

FINE FOOD & DRINK

# Saltine

NASHVILLE, TN

## From the Oyster Bar

### WOOD-FIRED OYSTERS\* HALF DOZEN

🍷 **Bama BBQ:** Alabama white BBQ sauce 13

🍷 **Rockefeller:** spinach, parmesan butter, Pernod 13

🍷 **Oysters Lafitte:** crawfish tail, bacon, parmesan, hot sauce butter 14

### FRIED OYSTERS\* DOZEN

🍷 **Mississippi:** Comeback, saltines 11

🍷 **Mediterranean:** Feta dressing, pepperoncini, olive, onion 12

🍷 **Nashville:** Hot oysters, bunny bread, pickle, black pepper ranch 13



## Starters

### SKILLET CORNBREAD

Jalapeño, green onion 6 *Add Bacon 2*

### POUTINE

Roast beef gravy, fries, pimento cheese hushpuppies, pickled chile 9

### HOUSE ANDOUILLE SAUSAGE

Caramelized onion & pepper, arugula, caraway beer mustard 10

### DELTA TAMALES

Slow cooked chicken tamale trio, taqueria style jalapeño salsa 9

### CRAB & AVOCADO TOAST

Jumbo lump crab, sour dough, bibb lettuce, citrus 11

### SHRIMP & CRAB DIP

Sundried tomato, asiago, fontina, romano 12

### VEGAN MEATBALLS

Sundried tomato & basil vegan meatballs, vegan parmesan, marinara 9

### BAO BUNS

Braised chicken, pickled carrot, red onion, cilantro 11

## Soups & Salads

Housemade dressings: Black Pepper Ranch Comeback, Caesar, Feta, Citrus Vinaigrette

### SOUP OF THE DAY

Fresh daily soup 5/9

### CREOLE GUMBO

Shrimp, crab, house andouille 5/9

### SALTINE SALAD

Baby greens, cucumber, tomato, radish, oyster cracker, choice of dressing 5/9

### BABY KALE CAESAR

Hawaiian bread crouton, parmesan 6/10

### SEARED AHI TUNA\*

Pepper & sesame crust, arugula, marinated cucumber, pickled carrot, soy & ginger, wasabi & sriracha pea 15

### BEETS AND BERRIES

Spring mix, goat cheese, roasted beet, mixed berry, candied pecan crumble citrus 9

*Add to any salad:* CHICKEN 4 | SHRIMP 6

## Sandwiches & Burgers

Sandwiches & burgers served with house-cut fries

### COMEBACK CHICKEN SANDWICH

Pickle-brined fried chicken breast, comeback, slaw 11

### IPSWICH CLAM ROLL

Fried clam, toasted New England bun, slaw, remoulade 14

### SALTINE BURGER\*

American cheese, tomato, lettuce, onion, pickle, Duke's mayo  
SINGLE 10 | DOUBLE 12 *Add Bacon 2*

### BOURRÉ BURGER\* (Boo-Ray)

Fried oyster stuffed beef, shiitake, bacon, goat cheese, lettuce, tomato 16

### CAJUN BURGER\*

BCF ground brisket & andouille, caramelized onion, habañero jack cheese, pickled lettuce, tomato, calabrian chili aioli 14

## Po'boys

Over-stuffed & fully dressed with remoulade, lettuce, tomato, onion, pickles; served with house-cut fries

### FRIED SHRIMP 12

### FRIED OYSTER 14

### ROAST BEEF AND GRAVY 13

### CATFISH FRIED OR BLACKENED 10

### CHICKEN FRIED OR BLACKENED 10



## Family Style Sides 7

BRUSSELS SPROUTS | CREAMED CORN  
COFFEE ROASTED CARROTS | MAC & CHEESE

*Saltine* proudly serves Bear Creek Farms (BCF) & Old Spencer Mill (OSM) products.

## Entrees

### FISH & CHIPS

White fish, spicy beer batter, tartar sauce, pimento cheese hushpuppies, fries 17

### RAMEN

caramelized corn miso dashi, shiitake, baby kale, coffee roasted carrot, duck egg 12 *Add vegan meatballs 2*

### HOT CHICKEN

Fried tenders, dill pickle, bunny bread, black pepper ranch, fries 14

### CAJUN SEAFOOD PASTA

Gulf shrimp, crawfish, andouille, fettuccine, peppers, shiitake, tasso alfredo sauce 17

### CIOPPINO

Shellfish, scallops, San Marzano, white wine, fines herbes, grilled bread 29

### SCALLOPS\*

Pepper bacon risotto, arugula, smoked tomato lemon cream, garlic herb butter 28

### FILET\*

8oz filet, duck fat hash brown, onion jam, flash fried brussels, stout demi glacé 32

### BLACKENED RIBEYE\*

14oz. ribeye, bleu cheese potato gratin, baby kale, crawfish creole butter sauce 29

### STEAK FRITES\*

8oz. hanger steak, green bean, fries, shiitake demi glacé 24

### CORNBREAD DUSTED REDFISH

OSM goat cheese grits, arugula, Abita amber crab pan sauce 28

### BAYOU SHRIMP BOIL

Gulf shrimp, house andouille, corn, new potato, creole spice  
*Half Dozen 13 | Dozen 19*

## Lunch Specials

Weekdays 11am - 4pm | Served with your choice of two sides 13

MONDAY: Andouille Red Beans & Rice | TUESDAY: Fried Chicken | WEDNESDAY: Meatloaf  
THURSDAY: Brisket | FRIDAY: Catfish | VEGETABLE PLATE: Choice of any four sides

### SIDES

goat cheese grits | brussels sprouts | garlic mashed potatoes | creamed corn | cabbage |  
mac & cheese | fresh cut fries | black eyed peas | butter beans | green beans | coffee roasted carrots

## Brunch Menu

Saturday & Sunday until 2pm

### HOMEMADE CINNAMON ROLL

Cream cheese icing, caramel, candied pecan 10

### GRANOLA BOWL

Granola, greek yogurt, fresh fruit 7

### WHOLE WHEAT PANCAKES

SHORT STACK 9 | WHOLE STACK 10  
*Add two eggs 3*

### STUFFED FRENCH TOAST

Strawberry cream cheese, brioche, citrus maple, whipped cream 10

### BISCUITS & GRAVY\*

BCF sausage gravy 8  
*Make it loaded 12*

### MEXICAN BREAKFAST

Black bean, tortilla, sunny eggs, tomatillo salsa, avocado 14

### SCOTCH EGG\*

Sausage, 6-minute duck egg, OSM grits, pepper jelly 9

### SOUTHERN BREAKFAST\*

Two eggs, bacon, house andouille sausage, OSM grits, biscuit 15

### CHICKEN & WAFFLE

Skillet eggs, BCF sausage gravy, candied pecan waffle 12

### EGGS SARDOU\*

Spinach mushroom crema, poached eggs, hollandaise 13 *Add fried oysters 4*

### OMELETTE OF THE DAY\*

Seasonal fruit, choice of: OSM grits, home fries, side salad 9

### LOBSTER BENEDICT\*

English muffin, poached egg, bacon, hollandaise, choice of: OSM grits, home fries, side salad 18

### ROAST BEEF BENEDICT\*

Biscuit, poached egg, tomato, onion, béarnaise sauce, choice of: OSM grits, home fries, side salad 16

### Housemade Biscuits

Biscuit trio & accoutrements

LOCAL JAM & BUTTER 5

FRIED CHICKEN 6

BCF SAUSAGE 7



NASHVILLE

TENNESSEE

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