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SMALL PLATES

AINSWORTH WINGS 14
choice of mild, voodoo, or bbq

DEVILED EGGS 6

FLATBREAD 10
mozzarella, swiss chard, pea pesto, heirloom carrot

MAC FRIES 11
chimichurri, bacon aioli, truffle aioli

CRISPY JUMBO ASPARAGUS 9
charred lemon aioli

WHITE PIMENTO CHEESE 7
roasted jalapeños and green chilis,
aged white cheddar, crostini

SLIDER SHOW 14
hot chicken - coleslaw, pickles
classic - lettuce, tomato, onions, ainsworth sauce
crab cake - shredded lettuce, remoulade

TACOS 10
jack and coke carnitas - sweet onion, cilantro,
salsa verde
blackened mahi - avocado cream, pico de gallo,
shredded lettuce
grilled nashville hot chicken - roasted tomato salsa

FOODGÖD
24K GOLD WINGS

Our gold-dusted and 24-hour brined gold
coconut butter-chipotle-honey wings
complimented by gourmet bleu cheese.

WARNING: INSTAGRAM-WORTHY

8pc 35 16pc 70 50pc* 1,000

**served with Ace of Spades champagne*

tag us on social media  @theainsworth | theainsworth.com

GREENS

Add protein to any salad for an additional charge.
chicken \$5 | steak \$7 | market fish \$9 | avocado \$3

CAESAR SALAD 12
romaine, brioche croutons, grana cheese,
whole-grain caesar dressing

GREEN GODDESS GEM 12
gem lettuce, sunflower seeds, garden radish

BABY KALE SALAD 13
burrata, strawberries, marcona almonds,
roasted shallot, black pepper-balsamic vinaigrette

NASHVILLE HOT CHICKEN SALAD 16
choice of crispy or grilled chicken, mixed greens,
baby tomato, roasted pecan, dates, goat cheese,
sorghum-honey mustard dressing

ENTREES

14OZ BONE IN RIBEYE 42
chipotle compound butter,
grilled asparagus

BISTRO STEAK 30
8 oz., massami waygu, ainsworth fries,
rye whiskey mushroom cream

BRICK-COOKED CHICKEN 26
farro, market greens, roasted leeks,
citrus pan jus

PECAN CRUSTED CATFISH 26
sautéed swiss chard,
lemon bacon scallion butter

** We support local, natural, sustainable and organic practices whenever possible. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.*

GOURMET BURGERS AND SANDWICHES

All burgers are served with a side of fries or a salad with mixed greens, cherry tomatoes, and cucumbers.

MAC & CHEESE BURGER 17
panko crusted mac & cheese patty,
beef patty, mac & cheese, sesame bun

LAMB BURGER 17
seasoned ground lamb, kale, goat cheese cream,
minted pea pesto

CLASSIC BURGER 15
bacon, american cheese, romaine, red onion,
beefsteak tomato, ainsworth sauce

SMASHVILLE BURGER 15
double dry-aged patty, double cheese,
ainsworth sauce, pickles

BAYOU BURGER 16
cajun spiced, blue cheese fondue, arugula,
bacon marmalade, crispy onions

HOT CHICKEN SANDWICH 15
confit chicken thigh, celery seed slaw, pickles

 **MUSHROOM BURGER** 16
crispy portobello mushroom, veggie patty,
foraged mushroom fondue

SIDES

french fries 5 | **truffle fries** 9

crispy brussels sprouts 7

toasted farro and market greens 9

grilled asparagus 8

mac and cheese 8

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206 21ST AVE S | NASHVILLE, TENNESSEE | 37203

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