

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 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 \$14

Pinewood Farm's Sausage, Cheddar & Onion Jam on Brioche

SIMPLE BREAKFAST \$13

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

COFFEE by OSA

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

TEA by High Garden

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| 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 shaken with Granny Smith Apple, Lemon, Ginger, Cucumber & Mint

BLOODY MARY \$12

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

PRETTY PONY \$14

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

COWBOY SQUINT \$14

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 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

BUTTERNUT & APPLE SOUP \$9

Pepitas & Smoked Paprika

SALAD VERT \$13

Leafy Greens & Shallot Vinaigrette

COBB SALAD \$16

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

(Add Chicken \$8, Add Salmon \$13, Add Shrimp \$20)

ZUCCHINI BOWL \$16

Red Quinoa, Curry Lentils, Pickled Beets & Sumac Tahini

CHICKEN PAILLARD \$16

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

SANDWICHES (choice salad or fries)

SHAVED PRIME RIB* \$20

Horseradish Cream, Tomato Jam on Ornette Sourdough

CRISPY CORIANDER CHICKEN \$15

Herby Fennel Slaw & Miso Ranch

PARISIAN HAM BAGUETTE \$17

Brie, Dijon & Cornichon

CHICKPEA SALAD \$12

Tahini, Dill & Pickled Carrots on Ornette Sourdough

SLOPPY SALMON \$16

Salsa Negra, Lemon Aioli & Charred Peppers

PONY BURGER \$15

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 \$7

Granny Smith Apple, Lemon, Ginger, Cucumber & Mint

GROUNDSWELL \$5

Beet, Carrot, Lemon & Soda

FIREWATER \$5

Carrot, Lime, Habanero & Soda

COKE \$3

DIET COKE \$3

HOUSE SPARKLING WATER

10oz \$3

LURISIA ITALIAN SPRING WATER

1 liter \$6

HOUSE SPARKLING WATER

1.5 liter \$5