

## BREAKFAST

### BANANA SHAKE \$9

Dates, Tahini & Oat Milk

### OVERNIGHT OATS \$9

Shaved Apple, Apricot & Julia's Granola

### BEET CURED SALMON ON RYE\* \$16

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

### SOUFFLÉ PANCAKES \$17

Blueberry Syrup & Powdered Sugar (Please allow 30 minutes)

### BREKKIE BOWL\* \$15

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

## 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 CARROT SOUP \$9

Coconut & Hazelnut Dukkah

### SALAD VERT \$13

Leafy Greens & Shallot Vinaigrette

(Add Chicken \$7, Add Salmon \* \$12, Add Grilled Shrimp \$16)

### COBB SALAD \$16

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

(Add Chicken \$7, Add Salmon\* \$12, Add Grilled Shrimp \$16)

### SQUASH BOWL \$16

Sumac Beet Tahini, Red Quinoa, Black Lentils, Kale & Pickled Slaw

### CHICKEN PAILLARD \$17

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

## SANDWICHES

(choice salad or fries)

### SHAVED PRIME RIB\* \$21

Horseradish Cream, Tomato Jam on Sourdough

### CRISPY CORIANDER CHICKEN \$15

Herby Fennel Slaw & Miso Ranch

### MORTADELLA SANDO \$17

Straciatella & Pistachio Pesto on House made Focaccia

### WHITE BEAN & WALNUT PÂTÉ \$13

Herb Spread on Sourdough

### 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 \$5, Add Egg\* \$3)

## 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 \$14

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.

## NON ALCOHOLIC

### GREEN EYE \$8

Granny Smith Apple, Lemon, Ginger, Cucumber & Mint

### JET JAMES \$6

Grapefruit, Cinnamon, Lime & Soda

### GROUNDSWELL \$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

### DIET COKE \$3