



Wood Fired Bread 5 <i>with Anchovy Butter</i>	Oyster Fritters 12 <i>Pickled Fennel, Meyer Lemon Aioli</i>
Red Butter Lettuce 11 <i>Whole Grain Mustard, Toasted Almond, Pickled Turnip, Plum, Castelvetro Olive</i>	Cauliflower Steak 13 <i>Pistachio, Peach, Shiitake, Marigold</i>
Tomato Salad 13 <i>Heirloom Tomato, Watermelon, Cucumber, Goat Milk Feta, Pistachio, Lemon, Basil, Mint</i>	Roasted Spring Onions 13 <i>Tonnato, Parmesan, Pinenut, Sourdough Breadcrumb, Soft-Boiled Egg</i>
Wood Roasted Oysters 11 <i>Tomato-Chili, 3 per Order</i>	Braised Lamb 16 <i>Polenta, Prune, Olive, Greens</i>
Wood Roasted Oysters 11 <i>Green Curry, 3 per Order</i>	Red Beet Risotto 16 <i>Carolina Gold Rice, Beet, Fennel, Mushrooms, Herbs, Almond</i>
Smoked Mussel Toast 9 <i>Dill, Mustard Butter</i>	Seared Sea Scallop 17 <i>Summer Squash, Curry, Hazelnut</i>
Ratatouille Toast 9 <i>Fairytale Eggplant, Cherry Tomato, Summer Squash, Basil</i>	Wood Roasted Pork Sausage 17 <i>Purple Lady Peas, Turnip, Mustard</i>
Poppy's Caviar 15 <i>Sour Cream, Spring Onion, TN Paddlefish Caviar, Vinaigrette, Crackers</i>	Clams Pistou 22 <i>Manila Clams, Red Snapper, Basil, Broth, Fennel, Heirloom Tomato, Fresno Pepper</i>
Chicken Liver 12 <i>Cantaloupe, Mustard Green</i>	Trout 22 <i>Farro, Cucumber, Plum, Cippolini Onion, Almond</i>
Crab Dip 14 <i>Jumbo Lump, Whole Grain Mustard, Old Bay, Wood Fired Bread</i>	Red Snapper 24 <i>Corn, Sungold Tomatoes, Spätzle, Basil</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.