

## TO SHARE

SMOKED SALMON DIP	14
<i>Caviar, fried capers, dill, shaved red onion, crostini</i>	
TRUFFLE FRIES ☯	8
<i>Herbs, parmesan, black garlic</i>	
CRISPY BRUSSEL SPROUTS ☯	9
<i>Balsamic reduction, bourbon smoked paprika, pickled red onions</i>	
CROISSANT BEIGNETS	11
<i>Dark chocolate ganache, powdered sugar</i>	
BACON WRAPPED DATES ☯	9
<i>Giffords bacon, cave aged gruyere, cherry gastrique</i>	

## LUNCH FARE

STEAK SALAD * ☯	19
<i>Flat iron steak, baby kale blend, grilled halloumi, toasted almonds, green onion, cherry peppers, balsamic vinaigrette</i>	
WEST VILLAGE BURGER *	14
<i>Double-stacked grass-fed beef, white american cheese, pickles, niedlov's bun</i>	
BLACKENED SALMON SALAD *	18
<i>Watermelon radish, pickled red onion, cucumbers, gruyere, house croutons, champagne vinaigrette</i>	
GROUPE REUBEN	16
<i>Remoulade, swiss, sauerkraut, black rye</i>	
CHICKEN CAESAR	15
<i>Chicken, romaine, house croutons, parmesan cheese</i>	
SMOKED CHICKEN SALAD CROISSANT *	13
<i>Celery, Tarragon, pickled grapes, spiced pecans</i>	

## FROM THE BAR

BLOODY MARY.....	5
<i>Vodka, Charleston bloody mary mix</i>	
MIMOSA CARAFE.....	10
<i>Bottle of Bubbly &amp; Orange juice</i>	

## BRUNCH FAVORITES

GILMAN BREAKFAST	13
<i>Two farm eggs, gifford's bacon, brioche toast, crispy potatoes</i>	
MIXED BERRY CRÊPES	14
<i>Honey-whipped goat cheese, berry compote, whipped cream</i>	
SALMON AVOCADO TOAST	16
<i>Watermelon radish, whipped goat cheese, cucumber, herbs</i>	
OMELETTE DU JOUR	11
<i>Rotating selection from our chefs</i>	
CROQUE MADAME	14
<i>Mortadella, dijon, sunny egg, buttermilk cheddar mornay</i>	
BREAKFAST BOWL ☯	16
<i>Crispy potatoes, chicken &amp; apple sausage, cherry peppers, buttermilk cheddar mornay</i>	
STEAK AND EGGS	18
<i>Flat iron steak, two farm eggs, crispy potatoes, bordelaise</i>	
CRAB CAKE BENEDICT	18
<i>Two poached eggs, grilled asparagus, hollandaise</i>	
PORK BELLY HASH	16
<i>Two Poached eggs, braised pork belly, hash browns, fine herbs</i>	
SHRIMP & GRITS ☯	22
<i>Cheese grits, tasso ham, blistered okra, cherry peppers, creole-saffron broth</i>	

## SIDES

all 5

- FRENCH FRIES	- TWO FARM EGGS
- GIFFORD'S BACON	- BRIOCHE TOAST
- CHICKEN & APPLE SAUSAGE	- CAESAR SALAD
- CRISPY POTATOES	- CHEESE GRITS
- GRILLED ASPARAGUS	- FRUIT

## COFFEE

- AMERICANO .....	3
- ESPRESSO .....	3
- DOUBLE ESPRESSO .....	5
- CAFÉ AU LAIT .....	3
- CAPPUCCINO.....	4

## COCKTAILS

### - FROM THE BARTENDERS -

all 12

**ROSETTA STONE**  
Rye, pink peppercorn  
simple, rose water, mint

**PROPER PUNCH**  
Gin, blackberry shrub,  
Lillet Blanc, Luxardo

**THE MALDIVE**  
Tequila, pineapple infused Campari,  
blood orange, cinnamon simple

**CLAIRE DE LUNE**  
Butterfly flower tea infused  
Lillet Blanc, gin, vodka

**THE FULLBLOOM**  
Vodka, lemon, Falernum,  
thyme infused honey,  
strawberry, orange bitters

**MORNING DEW**  
Chamomile infused gin,  
St.Germain, lemon, honeydew,  
Velvet Falernum foam

**ROSELLE DE MAMA**  
Hibiscus cinnamon tea, tequilla, rum,  
Amaro Averna, Velvet Falernum,  
lime, orange bitters

**DRINKABLE FEAST**  
Rum, Luxardo,  
house made orgeat,  
grapefruit, lime, absinthe

### - THE CLASSICS -

all 10

**FRENCH 75**  
Gin, lemon, sugar,  
champagne

**ESPRESSO MARTINI**  
Vodka, coffee liqueur, Peet's cold  
brew, cream

**DAQUIRI**  
Rum, lime, sugar

**NY SOUR**  
Whiskey, lemon, sugar,  
Pinot Noir

**MARGARITA**  
Tequila, agave, triple sec, lime

**NEGRONI**  
Gin, Campari, sweet vermouth

### - NON-ALCOHOLIC -

all 8

**FRENCH DISPATCH**  
Beckets cimnaon, pineapple, lime,  
house-made grenadine, soda

**CLOUSEAU**  
Seedlip Spice, pear Juice, orange juice,  
house-made orgeat

## DRAUGHT BEER

BUD LIGHT	5
TN BREW WORKS STATE PARK BLONDE	6
WISEACRE TINY BOMB PILSNER	6
H&S IGNEOUS IPA	6
ODDSTORY VIENNA LAGER	6
ODDSTORY ROTATION	7
JACKALOPE BEARWALKER	6
SEASONAL DRAFT	6

## BOTTLED BEER

HUTTON AND SMITH BASECAMP BLONDE	6
WISEACRE STOUT	6
BOLD ROCK CIDER	6
MICHELOB ULTRA	5
CHIMAY BLUE BELGIAN DARK ALE	10
HUTTON AND SMITH PALE ALE	5
DR ROBOT BLACKBERRY LEMON SOUR	6
KENTUCKY BOURBON BARREL ALE	7

## WINE BY THE GLASS

### - SPARKLINGS & ROSES -

ADAMI, Prosecco - Veneto, Italy - Split	16
FLEUR DE MER, Sparkling Rosé - Côtes de Provence, France	8
RUFFINO, Sparkling Rosé - Friuli, Italy - Split	12

### - WHITES -

HONIG, Sauvignon Blanc - Napa Valley, CA	11
WHITEHAVEN, Sauvignon Blanc - Marlborough, New Zealand	9
MASO CANALI, Pinot Grigio - Trentino, Italy	9
KING ESTATE, Pinot Gris - Willamette Valley, OR	11
PATZ & HALL - DUTTON RANCH, Chardonnay - Russian River, CA	20
WILLIAM HILL, Chardonnay - North Coast, CA	8
TALBOTT, Chardonnay - Monterey, CA	12
SONOMA CUTRER, Chardonnay - Russian River Valley, CA	12
PINE RIDGE, Chenin Blanc - Napa Valley, CA	9
DR. HERMANN, Riesling - Mosel, Germany	11
CONUNDRUM, White Blend - California	9

### - REDS -

AVEREAN, Pinot Noir - Willamette Valley, OR	13
MACMURRAY, Pinot Noir - Russian River Valley, CA	12
FERRARI CARRANO, Pinot Noir - Mendocino, CA	14
GHOST PINES, Cabernet Sauvignon - Sonoma, CA	12
FONT-MARS, Cabernet Sauvignon - Languedoc, Pays D'oc	10
JUSTIN - Cabernet Sauvignon - Paso Robles, CA	15
CAYMUS, Cabernet Sauvignon - Napa, CA	20
CONUNDRUM, Blend - California	10
JEAN-LOUIS CHAVE - MON COEUR, Côtes-du-Rhone, France	12
FEDERALIST, Bourbon Barrel-Aged Zinfandel - Mendocino, CA	13
TAHUAN, Malbec - Mendoza, Argentina	10
BENCH, Merlot - Napa Valley, CA	15

PLEASE ASK YOUR SERVER  
FOR OUR BOTTLE WINE LIST

## EAU MINÉRALE

PERRIER, Vergéze, France - 11oz	3
SAN PELLEGRINO, Bergamo, Italy - 16.9 oz	3
AQUA PANNA, Tuscany, Italy - 16.9 oz	3