

PRIVATE

RESTAURANT

*Liberty Common*

CAFE ~ BAR

EVENTS



BRUNCH OPTIONS



# For Sharing

SERVED FAMILY-STYLE & PRICED PER SERVING (EACH SERVING FOR 2-4 PEOPLE)

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Nashville's Most Stylishly-Appointed  
Private Dining Room

## For Sharing

Assorted Pastries • 13.50

Cheese Plate • 16.50

Assorted Charcuterie • 17

Pickled Duck Eggs • 12

Buttermilk Biscuits with Whipped Butter • 2 for 6 or 3 for 8

Oysters • MKT



# Chef's Table Offerings

REQUIRED FOR PARTIES OF 16 OR GREATER - SERVED FAMILY STYLE

\$33 / Person - 2 mains + 3 sides

\$39 / Person - 3 mains + 4 sides

## Mains

- Belgian Waffle | Fresh Fruit | Whipped Butter
- Buttermilk Pancakes | Whipped Butter | Maple Syrup
- Buttermilk Biscuit Benedict | Black Forest Ham | Hollandaise
- Fried Chicken (*Original* or *Nashville Hot*)
- Grilled Coulotte (Top Sirloin Cap)
- Ham & Cheese Croissant | Dijonnaise
- Waffle "Madame" - Waffle Sandwich with Black Forest Ham | Gruyere | Sunny Side Egg | Maple Syrup
- Breakfast Bowl - Sunny-Side or Scrambled Eggs | Kale | Butternut Squash | Farro | Pickled Cherry





# Chef's Table Offerings

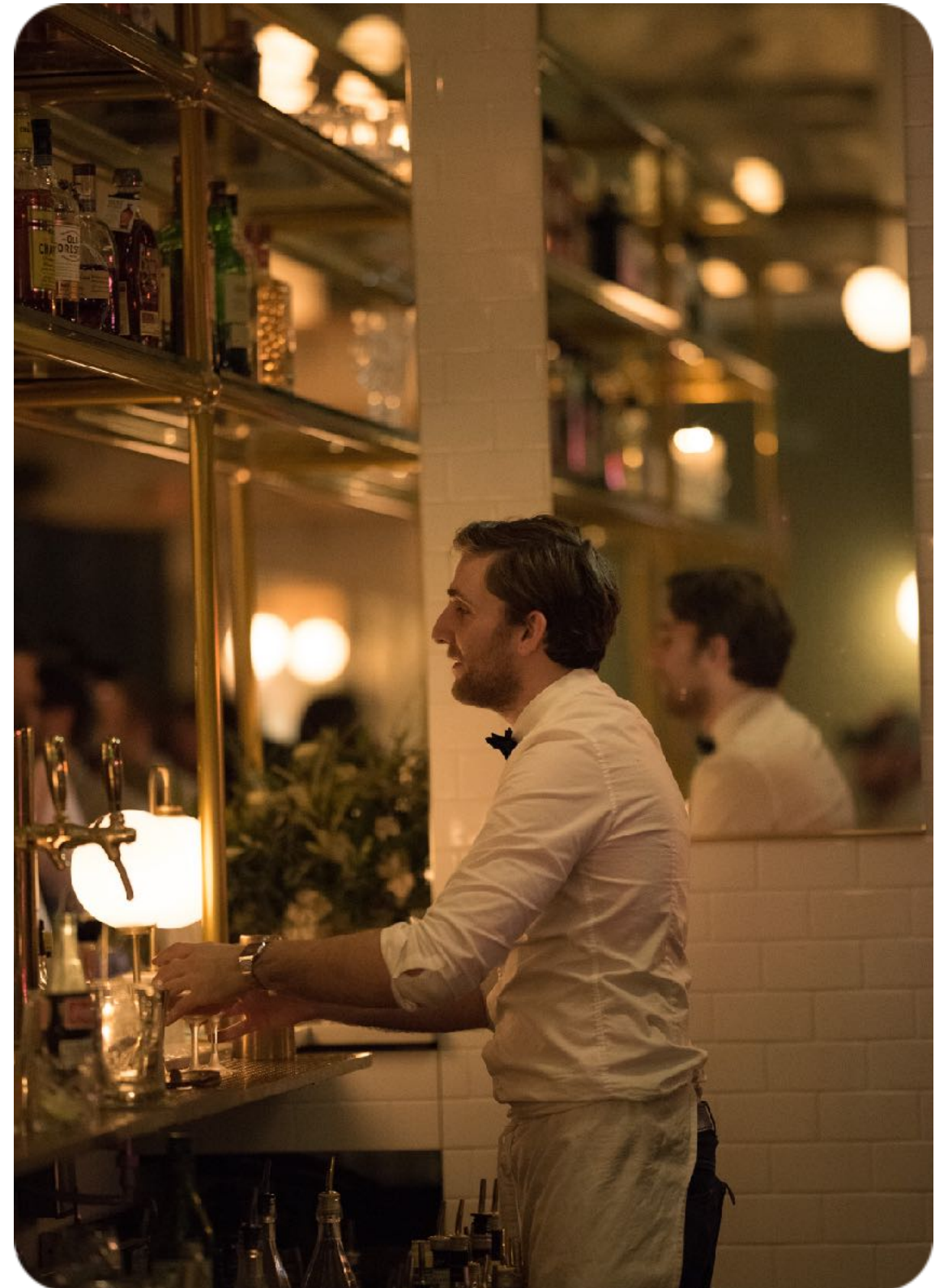
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## Sides (additional sides available at \$9/person)

- Pommes Frites
- Anson Mills Grits
- Haricots Verts {Green Beans}
- Scrambled Eggs
- Southern-Style Collard Greens
- Bacon or Porter Road Butcher Breakfast Sausage
- Mac & Cheese Gratin
- Pickled Beet Salad | Chevré | Roasted Carrot | Farro
- Caesar Salad | Romaine Hearts| Crouton |  
Parmesan
- Salad Niçoise | Cherry Tomato | Hard-Boiled Egg |  
New Potato | Green Beans
- Parmesan Breakfast Potatoes





## DESSERTS - CHEF'S CHOICE \$9/PERSON

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# Additional Information

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## Sales Minimums

- All sales minimums are negotiable
- Parties may be booked hourly on both on and off peak hours (Please inquire)
- Although minimums are negotiable, they must be met with pre-ordered items

## Deposits and Cancellations

- Deposit is required for all bookings
- Proper Notice is required for cancellations to ensure deposit refunds (one month)
- Final guest count must be confirmed at least 1 week prior to event; final food quantity charge will be based on this number
- Please provide advance notice of any dietary restrictions or allergies; individual plating is available for these guests

*We look forward to hearing from you very soon! - Graham*