

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 Omelette

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

CURRY BUTTERNUT SQUASH SOUP \$9

Coconut & Candied Pepitas

SALAD VERT \$13

Leafy Greens & Shallot Vinaigrette

(Add Chicken \$7, Add Salmon * \$11, Add Grilled Shrimp \$15)

COBB SALAD \$16

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

(Add Chicken \$7, Add Salmon* \$11, Add Grilled Shrimp \$15)

DELICATA SQUASH 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 Ornette Sourdough

CRISPY CORIANDER CHICKEN \$15

Herby Fennel Slaw & Miso Ranch

HAM TOASTIE \$17

Smoked Gouda, White Cheddar & Cornichon

WHITE BEAN & WALNUT PÂTÉ \$13

Herb Spread on Ornette Sourdough

SLOPPY SALMON \$17

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