



Potato Chips 5	Poppy's Caviar 15
<i>Sour Cream & Onion</i>	<i>Sour Cream, Spring Onion, TN Paddlefish Caviar,</i>
<i>+ add 1 oz TN Paddlefish Caviar (30)</i>	<i>Vinaigrette, Crackers</i>
Red Butter Lettuce 11	Oyster Fritters 12
<i>Whole Grain Mustard, Toasted Almond, Pickled Turnip,</i>	<i>Pickled Fennel, Lemon Aioli</i>
<i>Asian Pear, Castelvetrano Olive</i>	
Roasted Carrots 12	Fried Eggplant 12
<i>Yogurt, Date, Lime, Herbs</i>	<i>Fennel Yogurt, Hazelnut Dukkah, Pickled Zavory</i>
	<i>Pepper, Mint</i>
Sunchoke Salad 11	Vegetable Mixed Fry 10
<i>Honey Crisp Apple, Sunflower Seeds & Sprouts,</i>	<i>Shiitake Mushroom, Fennel, Onion, Lemon,</i>
<i>Parmesan, Lemon</i>	<i>Sweet Chili Sauce</i>
Wood Roasted Oysters 11	Cauliflower Steak 13
<i>Dill, Mustard Butter, Thyme Breadcrumb, 3 per Order</i>	<i>Romesco, Hazelnut, Scallion, Shiitake, Niçoise Olive</i>
Wood Roasted Oysters 11	Fried Oyster Sandwich 13
<i>Green Curry, 3 per Order</i>	<i>Oysters, Avocado Tartar Sauce, Pickled Onions,</i>
	<i>Arugula, Soft Roll</i>
Squash Toast 9	Octopus 16
<i>Acorn & Delicata Squash, Pickled Red Onion,</i>	<i>Fingerling Potato, Purple Daikon, Celery Root, Pickled</i>
<i>Sunflower Seed, Parmesan, Opal Basil, Calabrian Chili</i>	<i>Onion, Fresno Pepper</i>
Smoked Mackerel Toast 10	Rabbit Cassoulet 21
<i>Roasted Chinese Cabbage, Yogurt, Caper, Shallot,</i>	<i>White Runner Beans, Rabbit Confit, Pancetta, Chicken</i>
<i>Watermelon Radish</i>	<i>Sausage, Herbed Breadcrumb</i>
Chicken Liver 12	Trout 23
<i>Beet, Apple, Mustard Green</i>	<i>Tonnato, Soft Boiled Egg, Amara Kale, French Breakfast</i>
	<i>Radish, Sourdough Crouton</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.