



Potato Chips 5	Chicken Liver 12
<i>Sour Cream & Onion</i>	<i>Cantaloupe, Mustard Green</i>
+ add 1 oz TN Paddlefish Caviar (30)	
Red Butter Lettuce 11	Oyster Fritters 12
<i>Whole Grain Mustard, Toasted Almond, Pickled Turnip,</i>	<i>Pickled Fennel, Lemon Aioli</i>
<i>Plum, Castelvetrano Olive</i>	
Tomato Salad 13	Vegetable Mixed Fry 7
<i>Heirloom Tomato, Watermelon, Cucumber, Goat Milk</i>	<i>Shiitake Mushroom, Fennel, Onion, Lemon,</i>
<i>Feta, Pistachio, Lemon, Basil, Mint</i>	<i>Sweet Chili Sauce</i>
Wood Roasted Oysters 11	Cauliflower Steak 13
<i>Tomato-Chili, 3 per Order</i>	<i>Pistachio, Peach, Shiitake, Marigold</i>
Wood Roasted Oysters 11	Roasted Spring Onions 13
<i>Green Curry, 3 per Order</i>	<i>Tonnato, Parmesan, Pinenut, Sourdough Breadcrumb,</i>
	<i>Soft-Boiled Egg</i>
Poppy's Caviar 15	Fried Oyster Sandwich 13
<i>Sour Cream, Spring Onion, TN Paddlefish Caviar,</i>	<i>Oysters, Avocado Tartar Sauce, Pickled Onions,</i>
<i>Vinaigrette, Crackers</i>	<i>Arugula, Soft Roll</i>
Crab Dip 14	Wood Roasted Pork Sausage 17
<i>Jumbo Lump, Whole Grain Mustard, Old Bay, Wood</i>	<i>Purple Lady Peas, Turnip, Mustard</i>
<i>Fired Bread</i>	Trout 22
	<i>Farro, Cucumber, Plum, Cippolini Onion, Sorrel,</i>
	<i>Almond</i>

HENRIETTA RED / CHEF JULIA SULLIVAN / NASHVILLE, TN

Please alert your server to any allergies. A 20% gratuity will be added to parties of 6 or more. A \$25 corkage fee will be added per outside bottle of wine. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.