

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. 10.00 12 PC. 18.00 18 PC. 25.00 GF

BACON BUTTER // whipped Berkshire pork belly and applewood smoked bacon fat, whole grain mustard, pickles, whole warm baguette **8.00**

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

ORANGE CAULIFLOWER // orange teriyaki, sesame seeds, crushed chiles, broccoli slaw, basil, mint **10.00 GF V**

SALMON DUMPLINGS // caramelized ginger, red curry coconut broth, cilantro, pickled red onion, shredded cabbage, kaffir lime leaf **12.00**

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

MOZZARELLA SPRING ROLLS // basil mayo, spicy marinara, parmesan **11.50 V**

COUNTRY HAM (MURFREESBORO, TN) // Tennessee 'prosciutto', whipped ricotta, crostini, olive tapenade, health salad **13.00**

UMAMI FRIES // furikake, butter powder, black truffle salt, garlic oil, grana padano, chives, served w/ basil mayo & sriracha 1000 island **11.00 GF V**

STEAMED BUNS // slow roasted Berkshire pork belly, pickled daikon radish, cilantro, cucumber, hoisin sauce **11.00**

GRILLED DUCK HEARTS // carrot kimchi wontons, spiced sunflower seeds, house made cheese whiz, scallions, basil **11.00**

LARGE PLATES

GRILLED BISTRO STEAK // 10 oz. teres major steak, crispy shredded potato, grilled asparagus, white truffle oil, bourbon-black pepper steak sauce **29.00 GF**

ROASTED CHICKEN BREAST // smoked collard greens, new potato salad, radish, peas, applewood smoked bacon, chicken gravy, local honey **21.00 GF**

ROASTED SCOTTISH SALMON // green beans almondine, saffron romesco, grilled baby fennel, dill **25.00 GF**

ORECCHIETTE PASTA // sweet corn, cheddar fondue, charred scallions, pickled fresno chilies, mint, basil, breadcrumbs **18.00 V**

COFFEE ROASTED PORK TACOS // 4 pc. red cabbage slaw, cilantro, chipotle-tomatillo salsa, roasted garlic spread, house made flour tortilla **20.00**

DAY BOAT SEA SCALLOPS // crispy yucca, salsa criolla, chipotle mayo, cilantro, avocado, lime **28.00 GF**

BERKSHIRE 18 OZ. PORK PORTERHOUSE // creamed peas & bacon, mushrooms, pineapple glaze, charred onion **32.00 GF**

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

INC BURGERS

All burgers come w/ choice of fries, mixed greens, tater tots, health salad or broccoli slaw
All burgers are served on a sesame brioche bun

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

SWEET HEAT BURGER // garlic & scallion cream cheese, sweet habanero mayo, crushed potato chips, spicy pickle spear **15.00**

DELUXE // Choice of: American, cheddar, or swiss **12.00**

SALADS

ADD roasted scottish salmon · lemon marinated chicken breast tenders · seared shrimp · or chipotle-honey marinated steak tips to any salad **9.00**

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

ARUGULA SALAD // lemon vinaigrette, radicchio, mint, pine nuts **10.00 GF V**

GRILLED BROCCOLI 'CAESAR' // miso-cashew dressing, garlic croutons, capers, toasted sunflower seeds, garlic chips, cilantro, lime **10.00 V**

EXTRAS

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

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 **5.00 GF V**

HOUSE CUT FRIES // served with ketchup **5.00 GF V**

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

BROCCOLI SLAW // shaved broccoli, sweet sesame mayo **6.00 GF V**

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS
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