

BREAKFAST

BANANA SHAKE \$9

Dates, Tahini & Almond Milk

OVERNIGHT OATS \$9

Shaved Apple, Apricot & Julia's Granola

BEEF CURED SALMON ON RYE* \$15

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

SOUFFLE PANCAKES \$17

Blueberry Syrup & Powdered Sugar
(Please allow 25 minutes)

BREKKIE BOWL* \$13

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

BAKED EGGS* \$15

Creamy Parmesan Kale, Pinewood Farm Sausage & Buttery Croutons

EGG SANDWICH \$12

Herby Frittata, Pesto Aioli & Tomato on Brioche

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
Dragonwell Green.....	\$5
Oolong.....	\$5
Chamomile Citrus.....	\$5
Moon Mint.....	\$5

DAYTIME COCKTAILS

PIMM'S CUP \$13

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

BLOODY MARY \$12

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

PRETTY PONY \$13

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

COWBOY SQUINT \$13

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.

TOASTS

SMOKED WHITE FISH

RAREBIT \$15

Aged White Cheddar on Pugliese

GODDESS CHICKEN

SALAD TARTINE \$14

Radish & Herbs

AVOCADO FOCACCIA \$13

Kiki Sauce, Pickled Red Onion & Black Sesame

SALADS & BOWLS

CAULIFLOWER SOUP \$9

Smoked Paprika & Croutons

SALAD VERT \$13

Leafy Greens & Shallot Vinaigrette

COBB SALAD \$16

Gifford's Bacon, Point Reyes Blue, Cherry Tomatoes & Miso Ranch
(Add Chicken \$6, Add Salmon \$13)

BROCCOLI BOWL \$16

Red Quinoa, Curry Lentils, Pickled Beets & Sumac Tahini

CHICKEN PAILLARD \$16

Watercress, Olives, Slow Roasted Tomatoes & Capers

SANDWICHES

(choice salad or fries)

SHAVED PRIME RIB* \$20

Horseradish Cream, Tomato Jam on Ornette Sourdough

CRISPY CORIANDER CHICKEN \$17

Herby Fennel Slaw & Miso Ranch

PARISIAN HAM BAGUETTE \$15

Brie, Dijon & Cornichon

CHICKPEA SALAD \$12

Tahini, Dill & Pickled Carrots on Sourdough

HARISSA FISH SANDWICH \$16

Verlasso Salmon, Lemon Aioli & Cilantro Slaw

PONY BURGER \$15

Pinewood Farm Smashed Patties, Local Cheddar, Secret Sauce & House made Pickles

SODAS + WATER

GROUNDSWELL \$5

Beet, Carrot, Lemon & Soda

GREEN EYE \$7

Granny Smith Apple, Lemon, Ginger, Cucumber & Mint

FIREWATER \$5

Carrot, Lime, Habanero & Soda

COKE \$3

DIET COKE \$3

HOUSE SPARKLING

WATER 10oz \$2

LURISIA ITALIAN SPRING

WATER 1 liter \$6

HOUSE SPARKLING

WATER 1.5 liter \$5