

THE GRILL



AT GREEN HILLS

SUMMER 2009



4021 HILLSBORO PIKE • NASHVILLE
615.440.5100

SUNDAY - THURSDAY | 11AM - 8PM

FRIDAY - SATURDAY | 11AM - 9PM

DRINKS

Abita Draft Root Beer • \$3 (refills 50¢)

San Pellegrino • \$2

Milo's Sweet and Unsweet Tea • \$2

SMALL PLATES & SALADS

(ADD JUMBO SCALLOPS TO ANY SALAD FOR \$7)

Fried Green Tomatoes with Crab and Fennel Meuniere • \$12

Cornmeal dusted green tomatoes, fresh fennel, crab, roasted tomatoes, cream. Finished with chiffonade of mint.

Crab Cake Appetizer • \$9

Crabmeat, peppers, onions, citrus, panko. Seared and served with seasonal greens, citrus mint vinaigrette, and remoulade.

Seasonal Green Salad • \$7

Seasonal greens, cherry tomatoes, croutons, citrus mint vinaigrette. Fresh shaved parmesan upon request.

Cucumber, Tomato, Grilled Citrus Summer Salad • \$7

Cucumber, tomato, grilled citrus, red wine vinegar, extra virgin olive oil, fresh herbs, goat cheese.

Tomato, Avocado, Cashew Salad • \$9

Tomatoes, avocado, cashews, lemon, extra virgin olive oil, fresh mint, mache greens.

SIDES • \$3

Sautéed Vegetables • Brown Rice • Fries

Coleslaw • Seasonal Greens Salad

SANDWICHES

Burger • \$8

In-house ground beef on a whole wheat bun with lettuce, tomato and red onion. Choice of side. Add cheese, avocado, bacon or all three!

Crab Cake BLT • \$10

Crabmeat, peppers, onions, citrus, panko. Seared and served on a whole wheat bun with applewood smoked bacon and remoulade. Choice of side.

Pulled Chicken and Cucumber-Tomato Salad Sandwich • \$11

Slow roasted chicken, tomato cucumber salad on our own artisan bread. Choice of side.

ENTRÉES

Fish and Chips • \$11

Abita root beer and beer battered cod, house fries with sea salt and dill, coleslaw, tarter sauce.

Fish Tacos (2) • \$11

Cornmeal dusted cod, chili pecan slaw, roasted pepper and chili sauce, remoulade, fresh cilantro, brown rice.

Scallops Basilica • \$15

Seared scallops, fried eggplant, basilica (fresh tomatoes, fresh herbs, extra virgin olive oil, lemon) pine nuts, balsamic reduction, aioli, mache.

JUST FOR KIDS • \$4

Classic PB & J • Grilled Cheese • Hot Dog

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



SPECTACLES

REGIONAL

Carolina Classics Catfish from Aiden, NC • \$11

Cornmeal dusted catfish, lemon roasted cauliflower,
wilted spinach, charred onion tomato compote, aioli.

*These farm raised catfish are not bottom feeders, they are fed floating food.
The result is the cleanest tasting catfish you will ever taste!*

Citrus Tuna Olivada • \$16

Seared tuna, creamy polenta, orange, fresh fennel,
pine nuts, basil, olivada, aioli, magic.

Green Tomato Eggplant Tier (V) • \$12

Fried green tomatoes, fried eggplant, pan roasted seasonal mushrooms,
white wine, wilted spinach, goat cheese, tomato vinaigrette.

LOCAL

LAST BUT NOT LEAST • \$5

Cheesecake from Lucy's Kitchen • Nashville, TN

Lucy is local and her cheesecake RULES! Ask about our daily flavor.

from our hearts, to your stomach...thank you



www.wholefoodsmarket.com