

BARWARE

TO SHARE

AVOCADO BRUSCHETTA <i>tomato, garlic, basil, balsamic, parmesan</i>	12
MEMPHIS MÉNAGE À TROIS <i>three soft pretzels with Blue Note bourbon aioli, Old Dominick Toddy creole honey mustard, Ghost River beer cheese</i>	18
GUACAMOLE & GRILLED NAAN <i>made fresh daily</i>	13
CHARCUTERIE & FROMAGE <i>seasonal variety charcuterie, accompaniments</i>	21
FLATBREAD <i>Ovolini mozzarella, bacon, mixed greens, parmigiano Reggiano, tomato basil</i>	15

SMALL PLATES

GRILLED CHEESE <i>tomato basil soup for dipping</i>	12
DEVILED EGGS <i>chive, chili flake, Maldon sea salt</i>	8
VEGETABLE BEEF STEW <i>beef tenderloin, vegetables, tomato, crostini</i> ...CUP 6 / BOWL 10	
MAPLE BACON BRUSSELS <i>applewood smoked bacon, shallot, garlic, honey drizzle</i>	13
BW ² BEEF WELLINGTON <i>beef tenderloin, duxelles, prosciutto, puff pastry, bordelaise</i> ...21	
PESTO PASTA SALAD <i>cavatappi pasta, roasted red peppers, shallot, toasted pine nuts</i>	9

LARGE PLATES

FILET AU POIVRE <i>peppercorn encrusted petite filet, red bliss mashed potatoes, brandy cream</i>	36
FRENCH DIP <i>shaved prime rib on a French baguette with provolone, horseradish aioli & kettle chips</i>	15
CHICKEN PICCATA <i>panko encrusted with citrus salad and lemon beurre blanc</i>	18
KNOXVILLE LATE NITE <i>steamed sandwich with turkey and melted provolone on a honey wheat hoagie with lettuce, tomato, bacon and sun dried tomato aioli</i>	12
*BAR WARE CAESAR <i>hearts of romaine, parmesan tuile, black garlic, classic Caesar dressing</i>	13
*WILD MUSHROOM PASTA <i>creminis, shiitakes, white wine, rosemary, cream, parmesan</i> ...16	
*ADD CHICKEN.....	8

TO FINISH

ZIO MATTO GELATO <i>seasonal selection</i>	7
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“It’s nice to be nice.” - Angus