

360

BISTRO

NASHVILLE · EST. 2007

APPETIZERS

WARM HOUSE FOCACCIA	9
Herb crust, olive oil, salted French butter	
JUMBO LUMP CRAB CAKE	34
Roasted peppers, cucumber, coconut–Sancerre beurre blanc	
BEEF CARPACCIO†	29
Shaved prime tenderloin, roasted tomato aioli, fried capers, pine nuts, arugula, potato gaufrettes	
ARTISAN CHEESE BOARD	28
House jam, Marcona almonds, lavash ♦ ADD SOPPRESSATA +7	
THE 'MED' V	26
Whipped Valbreso feta, hummus, olive tapenade, pickled heirloom carrots, cucumber, pita	
JUMBO SHRIMP COCKTAIL	28 / 36
Three or four chilled jumbo shrimp, classic cocktail sauce, lemon	
HEIRLOOM & BURRATA V	26
Creamy Italian burrata, local heirloom tomatoes, summer peaches, arugula pesto, basil, aged balsamic	
TUNA 'CRISP'†	24
Yellowfin tartare, avocado, spicy mayo, soy glaze	
ROASTED BEETS GF·V	24
Valbreso feta, roasted carrots, honey-yuzu vinaigrette	
FRENCH ONION SOUP	15
Emmentaler, classic preparation	
CAESAR SALAD	14
Parmesan, croutons	
ASSORTED LETTUCES GF·V	14
Shaved fennel, candied pecans, mustard-tarragon vinaigrette	

ENTRÉES

STEAK AU POIVRE† GF	65
8oz filet, cognac–green peppercorn sauce, herb roasted new potatoes	
HALIBUT	49
Roasted cauliflower, asparagus, fregola pasta, currants, shishito butter	
STEAK 'FRITES'†	48
9oz prime Allen Brothers hanger, béarnaise	
LAMB CAVATELLI	48
Braised Border Springs lamb, tomato, spring peas, Castelvetrano olives, aged ricotta	
SHRIMP 'SCAMPI'	45
Three jumbo shrimp, Carolina Gold rice 'grits', mushrooms, herb butter, grilled bread	
PAN SEARED SCOTTISH SALMON†	41
Anson Mills Sea Island peas, summer squash & herb vinaigrette, sorghum-fennel glaze	
CHICKEN MILANESE	38
Potato purée, arugula, lemon-caper sauce	
CONCHIGLIE ALLA VODKA V	32
House pasta, stewed organic California tomatoes, Fresno chilis, crème fraîche, crisp Parmesan tuile ♦ ADD CHICKEN +13 · ADD THREE JUMBO SHRIMP +27	
360 BISTRO SMASHBURGER	27
American cheese, caramelized onions, pickles, special sauce	

SIDES

FRIED BRUSSELS SPROUTS V	14	FRENCH FRIES V	10
Sweet & sour, chili sesame crisp		add truffle +4	
CREAMY POTATO GRATIN V	14	CREAMED SPINACH V	12
Parmesan, cream		Pecorino, béchamel	
BROCCOLINI GF·V	12	POTATO PURÉE GF·V	12
Lemon, olive oil, garlic			

V VEGETARIAN · GF GLUTEN-FREE · VGN VEGAN

† consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
please make us aware of any allergies | \$4 substitution | \$5 split-plate