

Snacks

Antipasti Platter salumi, cheeses, house pickled vegetables, benne crackers.....	\$26 / \$37
Focaccia mortadella, pistachio, arugula, mint.....	\$12
Cornbread whipped ricotta, lemon zest, olive oil.....	\$10
Fried Mozzarella italian breadcrumbs, tomato sugo, parmesan.....	\$12

Small Plates

C&M Caesar Salad romaine, crouton, benne seeds, pecorino, calabrian chili.....	\$13
Little Gem Salad gem lettuce, green goddess, bravo radish, coriander panna gratta.....	\$14
Winter Panzanella squash, beet, focaccia, pistachio, smoked stracciatella, olio verde.....	\$14
Brussels Sprouts calabrese, capicola, mozzarella, giardiniera, panna gratta, benne seed.....	\$15
Cannellini Beans beef neck, brisket, black pepper confit, horseradish, mint.....	\$15
Meatballs guanciale, pancetta, tomato, garlic ciabatta.....	\$14
Stuffed Quail Carolina Gold Rice, mustard greens, sweetbread royale, butternut squash, frisée.....	\$21

Pastas

\$2 charge for Gluten Free pasta options

Lumache cacio e pepe.....	\$15
Bucatini gulf shrimp, sunchoke cream, leek, tarragon, garlic panna gratta.....	\$17
Raviolo chicken thigh, caramelized onion, sunchoke, spinach, brown butter.....	\$16
Tagliatelle bacon, chanterelle, porcini, buckwheat, garlic, tarragon.....	\$16
Rigatoni maw maw's gravy, parmesan.....	\$16
Agnolotti pumpkin, short rib, delicata, pecorino.....	\$18

Entrees

Halibut field peas, Benton's bacon, tonnato, cabbage, shallot, pickled celery.....	\$38
Duck Breast creamed spinach, turnip, sunchoke, sauce a l'orange.....	\$36
Pork Osso Bucco pencil cobb polenta, brussel sprouts, guanciale, sherry, jus.....	\$32
New York Strip black lentils, oxtail, kale, yukon gold.....	\$65

NOTES

Please inform your server of any dietary restrictions or allergies; the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.



Cocktails

A Dream of Spring cachaca, sherry, orange, lime, cinnamon syrup.....	\$15
Herbal Tea Apostoles Gin, cardamom, sage, grapefruit, mint, ginger kombucha.....	\$18
Autumn Night Camarena Añejo tequila, Licor 43, lemon, egg white, fig, cinnamon.....	\$16
Honor Code Old Dominick Tennessee Whiskey, Amaro Nardini, Licor 43, black walnut bitters.....	\$14
Number 6 Lunazul Reposado tequila, Cynar 70, Cardamaro, Aqua di Cedro.....	\$14
Not The Button gingerbread milk punch, bourbon, rye, lemon, molasses syrup.....	\$18
Andrew Michael Old Fashioned EnjoyAM private selection maker's mark, demerara, angostura bitters, orange bitters..	\$25

Mocktails

Forbidden Fruit Seedlip Citrus NA Gin, apple, ginger, lemon, cranberry.....	\$8
Rich Burgundy Seedlip Citrus NA Gin, beet juice, muddled mint, lemon juice, cardamon syrup, tonic.....	\$10

Sparkling

<i>La Bella</i> , Prosecco , <i>Glera</i> , Friuli.....	\$12
<i>Zuccolo</i> , Rosé Brut , <i>Pinot Noir-Chardonnay</i> , Friuli.....	\$12
<i>Ferrari</i> , Brut , <i>Chardonnay</i> , Trentino.....	\$22

White

<i>Scarpetta</i> , Pinot Grigio , Friuli.....	\$13
<i>Redentore</i> , Sauvignon Blanc , Veneto.....	\$14
<i>Fontaleoni</i> , Vernaccia di San Gimignano , Tuscany.....	\$13
<i>Tenuta Maccan</i> , Chardonnay , Friuli.....	\$14
<i>Feudo Montoni</i> , " <i>Timpa</i> ," Grillo , Sicily.....	\$16
<i>Occhipinti</i> , "SP68," Bianco , Zibibbo-Albanello , Sicily.....	\$18

Rosé

<i>Margerum</i> , Riviera Rosé , <i>Grenache Blend</i> , California.....	\$13
<i>Pasqua</i> , " <i>11 Minutes</i> ," Rosé , <i>Corvina Blend</i> , Veneto.....	\$14

Red

<i>Noah River</i> , Pinot Noir , California.....	\$13
<i>Nino Negri</i> , " <i>Quadrio</i> ," Nebbiolo , Lombardy.....	\$15
<i>Caravaglio</i> , " <i>Nero du Munti</i> ," Corinto Nero , Salina-Sicily.....	\$17
<i>Diego Conterno</i> , Dolcetto d'Alba , Piedmont.....	\$16
<i>Ciacci Piccolomini d'Aragona</i> , " Toscana Rosso ," <i>Sangiovese Blend</i> , Tuscany.....	\$12
<i>Rocca di Montegrossi</i> , Chianti Classico , <i>Sangiovese Blend</i> , Tuscany.....	\$17
<i>Scarpetta</i> , Cabernet Franc , Friuli.....	\$15
<i>Pasqua</i> , Ripasso , <i>Corvina Blend</i> , Veneto.....	\$16
<i>Bibi Graetz</i> , " <i>Grilli</i> ," Cabernet Sauvignon Blend , Tuscany.....	\$18
<i>San Martino</i> , " <i>Sir</i> ." Aglianico , Basilicata.....	\$17
<i>Roth Cellars</i> , Cabernet Sauvignon , Alexander Valley-California.....	\$16

Beer

<i>Draft</i>	<i>Classic</i>
Wiseacre Tiny Bomb, American Pilsner.....	Bud Light , Light Lager.....
Wiseacre Ananda, IPA.....	Michelob Ultra , Light Lager.....
Ghost River Riverbank Red, Irish Red Ale.....	Miller Lite , Light Pilsner.....
Memphis Made Fireside, Amber Ale.....	Coors Light , Light Lager.....
	Budweiser , Lager.....
	<i>Craft</i>
	Wiseacre Memphis Sands, Lager.....
	Wiseacre Beach Within Reach, Berliner Weisse.....
	Ghost River Golden, Golden Ale.....
	Crosstown Animal Frequency, Hazy IPA.....