

# DINNER

INC only uses hormone free & naturally raised meats, poultry & game in addition to sustainable seafood • Checks may be split up to 4 ways • We apologize for any inconvenience  
A 20% gratuity will be added to all parties of 6 or more • All burgers & steaks are seared on our plancha **GF** Denotes a Gluten Free menu item/ we use gluten free soy sauce. **V** Denotes a Vegetarian item

## SMALL PLATES

**INC KIELBASA** // traditional house made sausage, fresh horseradish, Hungarian paprika mustard, sweet potato salad, sauerkraut **12.50 GF**

**GRILLED DUCK HEARTS** // bleu cheese & caramelized onion wonton, pepper jelly, pecans, stir fried arugula **9.50**

**CHICKEN SATAY** // green curry, cucumber salad, peanut sauce, sweet sesame mayo, mint, cilantro, lime **12.00 GF**

**BANG BANG SHRIMP** // crispy fried shrimp, spicy orange aioli, wonton chips, scallion, cilantro, lime **13.00**

**VIETNAMESE STEAMED BUNS** // slow roasted Berkshire pork belly, pickled daikon radish, cucumber, hoisin sauce, cilantro **9.50**

**COUNTRY HAM (MURFREESBORO, TN)** // Tennessee "prosciutto", whipped ricotta, crostini, olive tapenade, health salad **12.00**

**KUNG PAO CAULIFLOWER** // crispy rice flour battered cauliflower, peanuts, sweet n sour sauce, basil, jalapeño **10.00 GF V**

**CRISPY BRUSSELS SPROUTS** // chickpeas, paprika, grilled lemon, pistachio, grana padano, garlic mayo **11.00 GF V**

## FOR THE TABLE

**GUACAMOLE** // made to order with cilantro, red onion, jalapeño, served with fresh corn chips on the side **11.00 GF V**

**CHICKEN LIVER PATÉ** // organic chicken liver, madeira gelee, health salad, crostini **9.50**

**WINGS** // choice of Maker's Mark vanilla bean buffalo sauce or our habanero jerk sauce. *Served with celery salad and bleu cheese dressing*  
**6 PC. 9.50 12 PC. 17.50 18 PC. 24.50 GF**

**CLOUMAGE CHEESE SPREAD** // fresh farmers cheese from Shy Brothers Farm, MA, served with truffle honey, chives, pickled red onion, frosted walnuts and a whole warm baguette **11.00 V**

**MAITAKE MUSHROOM LETTUCE WRAPS** // szechuan coffee glaze, marinated cabbage, house pickles, sunflower seeds, basil, served with aromatic vinegar **12.00 GF V**

**SALMON TARTARE** // 1000 island, cucumber, herbs, wasabi tobiko, local apple, red onion, jalapeño, served w/ crispy corn chips & house made carrot-habanero hot sauce **13.00 GF**

**MAC N CHEESE BITES** // lightly fried, smoked tomato aioli **9.50 V**

## LARGE PLATES

**COFFEE ROASTED PORK TACOS** // 4 pc. red cabbage slaw, cilantro, chipotle-tomatillo salsa, roasted garlic spread, house made flour tortilla **17.00**

**WILD BOAR SHANK** // creamy lemon & brie polenta, grilled kale, celery sofrito, pork belly marmalade, braised carrot, boar jus **30.00 GF**

**GRILLED BISTRO STEAK** // 10 oz. Allen Brothers 'teres major' Angus beef, bourbon-black pepper glaze, papas bravas **29.00 GF**

**VOODOO SHRIMP N GRITS** // smoked cheddar organic grits, crisp country ham, Louisiana style voodoo sauce, tomato, portobello mushroom, basil served w/ honey sage cornbread **25.00**

**MUSHROOM FRIED RICE** // brown rice, snow peas, carrot kimchi, edamame, hardboiled egg, scallions, Thai basil, grilled broccoli, maitake mushroom, soy glazed portobello mushroom **16.00 GF V**

**ORECCHIETTE PASTA** // roasted kohlrabi, porcini cream, crispy sage, white wine, grana padano, garlic bread crumbs **18.00 V**

**ROASTED CHICKEN BREAST** // butternut squash spread, brussels sprouts, applewood smoked bacon, rosemary, red cabbage sauerkraut, orange-lavender glaze **21.00 GF**

**PORK N BACON MEATBALLS** // served with butternut squash risotto, pumpkin seeds, marinara, basil, grana padano **23.00**

**EAST COAST HALIBUT** // sweet potato 'noodles', coconut red curry, peanuts, Thai herbs, cucumber relish, snap peas, grilled broccoli **29.00 GF**

**ROASTED SCOTTISH SALMON** // braised leeks, salsify, quinoa, sunflower seeds, dill, shaved fennel & apple salad, maple-mustard glaze **24.00 GF**

## SALADS

Add Salmon · Lemon Marinated Chicken Breast ·  
Shrimp · or Chipotle-Honey Marinated Steak Tips To Any Salad **8.00**

**MIXED GREENS** // cucumber, red onion, shaved grana padano, fine herbs, house made honey-balsamic dressing **9.00 GF V**

**INC KALE CAESAR** // miso-Parmesan dressing, crispy potato, black truffle salt, Parmesan crisps, frosted walnuts, radish **10.00 GF V**

**BUTTER LETTUCE SALAD** // apple cider vinaigrette, grilled carrot, dried pomegranate seeds, goat feta, local apples, 'cacio e pepe' croutons **10.00 V**

**SHAVED BRUSSELS SPROUTS** // lemon & black pepper vinaigrette, toasted almonds, baby arugula, vegetables a la grecque **10.00 GF V**

## INC BURGERS

All burgers come w/ choice of local mixed greens or house cut fries.

**INC BURGER** // smoked onion aioli, smoked maple cheddar, apple wood smoked bacon, spicy pickle spear, brioche sesame seed bun **15.00**

**SOUTH HOUSE** // pimento cheese, pepper jelly, apple wood smoked bacon, spicy pickle spear, brioche sesame seed bun **15.00**

**DELUXE** // Choice of: American, cheddar, or swiss, brioche sesame seed bun **12.00**

Add Applewood Smoked Bacon · Soy Glazed Portobello Mushrooms  
Caramelized Onions · or Fried Egg to Any Burger **+2.00**

## EXTRAS

**HOUSE MADE SPICY PICKLES** // garlic, dill, jalapeño **7.00 GF V**

**RYAN'S HEALTH SALAD** // NY deli style, marinated cucumber, celery, peppers, cabbage, carrots, oregano **4.00 GF V**

**SIDE SALAD** // cucumber, red onion, Parmesan, honey-balsamic **5.00 GF V**

**HOUSE CUT FRIES** // served with ketchup **6.00 GF V**

**TATER TOTS** // served with ketchup **6.00 GF V**

**CARROT KIMCHI** // cabbage, Korean chilis, ginger, garlic, soy **4.00 GF V**

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

FOLLOW US ON [f](#) [t](#) [i](#)