

BREAKFAST

BANANA SHAKE \$9

Dates, Tahini & Oat 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, Caney Fork Farms Sausage & Buttery Croutons

EGG SANDWICH \$14

Caney Fork Farms Sausage, Cheddar & Onion Jam on a Japanese Milk Bun

SIMPLE BREAKFAST* \$15

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

COFFEE

by OSA

Espresso.....	\$4
Cortado.....	\$4
Americano.....	\$4
Drip Coffee.....	\$4
Cold Brew.....	\$4
Cappuccino.....	\$5
RozeLatte.....	\$6.5
Latte.....	\$5.5

TEA

by High Garden

MatchaLatte.....	\$6.5
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 \$14

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

BLOODY MARY \$13

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

PRETTY PONY \$15

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

COWBOY SQUINT \$15

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

MIMOSA \$13

Fresh Squeezed Orange Juice & Sparkling Rosé

ROZE PONY

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

**PRICES ARE LBTD TAX INCLUSIVE

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

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

CAULIFLOWER SOUP \$9

SALAD VERT \$13

Leafy Greens & Shallot Vinaigrette

(Add Chicken \$7, Add Salmon * \$11, Add Grilled Shrimp \$16)

COBB SALAD \$16

Gifford's Bacon, Point Reyes Blue, Cherry Tomatoes & Miso Ranch

(Add Chicken \$7, Add Salmon* \$11, Add Grilled Shrimp \$16)

BROCCOLINI BOWL \$16

Sumac Beet Tahini, Red Quinoa, Curry Lentils, Kale & 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 Pugliese

CRISPY CORIANDER CHICKEN \$15

Herby Fennel Slaw & Miso Ranch

HAM TOASTIE \$17

Smoked Gouda, Fontina & Cornichon

WHITE BEAN & WALNUT PÂTÉ \$13

Herb Spread

SLOPPY SALMON \$17

Salsa Negra, Lemon Aioli & Charred Peppers

PONY BURGER \$16

Caney Fork Farms Smashed Patties, Local Cheddar, Secret Sauce & House made Pickles

(Add Avocado \$3, Add Bacon \$4, Add Egg* \$3)

NON

ALCOHOLIC

GREEN EYE \$8

Granny Smith Apple, Lemon, Ginger, Cucumber & Mint

JET JAMES \$6

Grapefruit, Cinnamon, Lime & Soda

GROUNDWELL \$6

Beet, Carrot, Lemon & Soda

FIREWATER \$6

Carrot, Lime, Lemon & Soda

GREEN TODDY \$8

Granny Smith Apple, Lambic & Fall Spices
Served Warm (Contains 1% ABV)

PHONY NEGRONI \$8

St. Agrestis Non Alcoholic Negroni

CASAMARA CLUB \$8

Como Amaro Club Soda

COKE \$3