

TO START

ORNETTE SOURDOUGH \$8

Pink Peppercorn & Thyme Butter

ROASTED SHRIMP LOUIS \$15

SALMON TARTARE \$15
Yuzu, Grapefruit & Parsnip

FRIED OYSTERS \$15

Creamy Braised Leeks

CRISPY LOBSTER & POLENTA FRITTERS \$15

Old Bay & Tarragon Aioli

CARAMELIZED TURNIPS \$14

Salsa Verde & Peppery Greens

SALADS

SALAD VERT \$13

Tender Greens & Shallot Vinaigrette

ROMA WEDGE \$16

Baby Romaine, Gifford's Bacon, Point Reyes Blue, Cherry Tomatoes & Olives

ENTREES

ALMOND RISOTTO \$19

Broccoli & Herbs

FENNEL SEARED PORK CHOP \$34

Black Eyed Peas, Napa Cabbage & Bacon

RIGATONI \$23

Spiced Lamb Bolognese & Ricotta

REGINETTE \$18

Lemon & Parmigiano reggiano

MOULES FRITES \$21

Turmeric Curry Butter & Shaved Fennel

LEMON ROASTED TROUT \$27

Crispy Potatoes, Smoked Trout & Hazelnut

DRY AGED 10OZ NY STRIP \$60

Onion Rings, Leafy Salad & House made Steak Sauce*

PONY BURGER \$17

Pinewood Farms Smashed Patties, Local Cheddar, Secret Sauce & Pickles

ROZE PONY

5133 HARDING PIKE / NASHVILLE, TN 37205

HAPPY HOUR

(Monday through Friday 4pm-6pm)

OYSTERS ON THE HALF SHELL

Mignonette & Roze Bloody Mary* \$1.75/pc

SEASONAL CRUDITES

Miso Ranch \$5

FRENCH FRIES \$3

WINES BY THE GLASS

SPARKLING

Kila Cava Brut..... \$13

Mirabello Rosé Spumante..... \$10

CHAMPAGNE

Dumangin J. Fils 'La Cuvée 17' Brut

Chardonnay & Pinot Noir..... \$30

WHITE

Cantina Di Mogoro 'Le Giare'

Sardinia, Vermentino 2020..... \$13

Von Buhl

Pfalz, Reisling, 2021..... \$15

Coralie et Damien Delecheneau

Loire Valley, Sauvignon Blanc, 2020..\$15

Justin Girardin

Burgundy, Chardonnay, 2020..... \$17

Cardedu

Sardegna, Bucce Bianco (skin contact),

2020.....\$16

ROSÉ

Ercole Rosato

Piedmont, Barbera/Dolcetto, 2020... \$10

Rumor

Côtes de Provence Rose, 2021.....\$17

RED

Mandrágora Vinos de Pueblo

Castilla y Leon, Rufete , 2016.....\$15

Domaine Franck Millet

Menetou-Salon, Pinot Noir, 2020..... \$18

Domaine La Manarine

Rhone Valley, Carignan, 2019.....\$13

Cardedu

'Caladu' Cannonau di Sardegna,

2017.....\$16

Les Chemins de Bassac

Languedoc Roussillon, Cabernet

Sauvignon, 2019.....\$15

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**PRICES ARE LBTD TAX INCLUSIVE