

***** ENTREES *****

Entrees include: Basmati Rice w/ Barberry sauce, Tzatziki sauce, pita
Substitute fries or Salad for rice

* Pork loin sauté, glazed Brussel sprouts	15.50
* Shrimp & Peppers, sauteed with lemon butter	17.00
* Chicken Kabob– marinated chicken breast	15.00
* Hot Chicken Kabob– Grilled breast tossed in our hot sauce	15.50
* Ground Beef & lamb Kabob	15.00
* Lamb Chops - Grilled with mint glaze	23.00
* Salmon, 6 Oz fillet- grilled	17.00
* Mixed grill Plate– shrimp, chicken, ground lamb & beef	18.00
* Falafel cakes on rice with red cabbage slaw, tzatziki & Pita	13.00
* Kids – Cheese pizza- Grilled cheese - Chicken tenders & fries	6.00

***** SANDWICHES & BURGERS *****

* Nashville Cheese steak– Grilled steak, peppers & onions, white American cheese, garlic parm spread, toasted hoagie	11.00
* Lamb dip Sandwich– roasted leg of lamb, Gouda cheese, creamed spinach, toasted hoagie with mint au jus	11.75
* Chicken kabob on pita, lettuce & tomato, feta cheese, Tzatziki	9.00
* Chicken pimento wrap– Grilled chicken thigh & red onions, house pimento cheese, pickles, tomato, dijonaie	9.00
* Peachtree Rueben– Corned beef on marbled rye, Swiss cheese, red cabbage slaw, house remoulade	10.00
* Gyro on pita, Tender lamb & beef, lettuce & tomato, feta cheese, Tzatziki sauce	9.00
* Falafel cakes on toasted pita with hummus spread, red cabbage slaw and tzatziki sauce	9.00
* Cheeseburger–6 Oz Angus patty on Kaiser bun, cheddar, lettuce, tomato & pickles, dijonaie sauce	8.50
Burger options: Gouda, Pimento cheese, keto (lettuce wrap)	
Applewood bacon	1.50
grilled onions	.50
fried egg	1.75
Gluten free bread	.50
* House pimento-cheeseburger, bacon, peach- jalapeno sauce	10.50
* Patty melt, 6 Oz Angus patty, Texas toast, American cheese, grilled onions, house thousand island	9.00

**** SIDES & APPETIZERS ****

* Lettuce wraps with curry–lime pork & wonton crisps	8.50
* Spinach-sundried tomato dip with toast rounds	8.50
* Corn fritters (Bacon-cheddar) , spicy remoulade sauce	4.50
* Fried potato wedges or battered onion rings or both	4.50
* Falafel side, tzatziki sauce	5.00
* Basmati rice with Barberry saffron butter	4.00
* Sunny side up egg on rice	5.00
* Brussel sprouts, balsamic glazed, toasted almonds	6.50
* Home made Hummus & vegies, toasted Pita bread	6.00

**** SALADS ****

* House salad-organic lettuce, shredded cabbage, carrots, cucumbers, tomatoes, feta cheese & pita bread	8.00
* Side salad with house vinaigrette	5.00
Dressings: House vinaigrette, house remoulade, bleu -cheese, ranch, tzatziki sauce	
* Super Kale & Quinoa salad– chic peas, tomatoes, cucumbers, marinated red onions, feta, pita & sesame ginger sauce	10.50
* Add Chicken kabob or Lamb Gyro	6.50
3 large shrimp	7.50

**** DESSERTS ****

* Peach Cobbler with vanilla ice cream	6.50
* Crème Brulé (hint of cinnamon & espresso)	6.50
* Chocolate chip Cannoli	6.00
* Carrot cake Ice cream	5.50
* Pistachio-orange blossom frozen custard	5.50
* Vanilla ice cream with chocolate drizzle	5.00

***** Non alcoholic beverages *****

* Canned Sodas : Coke, Sprite, Dr. Pepper, Diet Coke, Diet Dr. pepper, Ginger Ale, Diet Ginger Ale	2.00
* Minute Maid Lemonade	2.75
* C2o Coconut water 12 oz can	2.50
* Bottled Unsweet Tea	2.75
* bottled sweet tea	2.75
* Sanpellegrino sparking orange or Lemon	2.75
* Sanpellegrino sparking water	2.25
* Kids' Organic Apple Juice	1.50
* Kombucha Ginger-Walker Bros	6.00
* Kombucha blueberry Jasmine	6.00

***** Wines *****

* Bev Glitz- Sparkling white wine, 11.9% alc. 250 ml can	7.00
* Bota Box : Pinot Grigio, Dry Rose, Nighthawk Chardonnay, Nighthawk Pinot Noir, Nighthawk Bourbon Barrel Cabernet	
By the glass, 5 oz	4.75
Mini box 500 ML, serves 3 glasses	13.00

**** Bottles 750 ml ****

* Robert Mondavi Chardonnay 2020	25.00
* Robert Mondavi Merlot 2019	27.00
* Robert Mondavi Cabernet Sauvignon 2019	27.00
* Robert Mondavi Pinot Noir 2019	26.00
* Beaujolais-villages Louis Jadot 2021	37.00
* Korbel Brut Sparking wine	37.00

**** Beer and Hard seltzers ****

* Yuengling	3.50	* Stella Artois	4.50
* Rolling Rock	3.50	* Miller Lite	3.00
* Michelob Ultra	3.50	* Fat Tire- Amber Ale	4.25
* Modelo Especial	4.50		

* Voodoo Ranger American Haze (hint of passion fruit, very refreshing)	4.50
* Voodoo Ranger IPA	4.50
* Kombucha High Gravity Ginger, 6% alc. Walker Bros	6.50
* White Claw- Hard Seltzer Variety Lime, black cherry, grapefruit	3.50
* Topo Chico Ranch Water	3.50
* BRAVAZZI hard Italian soda, Peach, Clementina, Blood Orange	4.50
* Angry Orchard Hard Cider	4.50

Tennessee Breweries

* Light Beer, Music City Beer Company	4.50
* Orange Wheat, Tailgate - 12 oz can-	4.50
* Hard Cider, Tailgate-16 oz can-	6.50
* Cherry Berliner Weiss, Honky Tonk Sweet, sour and fruit, pleasantly refreshing beer	4.50
* Lovebird- Jackelope Brewery 12 oz, Nashville Wheat beer brewed with strawberries & raspberries	4.50
* Bob's your uncle hard cider- Diskin - 16 Oz Can English style dry cider, champagne like and bone dry finish	6.50
* Angry redhead, May Day- Murfreesboro- Red American Ale, malty, slightly spicy, clean finish	4.50
* Boro Blonde, May Day- Murfreesboro- 12 Oz Blonde Ale, orange blossom & honey, Citrus Hops	4.50
* Hefeweizen, Yazoo Brewery-Nashville- Bavarian style, Light, citrus notes, easy to drink	4.50
* Dos Peros, Yazoo- Nashville 12 Oz can Crisp, Amber color, Malty, Refreshing, classic nut brown	4.50
* Potus 44 Porter, Black Abbey- Nashville- Robust porter full of malty richness, coffee and aroma	4.50
* The Rose, Black Abbey- Nashville- Belgian style English Ale	4.50
* Dunkel Dark Lager, Yee Haw- Nashville- Classic German style lager, rich, deep & complex	4.50
* Bear Walker, Jackelope- Nashville- Maple brown ale with chocolate malts and toasted notes	4.50
* TNIPA- Black Abbey- Nashville- 12 Oz. Can Delicious, juicy, a touch of hazy with just enough bitterness to balance the malty sweetness.	4.50
* Homestyle IPA, Bearded Iris -16 Oz can Soft, Juicy, mixed citrus, berry	6.50
* Chicken Scratch Pilsner, Little Harpeth- 12 Oz Crisp & refreshing traditional American Pilsner made from malted barley	4.50