

## BREAKFAST

### BANANA SHAKE \$9

Dates, Tahini & Almond Milk

### OVERNIGHT OATS \$9

Shaved Apple, Apricot & Julia's Granola

### BEET CURED SALMON ON RYE\* \$15

Juniper Dill Whipped Cream Cheese, House Pickles, Radish & Herbs

### SOUFFLÉ PANCAKES \$17

Blueberry Syrup & Powdered Sugar  
(Please allow 30 minutes)

### BREKKIE BOWL\* \$14

Kale, Quinoa Shepard's Salad, Kiki Sauce, Feta & Poached Eggs

### BAKED EGGS\* \$16

Creamy Parmesan Kale, Pinewood Farm Sausage & Buttery Croutons

### EGG SANDWICH \$14

Pinewood Farm's Sausage, Cheddar & Onion Jam on a Japanese Milk Bun

### SIMPLE BREAKFAST \$13

Eggs your style, Seared Tomato, Gifford's Bacon or Shiitakes & Buttered Toasted Ornette

## COFFEE

by OSA

|                  |     |
|------------------|-----|
| Espresso.....    | \$3 |
| Cortado.....     | \$3 |
| Americano.....   | \$3 |
| Drip Coffee..... | \$3 |
| Cold Brew.....   | \$4 |
| Cappuccino.....  | \$4 |
| Roze Latte.....  | \$6 |
| Latte.....       | \$5 |

## TEA

by High Garden

|                          |     |
|--------------------------|-----|
| Matcha Latte.....        | \$6 |
| Yunnan Black.....        | \$5 |
| Rose Earl Grey.....      | \$5 |
| Bergamot Chai.....       | \$5 |
| Clouds & Mist Green..... | \$5 |
| Oolong.....              | \$5 |
| Chamomile Citrus.....    | \$5 |
| Moon Mint.....           | \$5 |

## DAYTIME COCKTAILS

### PIMM'S CUP \$13

Pimm's No. 1 shaken with Granny Smith Apple, Lemon, Ginger, Cucumber & Mint

### BLOODY MARY \$12

Cathead Vodka and Tomato Juice shaken with Horseradish, Lemon, Ginger, Worcestershire, Salt & Pepper

### PRETTY PONY \$15

Rieger's Wheat Vodka, Clarified Strawberry & Lemon Juice. Topped with Sparkling Rosé

### COWBOY SQUINT \$15

Arette Tequila shaken with Grapefruit, Lime, Hibiscus & Amer Picon. Served tall with Soda

### MIMOSA \$12

Fresh Squeezed Orange Juice & Sparkling Rosé

# ROZE PONY

5133 HARDING PIKE / NASHVILLE, TN 37205  
WWW.ROZEPONY.COM / 615.942.5057

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

\*\*PRICES ARE LBTD TAX INCLUSIVE

## TOASTS

### SMOKED TROUT TOAST \$17

Radish, Lemon & Chive

### GODDESS CHICKEN SALAD TARTINE \$16

Celery & Green Apple

### AVOCADO FOCACCIA \$15

Kiki Sauce, Pickled Red Onion & Black Sesame

## SALADS & BOWLS

### SPRING PEA SOUP \$9

### SALAD VERT \$13

Leafy Greens & Shallot Vinaigrette  
(Add Chicken \$7, Add Salmon \$11, Add Shrimp \$15)

### COBB SALAD \$16

Gifford's Bacon, Point Reyes Blue, Cherry Tomatoes & Miso Ranch  
(Add Chicken \$7, Add Salmon \$11, Add Shrimp \$15)

### ZUCCHINI BOWL \$16

Red Quinoa, Curry Lentils, Kale, Beet Tahini & Pickled Slaw

### CHICKEN PAILLARD \$16

Watercress, Olives, Slow Roasted Tomatoes, Capers & Ricotta Salata

## SANDWICHES

(choice salad or fries)

### SHAVED PRIME RIB\* \$21

Horseradish Cream, Tomato Jam on Ornette Sourdough

### CRISPY CORIANDER CHICKEN \$15

Herby Fennel Slaw & Miso Ranch

### PARISIAN HAM BAGUETTE \$17

Brie, Dijon & Cornichon

### WHITE BEAN & WALNUT PÂTÉ \$13

Herb Spread on Ornette Sourdough

### SLOPPY SALMON \$16

Salsa Negra, Lemon Aioli & Charred Peppers

### PONY BURGER \$16

Pinewood Farm's Smashed Patties, Local Cheddar, Secret Sauce & House made Pickles  
(Add Avocado \$3, Add Bacon \$4, Add Egg \$3)

## SODAS & WATER

### GREEN EYE \$8

Granny Smith Apple, Lemon, Ginger, Cucumber & Mint

### GROUNDSWELL \$6

Beet, Carrot, Lemon & Soda

### FIREWATER \$6

Carrot, Lime, Habanero & Soda

### COKE \$3

### DIET COKE \$3

HOUSE SPARKLING WATER \$3  
10oz

SARATOGA SPRING WATER \$6  
1 liter

HOUSE SPARKLING WATER \$5  
1.5 liter