

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

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 gelée, 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

WARM HUMMUS // marinated tomato, pickled onion, saffron-orange hot sauce, lemon, dill, served w/ freshly grilled pita **11.00 V**

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

ROCK POTATO CURRY // maitake mushroom, coconut red curry, celery relish, lemongrass, lime, basil **13.00 GF V**

SALMON TARTARE LETTUCE WRAPS // mixed w/ guajillo & cumin mayo, quinoa, sunflower seeds, served w/ house made salads & pickles **13.00 GF**

MAC N CHEESE BITES // house made macaroni & cheese, lightly fried, served w/ smoked tomato aioli **9.50 V**

OXTAIL MARMALADE // parsley, pickled peppers, whipped maitre d'hotel butter, served w/ whole warm baguette **16.00**

PORK KAFTA SKEWERS // tahini yogurt, eggplant caponata, mint **16.00**

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

KUNG PAO CAULIFLOWER // crispy cauliflower, sesame, crushed red pepper, peanuts, sweet n sour sauce, basil, jalapeño **10.00 GF V**

SMALL PLATES

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

BRIE & VERMICELLI DUMPLINGS // pan fried dumplings served w/ mushroom soy & carrot kimchi **11.50 V**

SLOW ROASTED COLORADO LAMB BELLY // spicy apple salad, avocado spread, cashews, cilantro, jalapeño **16.00 GF**

VIETNAMESE STEAMED BUNS // slow roasted Berkshire pork belly, pickled daikon radish, cucumber, hoisin sauce, cilantro **10.00**

DUCK HEARTS // fried pickles, tabasco aioli, pepper jelly, stir fried spinach **10.00**

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**

ARUGULA SALAD // radicchio, banyuls glaze, apple, extra virgin olive oil, basil spread, warm mozzarella spring rolls **10.00 V**

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

LARGE PLATES

STUFFED PORK TENDERLOIN // bacon & black truffle stuffing, apple spread, garlic chips, wilted baby spinach **26.00**

GRILLED BISTRO STEAK // sweet chili potatoes, smoked Moody bleu cheese, pickled peppers & onions **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**

BUTTERNUT SQUASH RISOTTO // coffee glazed maitake mushroom, lemon, spiced sunflower seeds, basil **18.00 GF V**

COFFEE ROASTED PORK TACOS // 4 pc. red cabbage slaw, cilantro, chipotle-tomatillo salsa, roasted garlic spread, house made flour tortilla **18.00**

ORECCHIETTE PASTA // creamed leeks, crushed potato, spinach, parsley **18.00 V**

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

ROASTED SCOTTISH SALMON // roasted brussels sprouts, black truffle oil, celery root bisque, leek & olive salsa, parsley **24.00 GF**

INC BURGERS

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

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

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

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

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
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