FALL 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**

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, 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 |** scallion, golden beet, 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 | butternut squash, sun-dried tomato, leek, rosemary **19**
Gnocchi | pancetta, potato cream, clothbound cheddar..... **20**
Fusilli | alla vodka, crème fraîche, stracciatella, basil..... **19**
Mafalde | italian sausage ragu, tomato, dill, panna gratta **19**

ENTREES

Halibut | olives, artichokes, lemon, peas, 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

Pisco Sour | el gobernador pisco, fresh lemon, simple, egg white **16**
Paloma | altos reposado, grapefruit soda, honey, sage **16**
Gin Basil Smash | new amsterdam gin, lemon, fresh basil, simple **16**
Nui Nui | C+M rum blend, allspice dram, angostura, vanilla, cinnamon, orange, lime **18**
A+M Old Fashioned | enjoy a|m private select maker's mark, demerara, angostura, orange bitters **26**

SIGNATURE

Back to Black | beefeater gin, herbed blackberry, prosecco, soda **15**
Pear of Hearts | ketel one vodka, elderflower liqueur, lemon, perrier, glass pear **18**
Wahoo | yoshi matcha liqueur, blanco tequila, simple, egg white **20**
Keep the Doctor Away | C+M spiced bacardi , apple cider, apple butter **16**
Smoke + Mirrors | campo bravo blanco, memento verde mezcal, allspice dram, ube, lime, clarified milk **17**
M'Lady Malort | jeppson's malort, meletti, sweet vermouth, maple **16**

NON-ALCOHOLIC

Harvest Fizz | cranberry, juniper, lime, maple, ginger beer..... **10**
Bobbin' for Apples | black tea, apple cider, brown sugar, lemon..... **9**

SPARKLING

La Marca, **Prosecco,** *Glera*, Friuli **12**
Dama del Rovere, Brut*,* **Durello**, Veneto **16**
Murgo, **Rosé Brut**, Nerello Mascalese, Sicily **23**

WHITE

Scarpetta, **Pinot Grigio**, Friuli **13**
Vigna del Lauro, **Sauvignon Blanc,** Friuli **14**
Elio Perrone, "Sourgal," **Moscato d'Asti**, Piedmont **15**
Vadiaperti, **Greco di Tufo** Campania **16**
Ettore Germano, **Chardonnay**, Piedmont **19**
Ronchi, "Amphora," **Arneis**, Piedmont **16**
Caruso & Minino Bianco Macerato, "Arancino," **Catarratto**, Sicily **15**
Mandirola 1913, Colli Tortonesi, "Derthona" **Timorasso,** Piedmont **17**

ROSE

Il Borro, **"Borrorosa," *Sangiovese,*** Tuscany **13**
Margerum, **Riviera Rosé**, *Grenache Blend,* California **13**
Pasqua, **"11 Minutes Rosé"**, *Corvina Blend*, Veneto **14**

RED

Timeplace Wine Co., **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**
Tenuta di Arceno, **Chianti Classico,** Sangiovese Blend, Tuscany **18**
Scarpetta, **Cabernet Franc,** Fruili **15**
Pasqua, **Ripasso**, *Corvina Blend*, Veneto **16**
Mazzei, "Poggio Badiola," **Merlot-Sangiovese,** Tuscany **14**
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**
Modelo **Especial** *Pilsner*	**8**

DOMESTIC BEER

Bud Light	**6**
Michelob Ultra	**6**
Miller High Life	**6**
Miller Lite	**6**
Coors Light	**6**
Corona	**7**

Athletic **Upside Dawn** *non alcoholic golden ale*	**9**
Athletic **Run Wild** *non alcoholic 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.
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