

BREAKFAST

BANANA SHAKE \$9

Dates, Tahini & Almond Milk

OVERNIGHT OATS \$9

Shaved Apple, Apricot & Julia's Granola

BEEF CURED SALMON ON RYE* \$15

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

SOUFFLE PANCAKES \$16

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 \$12

Herby Frittata, Pesto Aioli & Tomato on Brioche

SIMPLE BREAKFAST \$12

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

COFFEE

by OSA

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

TEA

by High Garden

Matcha Latte.....	\$6
Yunnan Black.....	\$4
Rose Earl Grey.....	\$4
Bergamot Chai.....	\$4
Dragonwell Green.....	\$5
Oolong.....	\$5
Calm.....	\$4
Moon Mint.....	\$4

DAYTIME COCKTAILS

PIMMS CUP \$12

Pimm's No. 1, Granny Smith Apple blended with Lemon, Ginger, Cucumber & Mint

BLOODY MARY \$12

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

PRETTY PONY \$13

Street Pumas Vodka Shaken with Clarified Strawberry & Lemon Juice. Topped with Sparkling Rosé

COWBOY SQUINT \$12

Cimarron 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.

TOASTS

SMOKED WHITE FISH

RAREBIT \$15

Pugliese & Aged White Cheddar

GODDESS CHICKEN

SALAD TARTINE \$14

Radish & Herbs

AVOCADO FOCACCIA \$13

Kiki Sauce, Pickled Red Onion & Black Sesame

SALADS & BOWLS

CAULIFLOWER SOUP \$9

Smoked Paprika & Croutons

SALAD VERT \$12

Leafy Greens & Shallot Vinaigrette

COBB SALAD \$16

Gifford's Bacon, Point Reyes Blue, Cherry Tomatoes & Miso Ranch
(Add Chicken \$5, Add Salmon \$10)

ZUCCHINI BOWL \$15

Red Quinoa, Curry Lentils, Feta, Preserved Lemon Yogurt & Pepitas

CHICKEN PAILLARD \$16

Watercress, Olives, Slow Roasted Tomatoes & Capers

SANDWICHES (choice salad or fries)

PEPPERCORN STEAK SANDWICH* \$17

Tomato Jam, Horseradish Aioli & Sourdough

GRILLED CHICKEN SANDWICH \$14

Smoked Paprika Aioli, Fontina & Avocado

PARISIAN HAM BAGUETTE \$15

Brie, Dijon & Cornichon

CHICKPEA SALAD \$12

Tahini, Dill & Pickled Carrots on Sourdough

HARISSA FISH SANDWICH \$16

Verlasso Salmon, Lemon Aioli & Cilantro Slaw

PONY BURGER \$14

Pinewood Farm Smashed Patties, Local Cheddar,

SODAS + WATER

GROUNDSWELL \$5

Beet, Carrot, Lemon & Soda

GREEN EYE \$6

Granny Smith Apple, Lemon, Ginger, Cucumber & Mint

FIREWATER \$5

Carrot, Lime, Habanero & Soda

COKE \$3

DIET COKE \$3

HOUSE SPARKLING WATER \$2

LURISIA ITALIAN SPRING WATER 1 liter \$6

LURISIA ITALIAN SPARKLING WATER 1 liter \$6