

Beauty Shop Dinner

Look good. Eat good.

~ LITTLE BITES ~

SOUP OF THE DAY <i>guaranteed to keep the doctor away...</i>	CUP 6 ⁰⁰	BOWL 8 ⁰⁰
Artisanal CHEESE & FRUIT <i>marinated olives, spiced pecans, toast & jam</i>	15 ⁰⁰	
MONKEY BREAD <i>dill butter & maldon salt</i>	6 ⁰⁰	
Thai style CRISPY PORK DUMPLINGS <i>sambal ginger oil, "rai rum" mint</i>	9 ⁵⁰	
GRILLED PEACHES <i>sticky balsamic, basil, st. pete's blue</i>	8 ⁵⁰	
Tempura SHRIMP <i>urfa pepper, sesame guajillo dust, grilled avocado, picked peach butter, sweet plantains, corn nuts</i>	11 ⁵⁰	
HAWAIIAN TUNA AGUA CHILE <i>tomato lime, furikake, toasted seeds, persian cucumbers, Benton's prosciutto crisp, shiso, cocoa spice</i>	12 ⁷⁵	
MUSSELS & FRITTES <i>coconut lemongrass ginger broth, cilantro oil, shoestring fries with sauce gribiche</i>	11 ⁰⁰	
Grilled MAITAKE MUSHROOMS <i>tamari, toasted sesame</i>	10 ⁰⁰	
Double Dutch BRUSCHETTA <i>Double Dutch toast, daily special</i>	9 ⁰⁰	
Grilled JAPANESE EGGPLANT <i>ajvar, avocado, pomegranate, moroccan black olive oil, sesame guajillo dust, shiso, cilantro</i>	9 ⁵⁰	
ROMENESCA CAULIFLOWER <i>cilantro vinaigrette, oranges, green tahini, black & castlevetrano olives, almond skordalia, arbequino</i>	10 ⁰⁰	
Crispy panko GULF OYSTERS <i>tabasco powdered sugar, blackberry salsa</i>	13 ⁰⁰	
Haas GUACAMOLE <i>salsa de chile chipotle, lime, crisp tortillas</i>	12 ⁰⁰	
WATERMELON & WINGS <i>sweet chile ginger lime sauce, white pepper, toasted cashews, st. pete's blue cheese</i>	14 ⁰⁰	

~ KNIFE & FORK SALADS ~

BS GRILLED ROMAINE <i>heirloom cherry tomato, prosciutto crisp, crumbled blue, rosemary spiced pecans, red onion, blue cheese dressing</i>	11 ⁰⁰
CREAMY BURRATA & BLISTERED GRAPE <i>fennel coriander sugar dust, petite basil, shiso arugula herb salad, arbequino, lemon oil</i>	9 ⁰⁰
NECTARINE, MANCHEGO, ARUGULA & POMEGRANATE <i>marcona almonds, candied citrus zest, arbequino olive oil</i>	9 ⁰⁰
COOPER YOUNG FARMERS MARKET <i>snap beans, tennessee peas, summer squash, red onion, sweet pepper, corn, sambal ginger oil, french feta & toasted sesame</i>	10 ⁰⁰
Cast iron RIBEYE STEAK SOUVLAKI SALAD <i>crisp pita & zaatar butter, heirloom tomato, feta, moroccan olives, basil, mint, arugula, lemon, extra virgin olive oil & cider vinegar</i>	15 ⁰⁰
WATERMELON & GREEN APPLE SALAD <i>maldon salt, mint, thai basil, french feta, extra virgin olive oil, lime</i>	9 ⁰⁰
ROASTED BEET & NAVAL ORANGE <i>mint, fried herb goat cheese, labna, brazil nut dust, tangerine juice, arbequino</i>	9 ⁰⁰

Ask your server! DAILY DESSERTS Check the mirror!

~ DRINKS ~

LORINA FRENCH LEMONADE <i>regular, pink, orange</i>	10 ⁰⁰	French Truck COFFEE or DECAF	3 ⁰⁰
BOTTLED WATER <i>topo chico</i>	3 ⁵⁰	French Truck COLD BREW <i>Vanilla Dark OR French Roast</i>	5 ⁰⁰
COKE, DR. PEPPER, ROOT BEER <i>8oz. bottle</i>	2 ⁵⁰	HOT TEA <i>ask for selections</i>	2 ⁵⁰
SOFT DRINKS <i>soda fountain</i>	2 ⁵⁰	ICED TEA <i>we got all the sweeteners, just ask!</i>	2 ⁵⁰

~ BIG BITES ~

FISH OF THE DAY

DAILY CHOICE CUT

Maple glazed Benton's Bacon wrapped STEAK FRITES <i>filet mignon, peppercorn mustard seed crust, truffle oil parmesan pepper house-cut fries</i>	30 ⁰⁰
Grilled, crisped or cast iron roasted WHOLE FISH <i>grilled sweet corn, cotija, aioli, cayenne salt</i>	DAILY
Sugar spiced CRISPY DUCK <i>muddled blackberry, corn butter, almond sherry skordalia, watermelon green apple salad</i>	25 ⁰⁰
Pan roasted BARRAMUNDI <i>sweet corn & tennessee pea succotash, citrus garlic coconut broth, marcona almond, warm brown butter</i>	28 ⁰⁰
NEW BEDFORD SCALLOPS & GULF SHRIMP & THAI PORK DUMPLING <i>basil nigella seeds, heirloom tomato lemongrass broth, nastursium, arborio rice, avocado, thai basil, shiso & rai rum</i>	27 ⁰⁰
PORK & PEACH <i>cast iron Home Place Farms pork chop, grilled peach, danish blue, blueberry, white balsamic vinaigrette, creamed corn, scallions, applewood bacon</i>	26 ⁰⁰
Spiced pecan crusted LAMB LOIN CHOPS <i>pineapple mango butter, smashed fingerling goat cheese scallion potatoes, petite herb salad</i>	27 ⁰⁰
LUCKY POT <i>with SAFFRON COCONUT MILK & KAFFIR LIME BROTH ramen noodles, avocado, thai basil, shiso & watermelon</i>	CHOOSE EITHER 1855 RIBEYE STEAK OR AGEDAFU panko crusted tofu . . . 27 ⁰⁰

~ SIDES ~ \$6⁰⁰ ~

HOUSE CUT FRIES <i>truffle black pepper parmesan</i> -OR- <i>cayenne sugar scallion</i>	Smashed goat cheese FINGERLING POTATOES	Grilled whole SWEET CORN <i>cotija aioli, lime cayenne salt</i>	Tennessee pea & sweet corn SUCCOTASH <i>citrus garlic coconut broth</i>
--	--	--	---

CONSUMING RAW or UNDERCOOKED MEATS, POULTRY, SEAFOOD or EGGS MAY INCREASE YOUR RISK of FOODBORNE ILLNESSES, if YOU ARE PREGNANT or HAVE CERTAIN MEDICAL CONDITIONS

 FLOURISH CITY FARMS
Memphis, Tennessee

 WOODSON RIDGE FARMS
Oxford, Mississippi
WOODSONRIDGEFARMS.COM

 HOME PLACE PASTURES
Como, Mississippi
HOMEPPLACEPASTURES.COM

 GREEN GIRL
Memphis, Tennessee

 NATURES BEST
California
NATURESBEST.NET

 WILSON'S BLUEBERRY FARM
Collierville, Tennessee
KELLYSBLUEBERRIES.WEEDLY.COM

20% GRATUITY
added to parties
of 5 or more

NO SMOKING
this is a house
of beauty



MOLLIE FONTAINE LOUNGE
679 Adams, 524.1886

BAR DKDC
964 So. Cooper, 272.0830

ANOTHER ROADSIDE ATTRACTION CATERING
We can cater your event! 525.2624