

Lunch Specials

Monday - Friday 11am - 4pm

DAILY: HALF PO'BOY & SOUP OR SALAD 9.5

Half of any Po'Boy, choice of Saltine Salad, Baby Kale Caesar, Soup of the Day or Gumbo

MONDAY: CHICKEN & CHIPS 9

House-cut fries, honey mustard

TUESDAY: SHORT RIB TACOS 9

Three tacos, chips, salsa

WEDNESDAY: CHOPPED STEAK 9

Garlic mashed potato, brussels, mushroom gravy, onion rings

THURSDAY: HOT CHICKEN MAC & CHEESE 9

Black pepper ranch, dill pickle

FRIDAY: POPCORN SHRIMP 9

House-cut fries, cocktail sauce



NASHVILLE

TENNESSEE

Brunch Menu

Sunday 11am - 2pm

CINNAMON BUTTERMILK DONUTS

Ginger sugar coating, Nutella, berry jam 8

BREAKFAST MELT

Scrambled egg, sliced ham, bacon, american cheese on toasted Hawaiian bread; choice of cheddar grits, house-cut fries or side salad 9

HOT CHICKEN BISCUITS

Biscuit trio; choice of cheddar grits, house-cut fries or side salad 10

SHORT RIB HASH

Chopped braised short rib, home fries poached eggs, hollandaise sauce 16

STUFFED FRENCH TOAST

Strawberry cream cheese, Hawaiian bread, maple syrup, whipped cream 10

CRAB BENEDICT*

English muffin, poached egg, crab cakes, hollandaise; choice of cheddar grits, home fries or side salad 16

SOUTHERN BENEDICT*

Biscuits, poached egg, fried green tomato, ham, hollandaise, choice of cheddar grits, home fries or side salad 14

HAM & CHEESE OMELET

Seasonal fruit; choice of cheddar grits, home fries or side salad 9

Saltine

Fine Food & Drink

Starters

HATCH CHILE CHEESE DIP

White cheese dip, tomato, garlic, cilantro 7

CHARRED SHISHITO PEPPERS

Sea salt, ginger-sriracha aioli 10

CALAMARI FRITES

Marinara, calabrian chile aioli 11

SHRIMP & CRAB DIP

Sun-dried tomato, asiago, fontina, romano 12

HUSHPUPPIES

Pimento cheese, comeback sauce 9

CRAB CAKE

Jumbo lump & blue crab, creamed corn, smoked tomato lemon cream

One Cake 12 | *Two Cakes* 22

SOFT PRETZELS

Coarse salt, caraway beer mustard, Hatch Chile Cheese Dip 9

FISH TACOS

Two tacos - flour tortillas, ranchito slaw, jalapeno cream, chips & salsa 11

CEVICHE OF THE DAY*

Honey cilantro lime-marinade, red onion, avocado, puffed quinoa, tortilla chips 12

HOT CHICKEN

Fried tenders, dill pickle, Hawaiian bread, black pepper ranch 10 | *Oysters* 15

Soups & Salads

Housemade dressings: Black Pepper Ranch, Comeback, Caesar, Honey Mustard, Citrus Vinaigrette

CREOLE GUMBO

Shrimp, crab, crawfish, andouille sausage, bacon, okra, poblano, rice 5/9

SOUP OF THE DAY

Seasonal soup 5/9

SALTINE SALAD

Baby greens, cucumber, tomato, radish, oyster cracker, choice of dressing 5/9

BABY KALE CAESAR

Hawaiian bread crouton, parmesan 6/10

SOUP & SALAD DUO

Choice of Saltine Salad or Baby Kale Caesar & Creole Gumbo or Soup of the Day 9

SOUTHERN FRIED CHICKEN SALAD

Baby greens, mixed cheese, cucumber, tomato, radish, fried chicken tenders, honey mustard 14

BEETS AND BERRIES

Spring mix, goat cheese, roasted beet, mixed berry, candied pecan crumble, citrus 9

TUNA POKE*

Ahi tuna, scallion, avocado, edamame, pickled cucumber, seaweed, furitake & sesame soy 10

Make it a bowl with rice or baby greens 12

Add to any salad

CHICKEN 4 | SHRIMP 6 | SALMON* 6

Sandwiches & Burgers

Served with house-cut fries

REDFISH SANDWICH

Blackened Redfish, calabrian chile aioli, arugula, tomato 12

BAMA BBQ CHICKEN SALAD SANDWICH

Brioche bun, shaved chicken breast, arugula, tomato, bacon, Alabama white BBQ sauce 14

BRAISED SHORT RIB MELT

Hawaiian bread, gruyere cheese, shredded short rib, caramelized onion 14

SALTINE BURGER*

Double patty, american cheese, tomato, lettuce, onion, pickle, Duke's mayo 12

Add Bacon 2 | *Add Hatch Chile* 1

PO'BOYS

Fully dressed with creole mayo, lettuce, tomato, onion and pickles

Fried Shrimp 14 | *Fried Oysters* 16

Hot Ham & Gruyere 11

Family Style Sides 8

ASPARAGUS MUSHROOM GRATIN

BACON BRAISED BRUSSELS SPROUTS

SAUTEED BROCCOLINI

CHIPOTLE SWEET POTATO MASH

BRAISED COLLARD GREENS



From the Land

ASHLEY FARMS RANGE CHICKEN

Garlic mashed potato, broccolini, mushroom pan jus 16/23

SHORT RIB POT ROAST

Fingerling potato, spring onion, roasted heirloom carrot 24

DOUBLE-CUT PORK CHOP*

Chipotle sweet potato mash, braised collard greens, rum peppercorn sauce 24

FILET*

8oz filet, garlic mashed potato, bacon braised brussels sprouts 32

From the Sea

CAJUN SEAFOOD PASTA

Gulf shrimp, crawfish, andouille sausage, fettuccine, peppers, shiitake, tasso ham, alfredo 17

PAN-SEARED ATLANTIC SALMON*

Roasted zucchini & squash, broccolini, sun-dried tomato caper vinaigrette 16/23

BBQ SHRIMP & GRITS

Spicy creole butter sauce, cheddar grits, shiitake, sourdough 18

CIOPPINO*

Clams, mussels, shrimp, scallops, white wine butter, confit tomato, toast 29

SCALLOPS*

Peppered bacon risotto, broccolini, smoked tomato lemon cream 28

CORNBREAD DUSTED REDFISH

Cheddar grits, arugula, Abita amber crab pan sauce 28

FISH & CHIPS

Icelandic cod, spicy beer batter, tartar sauce, pimento cheese hushpuppies, fries 17