

Starters

- Deviled Eggs*

9

Mayonnaise, Pickles, Smoked Paprika
- Top Tier Tenders

18

Buttermilk-Brined Chicken Tenders,
9-Spice Ranch Dressing
- Tuna Tartare*

22

Jalapeno, Cilantro, Smoked Paprika Aioli

- Crispy Pork Ribs

24

Confit with Parsley-Chili Vinaigrette
- Ricotta Rosemary Meatballs

20

Tomato, Crispy Basil, Pecorino Romano
- Warm Crab Dip

18

Lump Crab, Three Cheese Sauce, Old Bay,
Toasted Baguette

Salads

- Shaved Vegetable Salad

16

Manchego, Dill, Candied Walnuts,
Sherry Vinaigrette
- Caesar Salad

14

Romaine, Furikake Breadcrumbs,
Aged Parmigiano, Caesar Dressing
- Green Things

15

Baby Spinach & Frisee, Goat Cheese,
Roasted Shallot Vinaigrette

Add Ons: Chicken +10, Prawns +10, Salmon +14,
Steak +15, Crab Cake +8

Sandwiches

- All sandwiches are served with stateside fries
- Hot Chicken Sandwich

24

Creamy Coleslaw, Pickles
- Prime Rib Dip

28

Toasted French Roll, Slow Roasted Prime
Rib, Swiss Cheese, Onion Straws, Au Jus
& Horseradish Cream
- Stateside Burger

26

Dry Aged Beef, American Cheese, Mustard
Aioli, Special Sauce, Red Onion, Pickles

Snack Sessions

40 per person

Built for sharing, better with cocktails. For groups of 2+.

- Caesar Salad

Top Tier Tenders

Au Poivre Fries
- Deviled Eggs

Crab Dip

Pork Ribs

Stateside Feast

60 per person

Stateside classics, feast style. For groups of 4+.

- Crab Dip

Caesar Salad

Meatballs

Seasonal Agnolotti
- Shaved Vegetable Salad

Deviled Eggs

Steak or Roast Chicken

Broccolini
- Crispy Pork Ribs

Au Poivre Fries

Mac & Cheese

Entrées

- Sweet Pea & Goat Cheese Agnolotti

Sweet Peas, Herb Butter, Parmesan

22
- Roasted Lemon Chicken*

Lemon, Caper, Butter, Parmigiano Reggiano, Fine Herbs

32
- Roasted Salmon*

Heirloom Carrots and Velouté, Paprika Oil

35
- Steak Frites*

12oz NY Strip & Famous House Au Poivre Sauce

55
- Braised Short Rib*

Roasted Carrots, Potato Purée, Red Wine Demi

48
- Butcher's Cut*

6oz Bavette, Chimichurri, Pomme Purée

36

Sides

- Broccolini

11
- Local Mushrooms

11
- Mac & Cheese

9
- Stateside Fries

9
- Pomme Purée

10
- Simple Green Salad

8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
May contain or come into contact with dairy, peanuts, tree nuts or other allergens.
A 22% service charge will be added to parties of 6 or more



DRINKS

House Packages

Choose 3 drinks per person, mix & match within your chosen package.

House Martinis

\$36/person

Cosmopolitan

Espresso

Dirty

Lemon Drop

*Upgrade to Grey Goose
\$45/person

Cocktails

\$45/person

Tennessee Lemonade

Margarita

Pear Old Fashioned

Paloma

Aperol or Hugo Spritz

Large Format

4-6 guests | \$65/item

Cazadores Prickly

Pear Margarita

Bacardi Coconut

Strawberry Mojito

*Aperol Spritz or
Hugo Spritz \$85

Wines Choose 3 | \$42/person Rosé, White or Red

Cocktails

Bloody Mary or Maria 16

Vodka or Tequila, Lemon, Chipotle Cholula,
Bloody Mary Mix, Tajin Rim

Stateside Margarita 16

Blanco Tequila, Orange Liqueur, Blood Orange,
Lime, Jalepeno, Black Salt

Paloma 15

Blanco Tequila, Lime, Grapefruit Soda

Tennessee Lemonade 15

Bourbon, Honey Liqueur, Black Tea
Syrup, Lemonade

Paper Plane 18

Bourbon, Aperol, Amaro Montenegro, Lemon

Painkiller 15

Rum Blend, Coconut, Pineapple, Orange
***add a rum float +4

State Bird 15

Gin, Aperol, Pineapple, Lime, Cinnamon

Pear Old Fashioned 15

Bourbon, Pear Liqueur, Demerara,
Cardamom Bitters

Wine

Bubbles

Gl/ Btl

Bisol Jeio Prosecco Brut, Veneto, IT

15/60

Nicolas Feuillatte NV Brut Reserve,
Champagne, FR

27/108

Poema Cava Brut Rose, Penedes, SP

14/56

Whites

6oz/ Btl

Pighin Pinot Grigio, Friuli-Venezia, IT

15/60

Loimer Gruner Veltliner, Kampptal, AT

14/56

Krug Sauvignon Blanc, Napa, CA

16/64

Frank Family Chardonnay, Napa, CA

20/80

Hugel Riesling, Alsace, FR

21/84

Reds

La Fete Rose, Provence, FR

16/64

Sokol Blosser Pinot Noir, Willamette
Valley, OR

18/72

St. Francis Cabernet, Sonoma, CA

17/68

M Torino Cuma Malbec, Calchaqui
Valley, AR

15/60

Saldo Red Blend, Central Coast, CA

16/64

Zero Proof

Cocktails

Skyview Spritz 12

Zero Proof Aperitif, Grapefruit juice, Vanilla,
Lime, NA Prosecco

Golden Hour 12

Coconut Water, Pineapple, Guava, Lime,
Turmeric, Jalapeno

South by Stateside 12

Tequila Alternative, Black Tea, Strawberry,
Lemon, Yuzu Lime Soda

Beer

Athletic Run Wild IPA 6

Athletic Upside Dawn Golden Ale 6

Wine

Mionetto Non Alch Sparkling Wine 11

Draft

Tennessee Brew Works Urban Hiker Lager 9

Tennessee Brew Works Extra Easy Amber 9

Monday Night Death Raptor IPA 9

Fat Bottom Teddy Loves Pilsner 9

Bearded Iris Homestyle IPA 9

TailGate Cider 9

Modelo 7

Blue Moon 7

Bottles + Cans

Bud Light 6

Corona 7

Coors Light 6

Modelo Especial 7

Michelob Ultra 6

Nutrl 7

Miller Lite 6

Watermelon, Orange,
Pineapple

Blue Moon 6

Donna's Pickle Beer 8

Stella 7

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