

BEER

DRAFT

Wiseacre Tiny Bomb Pilsner <i>Memphis, TN</i>	6
Blackberry Farms Saison <i>Walland, TN</i>	7
Honky Tonk West Coast IPA <i>Nashville, TN</i>	6
Yeehaw Dunkel <i>Nashville, TN</i>	6
Local Seasonal <i>Nashville, TN</i>	7

BOTTLES & CANS

Bud Light	5	Good People Muchacho	5
Michelob Ultra	7	Rhinegeist Truth IPA	6
Gypsy Circus Queen of Swords		Jackalope Bearwalker Brown	6
Hard Cider	7	Yazoo Dos Perros	6
Clausthaler Non-Alc	6	Honky Tonk Cherry Berliner Weisse	6
Wicked Weed Fresh Pressed Wheat	6	Bearded Iris Homestyle IPA	9

WINE

DRAFT

Nic idiart, Sparkling , <i>France</i>	10
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WHITE

Montinore Estate Borealis, White Blend, <i>Willamette Valley, Oregon</i>	10
Prayers of Saints, Chardonnay, <i>Washington</i>	10
Trinity Oaks, Pinot Grigio, <i>California</i>	10
Barichello Rosea, Chardonnay, Pinot Grigio, Natural, <i>Tuscany, Italy</i>	13

ROSÉ

Domaine Montrose, Granache, Cab, Syrah, <i>Cotes de Thongue, France</i>	9
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RED

Bonanza Lot #2 by Caymus, Cabernet Sauvignon, <i>Napa, California</i>	10
Spoken West, Pinot Noir, <i>Napa, California</i>	10
Frey, Biodynamic Field Blend, <i>Mendocino, California</i>	12



JANES
HIDEAWAY

PRINTERS ALLEY, NASHVILLE TN.

KITCHEN

APPETIZERS

POUTINE 15

Short Rib, Cheese Curds, Pickled Serranos, Fries

FRIED BRUSSELS 13

Ancho Chili Maple Glaze, Lime, Pickled Onions, Gomashio

SWEET POTATO HUSH PUPPIES 10

Brown Sugar, Cinnamon, Whipped Honey Butter

PINK DEVILED EGG 8

Pickled Veg, Crispy Shallot, Jane's Spice

SANDWICHES

DINER DOUBLE 14

Two Seven Cedars Farms Patties, American, Lettuce, Tomato, Aioli
(Add Bacon \$3, Add Avo \$3)

SHRIMP PO' BOY 15

Herb Citrus Marinated Shrimp, House Chow Chow, Duke's Mayo

SIDES

FRIES 4

SIDE SALAD 8

Mixed Greens, Cucumber, Tomato, Citrus Vin, Gomashio

SHRIMP & GRITS 16

Blackened Shrimp, Parmesan Grit Cakes, Horseradish Cream, Mustard Greens

ROASTED BEETS 13

Cashew Creme, Kale

AVOCADO TOAST 12

Village Bakery Sourdough, Avocado, Whipped Chevre

FRIED GREEN TOMATOES 13

Cilantro Cream, Habonero, Corn Salsa

SUPPER

STEAK POMMES FRITES* MP

Select Cut, Fries, Jane's Spice, House Salad

MARKET FISH MP

VEG BOWL 25

Farro Risotto, Seasonal Vegetables

HALF CHICKEN 25

Gerber Amish Farms Brick Chicken, Rosemary Panzanella, Veg, Pan Sauce

PAN SEARED SCALLOPS 35

Corn Salsa, Heirloom Tomatoes, Corn Broth

SPIRITS

HOT

BUTTERED RUM 11

Brugal Anejo, Compound Butter, Bitters

TODDY 11

George Dickel TN Whiskey, Spiced Honey, Benedictine

RYE BAE 13

Standard Proof Straight Rye, Bay Laurel Honey, Appalachian Fernet, Apple Cider Vinegar, Lemon

BLUE ALBUM TRACK #9 12

St. George Spiced Pear Brandy, Blanco Tequila, Cocchi Americano, Grapefruit, Oregano, Salt, Soda

CLASSIC

JANE'S OLD FASHIONED 12

Nelson's Greenbrier TN Whiskey, Jane's Bitters, Citrus Cardamom Syrup

THE DONKEY 11

Heroes Vodka, Ginger, Spice, Lime, Pineapple Soda

SEASONAL

FIRST NAME GINNY,

LAST NAME SPRITZ 12

Ford's Gin, Cappelletti, Yellow Chartreuse, Pineapple, Sparkling Wine, Rosemary

ARRIVEDERCI NUMERO TRE 12

After Dinner

Red Eye Rye, Louisa's Liqueur, Creme De Muir, Orlean's Bitters

JANE'S ON TOP



JOIN US AFTER DINNER AT JANE'S ON TOP.
Enjoy city views and craft cocktails on our enclosed rooftop!

*consuming raw or undercooked meats can lead to food born illnesses'