet pepper sauce
- BRAISED BEEF SHORT RIB (GF).....27**  
Braised beef in a red wine sauce over grits and creamed baby kale
- CHARBROILED PORK RIBEYE ..... 24**  
Charbroiled pork steak served with sautéed sweet potato dumplings, Brussels sprouts and mushrooms with mustard cream sauce
- WOOD PLANK ROASTED SALMON (GF)..27**  
Seasoned with our house rub, baked on a cedar plank and served with lemon butter sauce, roasted red potatoes and green beans
- PETITE TENDER LEG OF DUCK (GF)..... 18**  
Leg of duck over wild rice pilaf, sauté of Brussels sprouts and mushrooms served with a port wine reduction

# SIDES

- WILD RICE PILAF (GF).....6**
- BUTTER WHIPPED POTATOES (GF, VG) .....5**
- GREEN BEANS (GF, VG) .....4**
- BRUSSELS SPROUTS (GF, VG) .....4**
- ROASTED CAULIFLOWER (GF, VG).....4**
- HAND PEELED BABY CARROTS (GF, VG) ....5**

**FRIED GREEN TOMATOES .....16**  
Fried green tomatoes over aged cheddar grits with chow chow and tomato cream

**PETITE FILET OF BEEF TENDERLOIN\* (GF) ..... 26**  
6 ounce filet charbroiled, with butter whipped potatoes and hand peeled baby carrots served with buttered mushrooms and bordelaise sauce

**FILET OF BEEF TENDERLOIN\* (GF) ..... 36**  
8 ounce filet charbroiled with roasted rosemary red potatoes, creamed baby kale and red wine sauce served with buttered mushrooms and bordelaise sauce

**KETO FILET OF BEEF TENDERLOIN\* (GF) ..... 36**  
8 ounce filet charbroiled with roasted cauliflower, bell pepper, cremini mushroom and arugula served with roasted almond, tomato and sweet pepper sauce and fresh avocado

**ANGUS NEW YORK STRIP LOIN\* (GF) .... 35**  
Charbroiled 12 ounce steak with rosemary red potatoes, herb butter and roasted cauliflower served with buttered mushrooms

- CREAMED BABY KALE (GF, VG) .....4**
- SAUTÉED SWEET POTATO DUMPLINGS (VG) .....5**
- AGED CHEDDAR GRITS (GF, VG) .....4**
- CRISPY WEDGE FRIES (GF, VG, V).....5**
- ROASTED RED POTATOES (GF, VG).....5**



located between Nashville’s Third and Fourth Avenues stretching from Union to Church Streets, a billboard announces your passage into the “World Famous Printers Alley.”

Nearly a century before the area earned that name, it was home to the law practice of a pugilistic local young lawyer Andrew Jackson. Each morning the would-be-president rode miles from his home just outside of town to the stablehouse just behind his office. It’s here in this alleyway where he began to prosper in the rough-and-tumble world of frontier law, unafraid to roll up his sleeves and have it out with a political foe, more than once from 20 paces away.

Those stables that housed his horse, would later shelter the mules that pulled the neighborhood’s newspaper wagons. As the area and opportunity flourished in the 1860s, Mr. Jackson’s legal battleground and barn made way for growing industry. But its sturdy walls remained, framing up the town’s most popular gourmet restaurant, the Brass Rail Stables and Lounge.

By the late 1890s, the little backstreet had become the printing capital of the world, serving as hub for over 36 major printers, two large newspapers, multiple publishers, and one of the oldest working letterpress print shops in America. The Hatch brothers’ ink-stained woodblocks and metal type

stamped out a distinctive style that advertised many of the first vaudeville acts, minstrel shows and movies seen anywhere.

With businessmen and their money flowing down the alley, saloons and gambling halls soon sprang up to help them part with it, transforming Printers Alley into “The Men’s District” with a speakeasy vibe that catered to many thirsts.

Even after alcohol was outlawed in 1909, the social renegades and underground good times remained as local law enforcement and prominent politician regulars looked the other way. The repeal of Prohibition in 1939 allowed for Mixing Bars, but only if patrons provided the liquor. “Bring your own bottle” advertisements allowed guests to walk in carrying high-proof hooch of their own in brown paper bags, which they could also keep on the back of the bar with their names on them, including those of Nashville’s elite.

As more nightclubs opened, rising music legends like Chet Atkins, Waylon Jennings, Hank Williams Sr. and Jr., and Dottie West gave these gritty streets an authentic soundtrack and paved the way for today’s up-and-coming bands. While many of the presses have stopped, the Alley’s iconic neon signs flicker against the twang of a distinctly country music culture perfectly imprinted with unmistakable character and a carefree spirit.