

Brunch Menu SATURDAY & SUNDAY 11AM – 2PM

CINNAMON RAISIN STUFFED FRENCH TOAST

Vanilla scented cream cheese, caramelized bourbon banana, powdered sugar 10

WILLAPA BAY OYSTER FRITTATA

Cornmeal fried oysters, crispy Gifford's bacon, caramelized onion, remoulade, skillet potatoes 14

BLUE CRAB & ASPARAGUS SCRAMBLE

Farm fresh eggs, jumbo lump crab, red onion, frisée lettuce, hollandaise, potatoes 15

MAINE LOBSTER GRILLED CHEESE

Buttered lobster, hothouse tomatoes, brie cheese, tarragon crème fraîche, Old Bay fries 19

STEAK & EGGS

Carved CAB tenderloin, grilled tomato, sunny side eggs, crispy shallots, bearnaise sauce 18

SHRIMP & AVOCADO OMELET

Farm fresh eggs, tomato confit, chive oil, crispy potatoes 15

Dessert

BLONDE BROWN BUTTER CAKE

Butterscotch, vanilla bean gelato, sweet cream, seasonal fruit 7

PEANUT BUTTER & CHOCOLATE MOUSSE

Layered mousse, graham cracker, white chocolate Nutella, toasted peanuts 7

BANANA BREAD PUDDING

Nilla wafers, dulce de leche, caramelized banana, mascarpone gelato 7

GERMAN TRIPLE CHOCOLATE CAKE

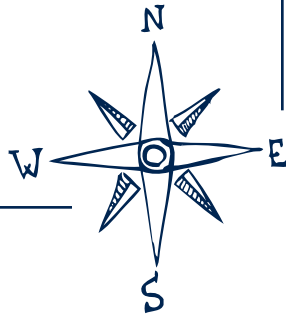
Chocolate ganache, caramel, cocoa nibs, fresh cream 7

KEY LIME TART

Meringue, raspberry purée, lime zest, graham cracker crust, seasonal sorbet 7

SEASONAL SORBET & BERRIES

Mint leaf 5



NASHVILLE

TENNESSEE

Saltine

FINE FOOD & DRINK

Join us for daily Happy Hour specials!

MONDAY-FRIDAY 4-6PM | SATURDAY-SUNDAY 11AM-6PM

Saltine

1918 West End Ave | Nashville, TN 37203 | 615-327-4410

nashville.saltinerestaurant.com



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

