



SUMMER 2026
M. Hudman - A. Ticer - C. Smith

ANTIPASTI

Antipasti | salumi, formaggi, pickled vegetables, benne crackers 35

Salumi | chef’s selection of charcuterie, pickled vegetables 20

Formaggi | chef’s selection of cheeses, seasonal preserves, benne crackers 25

SNACKS

Fried Mozzarella | tomato bomba, basil salsa verde 13

Cornbread | pepper relish, whipped ricotta, calabrian honey 11

Focaccia | stracciatella, plum, peach, basil, mint 17

Okra | calabrian vinaigrette, pepperoncini ranch, sicilian crunch 17

PLATES

C&M Caesar | little gem lettuce, crouton, benne seeds, pecorino..... 16

Gem Salad | buttermilk, carrots, sugar snaps, ramp, Brabander, brown butter panna gratta..... 18

Burrata | strawberry, celery, pickled rhubarb, strawberry vinaigrette..... 20

Caprese | heirloom tomato, red onion, basil, mozzarella, red wine vinegar..... 18

Summer Polenta | bianco gazpacho, green tomato, corn, prosciutto 20

***Tuna Carpaccio** | ramp, golden beet, rhubarb, strawberry vinegar..... 22

Anson Mills Polenta | mushroom, asparagus, snap peas, basil, tarragon, parmesan 20

Meatballs | guanciale, pancetta, tomato, garlic bread 17

PASTAS

Lumache | cacio e pepe 18

Rigatoni | maw maw’s gravy, parmesan 20

Casarecce | calabrian sugo, guanciale, pancetta, serrano, parmesan 19

***Carbonara** | guanciale, egg yolk, pecorino, black pepper 19

Agnolotti | sungold tomato, ricotta, basil, mint, tarragon 21

Gnocchi | pesto, mushroom, confit fennel, pine nut..... 20

Fusilli | alla vodka, crème fraîche, stracciatella, basil..... 19

Mafalde | italian sausage ragu, sungold tomato, dill, panna gratta 19

ENTREES

Halibut | olives, artichokes, lemon, green garbanzo, tomato 37

Salmon | fennel butter, caponata agrodolce, smoked eggplant, pine nut 36

Chicken | red pepper agrodolce, sicilian crunch, chicken velouté, roman gnocchi 35

Pork Chop | pancetta, lima bean, giardineira, okra, corn, plum 38

Lamb Shank | pea soubise, thumbelina carrots, mushroom, mint salsa verde 36

***NY Strip** | marble potato salad, grilled onion salsa verde, jalapeño, broccolini, bordelaise 62

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

CLASSICS

Limoncello Spritz | C+M limoncello, prosecco, soda 15

Sgroppino | altamura vodka, lemon sorbet, prosecco 15

Caipirinha | cachaça, lime, sugar 16

Clover Club | new amsterdam gin, dry vermouht, lemon, raspberry, egg white 16

Julep | maker’s mark bourbon, simple, mint 18

A+M Old Fashioned | enjoy a|m private select maker’s mark, demerara, angostura, orange bitters 26

SIGNATURE

Double Bubble Trouble | see the elephant, bubble gum syrup, prosecco, soda 18

Viva la Vida | blanco tequila, campari, watermelon, celery mint shrub, fresh lime, lime bitters, perrier 17

It’s Fassion, Sweetie | planteray dark rum, chinola, fassionola, lemon, orange + tiki bitters 16

Up in Smoke | mezcal, sotol, select apertif, smoked blackberry, paprika 17

Attack of the Killer Tomatoes | gin, noilly prat extra dry, tomato water, tomato crisp, basil ricotta17

NON-ALCOHOLIC

Flower Patch | hibiscus tea, fassionola, rose water, orange blossom, lavender, fresh lime 11

Piña Breeze | pineapple, fresh lime, vanilla syrup, soda 9

SPARKLING

La Marca, **Prosecco**, Glera, Friuli12

Dama del Rovere, Brut, **Durello**, Veneto16

Murgo, **Rosé Brut**, Nerello Mascalese, Sicily23

WHITE

Scarpetta, **Pinot Grigio**, Friuli 13

Vigna del Lauro, **Sauvignon Blanc**, Friuli14

Elio Perrone, “Sourgal,” **Moscato d’Asti**, Piedmont15

Vadiaperti, **Greco di Tufo** Campania16

Ettore Germano, **Chardonnay**, Piedmont 19

Ronchi, "Amphora," **Arneis**, Piedmont 16

Caruso & Minino Bianco Macerato, "Arancino," **Catarratto**, Sicily 15

Mandirola 1913, Colli Tortonesi, “Derthona” **Timorasso**, Piedmont17

ROSE

Il Borro, “**Borrerosa**,” **Sangiovese**, Tuscany 13

Margerum, **Riviera Rosé**, Grenache Blend, California 13

Pasqua, "**11 Minutes Rosé**”, Corvina Blend, Veneto 14

RED

Presqu’ile, **Pinot Noir**, Santa Barbara, California 16

Tornatore, **Etna Rosso**, Nerello Mascalese, Sicily 16

Diego Conterno, **Dolcetto d'Alba**, Piedmont 16

A&G Fantino, "Rosso dei Dardi," **Nebbiolo**, Piedmont 16

Rocca di Montegrossi, **Chianti Classico**, Sangiovese Blend, Tuscany 18

Scarpetta, **Cabernet Franc**, Fruili15

Pasqua, **Ripasso**, Corvina Blend, Veneto 16

Mazzei, “Poggio Badiola,” **Merlot-Sangiovese**, Tuscany14

Brancaia, “Tre”, **Sangiovese-Cabernet Sauvignon**, Tuscany 16

Erste & Neue, **Lagrein**, Alto Adige 17

DRAFTS | 9

Wiseacre Sky Dog Amber Mexican Lager
Wiseacre Bow Echo Hazy IPA
Wiseacre Ananda IPA
Wiseacre Tiny Bomb Pilsner

CRAFT BEER

Wiseacre Sky Dog Lager	8
Crosstown Vision Board Berry Sour	8
High Cotton Mexican Lager Lager	8
Wiseacre Gotta Get Up Coffee Stout	8
Guinness Irish Stout 16oz	9

DOMESTIC BEER

<i>Bud Light</i>	6
<i>Michelob Ultra</i>	6
<i>Miller Lite</i>	6
<i>Coors Light</i>	6
<i>Corona</i>	7

Untitled Art Pilsner non alcoholic italian style pilsner	9
Untitled Art West Coast IPA non alcoholic og style ipa	9
Michelob Ultra Zero non alcoholic	6

Coke, Sprite, Diet Coke	4
San Pellegrino Sparkling	13
Acqua Panna Still	13

In accordance with Tennessee state law, all wines, cocktails, and distilled alcoholic spirits are subject to a 15% liquor by the drink tax and a 9.75% sales tax. All beers are subject to a 9.75% sales tax.