

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
Jackalope Love Bird Wheat Ale <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

Nicolas Idiart, Sparkling White, <i>Loire Valley, France</i>	8
--	---

WHITE

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

ROSE

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

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

SPRING BEET SALAD 14

Roasted Baby Beets, Greens, Goat Cheese, Radish, Burnt Butter Vinaigrette

FRIED BRUSSELS 13

Ancho Chili Maple Glaze, Lime, Pickled Onions, Gomashio

ROPAS VIEJA 15

Braised Seven Cedars Farms Short Rib, Poblano Cracker, Greens, Elote Sauce

PEA TOAST 13

Pea Puree, Ricotta, Snap Peas, Mint Pistou, Tendrils, Village Bakery Sourdough

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

JANE'S GRILLED CHEESE 12

American, Fontina, Onion Jezebel, Village Bakery Pullman
(Add Short Rib \$6, Add Avo \$3)

SIDES

FRIES 4

SIDE SALAD 5

PINK DEVILED EGG 8

Pickles, Peppers, Crispy Shallot, Jane's Spice

BRAISED PORK BELLY 15

Bourbon Caramel, Lime, Herbs, Scallions, Serrano

HUSH PUPPIES 10

Jalapeño, Cheddar, Whipped Butter

PICKLED SHRIMP 13

Fennel, Pork Rind, Lovage

SUPPER

STEAK POMMES FRITES MP

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

MARKET FISH MP

CAULIFLOWER 22

Farro Risotto, Cashew Creme, Sumac Pistou
(Add Shrimp \$6)

HALF CHICKEN 25

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

BRAISED DUCK BREAST 32

Carrot Puree, Escarole, Roasted Baby Carrots, Charred Orange Vinaigrette

SPIRITS

FROZEN

1964 9/15

Gin, Elderflower, Green Tea, Honey, Lime, Coriander

CURIOUS JANE 9/15

George Dickel TN Whiskey, Banana, Amaro, Pineapple, Orange

O'CUMBERLAND 13

Standard Proof Golden Rye, Cucumber, Yellow Chartreuse, Rhubarb Amaro

BLUE ALBUM: TRACK #6 12

Brugal Anejo Rum, Chateau, Ramazzotti, Coconut Cream, Lime, Sesame Oil

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

FULL SAILS 12

Wild Roots Gin, Uncle Jane's Herbed Blackberry Cordial, Lemon, Sparkling

ARRIVEDERCI 9

Red Eye Rye, Chamomile Sherry, Fernet, Bitters, Lemon Oil

HAPPY HOUR

WEEKDAYS 4:30-6:30

SATURDAY & SUNDAY 2-5

SNACKS

Pork Rinds	5
Trout Dip	7
HH Brussels	6
HH Fries	4
Chicken Basket	13

DRINKS

'Soup and Salad'	
Any Draft and Well Shot	9
Daily Tennessee Whiskey	6
Classic cocktails	7

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