



## STARTERS

- A-1 SLIDERS** 14  
three sliders / Brasstown™ grass-fed beef\* / a-1 mayo / swiss / caramelized onions / toasted potato rolls
- BLACK & BLEU BITES** 18  
6 oz local tuna bites / cajun blackening seasoning / creamy melted bleu cheese crumbles / blistered tomatoes / scallion / served with celery salad
- BUTTERMILK BONELESS PORK "WINGS"**  
served with celery salad 6 for \$12  
choice of bleu cheese -or- ranch 12 for \$20  
choice of sauce: house buffalo / sweet chili teriyaki / stout bbq / voodoo dust / fermented habañero hot / korean seoul
- CHERRY SMOKED BONE-IN WINGS** 6 for \$14  
served with celery salad 12 for \$25  
choice of sauce: house buffalo / sweet chili teriyaki / stout bbq / voodoo dust / fermented habañero hot / korean seoul 24 for \$42
- CILANTRO LIME HUMMUS & BLUE CORN CHIPS** 14  
chickpea hummus / black tahini / preserved lime oil / cracked black pepper / Tajin® blue corn chips

- CRACKLIN' NACHOS** 16  
crispy pork rinds / mojo pulled pork / white cheddar sauce / pickled jalapeños / roasted corn pepper relish / pickled red onion / sour cream / micro cilantro
- FRIED PICKLES** 11  
deep fried hearty hand breaded kosher sandwich chips / black garlic aioli
- MAMMOTH MUSSELS** 18  
pound of creamed, sweet wine & italian basil braised prince edward island mussels / shallots & garlic / heirloom tomatoes / grilled herb crostini / smoked salt butter finish
- VEGAN BUFFALO CAULIFLOWER BITES** 15  
oat milk marinated / breaded & fried / house vegan buffalo / vegan mozzarella / scallions
- CHARCUTERIE BOARD** 25  
rotational assortment of seasonal items / house cured duck bacon / housemade sausage / deviled egg / house pimento cheese spread / crackers / pickled fruits & vegetables / stuffed olives
- NEST CHEESE BOARD** 26  
five artisanal cheeses / assorted crackers / pickled vegetables / pepperoni / prosciutto crisp / seasonal jam / herb toast points

## SOUPS / SALADS

- NEST COWBOY CHILI** 9 / 11  
Brasstown™ ground beef / kidney & black beans / stewed tomatoes / shredded tomatoes / corn / shredded cheddar / red onions / sour cream
- SOUP DE TOUR**  
see our specials menu for chef's current creation & find out where in a world of inspiration we are headed
- HOUSE GARDEN SALAD** 10  
mixed greens / heirloom tomatoes / cucumbers / red onion / rustic crouton / choice of dressing
- HOUSE CAESAR SALAD** 10  
romaine / parmesan / rustic crouton / housemade caesar

balsamic / bistro red wine vinaigrette  
bleu cheese / caesar  
honey mustard / oil & vinegar / ranch  
white balsamic & raspberry goat cheese vin

- W. G. W.** 17  
wedge salad of iceberg lettuce / tomato / cucumber / bacon dust / smoked almond slivers / white balsamic & raspberry goat cheese vinaigrette
- ADD A PROTEIN**  
Chicken 7 / Shrimp 8  
Blackened Tuna Bites 10.5

## FLATBREADS

housemade herbed dough

- APPLE, ARUGULA & CHEESE** 12  
sour apple / arugula / key lime cream cheese / white balsamic reduction / sunflower seeds

- TE'VINE SWINE** 12  
burgundy marinara / black forest ham / pepperoni / salami / parmesan
- VEGAN ITALIAN SAUSAGE** 14  
house red sauce / Beyond™ italian sausage / house pickled shishito peppers / vegan mozzarella

## BURGERS

served with choice of side

♥ substitute 7 oz Beyond™ burger patty / +7

- ALL AMERICAN BURGER** 16  
7 oz Brasstown™ grass fed beef\* patty / american cheese / lettuce / tomato / red onion / pickle / brioche bun
- JAMMY MELT** 18  
7 oz Brasstown™ grass fed beef\* patty / swiss / caramelized onions / cherry, vanilla jam / applewood bacon / mayo / rustic wheat

## SIDES

EACH \$5

- FRESH FRUIT
- SEASONED FRENCH FRIES
- SWEET POTATO WAFFLE FRIES

## ♥ CLEAN EATS

- NO MEAT LOAF** 22  
baked loaf of Beyond™ "meat" / crispy diced sweet potato & brussels / caramelized onions / vegan mozzarella / vegan oatmilk gravy

- THAI CHILI BURGER** 20  
7 oz Beyond™ burger patty / pickled pepper, carrot, jicama / micro greens / sunbutter-sriracha sauce / housemade gluten free bread / choice of side

- VEGAN EGGPLANT PARMIGIANA STACK** 16  
oat milk & panko herb crusted eggplant / house marinara / vegan mozzarella / fusilli -OR- zucchini noodles

## PREMIUM SIDES

EACH \$7

- CILANTRO LIME HUMMUS AND TAJIN® BLUE CORN CHIPS**  
chickpea hummus / black tahini / preserved lime oil / cracked black pepper / Tajin® blue corn chips
- LEMON CAPER POTATOES**  
roasted medley of potatoes / tossed in lemon, parsley, capers & parmesan / with a poached in shell egg

## ENTREES

- JERK LIME CHICKEN TACOS** 20  
three tacos / mild dry rubbed jerk chicken\* thigh / poppy & lime cabbage slaw / green tomato & pineapple salsa / micro cilantro / blue corn tortillas -OR- flour tortillas
- KOREAN FRIED CHICKEN** 24  
two sesame-soy marinated airline chicken breasts / honey sriracha carrots, edamame & scallions / furikake spoon bread / apple cider-anise bbq

- SHRIMP BASIL PRIMAVERA** 26  
five garlic sautéed shrimp / carrots / pearl onions / peas / squash / tomatoes / zucchini / tossed with fusilli -or- "zoodles" in basil pesto & light beurre blanc
- TRIPLE DOUBLE** 19  
triple stack of buttermilk pancakes / served with a double portion of applewood bacon, breakfast sausage -or- turkey sausage

- PANCIT**  
stir fried bean thread noodles / edamame / carrots / pearl onions / sweet tamarind soy glaze

- add a side house garden salad -or- side house caesar salad 6  
substitute cup of NEST cowboy chili -or- soup de tour for a side 4  
substitute house garden salad -or- house caesar salad for a side 5

✂️ gluten free modifications available

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

Parties of 8 -or- more may have an 18% service charge added to the check.