

3RD AND LINDSLEY

"Great Music, Great Food, and Good Friends"

FRESH LOCALLY CRAFTED MENU

All sauces, dressings and toppings are handcrafted daily.

APPETIZERS

CHIPS AND SALSA \$6.99

Freshly fried Corn Tortilla Chips and our House-made Salsa.

WILLIE'S CHILI CHEESE NACHOS \$10.49

A bed of Corn Tortillas Fried Fresh daily topped with cheese and Willie's famous Chili, sour cream drizzle, and fresh Pico de Gallo.

FRESH FRIED CHICKEN WINGS \$12.99

Brined individual wings and drums made to order. Served with house-made Ranch or Blue cheese. Paired with Carrots and Celery

A Dozen Hot (12)

Traditional Fresh Fried wings tossed in our house Buffalo sauce.

A Dozen Dry (12)

Traditional Fresh Fried wings tossed in our house Dry Rub and drizzled Alabama White Sauce

BAKED POTATO SKINS \$10.49

Crisp Potato Halves Filled with Shredded Cheese and Bacon Bits. Served with Sour Cream and Chives Dipping Sauce

COUNTRY BREADED CHICKEN TENDERS \$10.49

Hand-breaded and Fried Chicken Tenderloins. Served with a House Made Honey Mustard

GRILLED CHICKEN QUESADILLA \$10.49

Flour Tortilla stuffed with Chicken and Cheese. Served with Lettuce, House-made Salsa, Sour Cream, and Jalapeño.

WILLI'S HOMEMADE CHILI \$7.49

NEW ORLEANS STYLE GUMBO \$7.49

Brandi's Favorite! Creole-style Andouille Sausage, Chicken, Okra, and Cajun Seasoning

ENTREES

PRIME RIB \$17.49

Reverse Seared Ribeye served alongside Herb Roasted Fingerling Potatoes and Steamed Seasonal Vegetable

THE SURF \$19.99

Choice of Freshly Caught and Seared Mahi-Mahi or Atlantic Salmon Filet. Topped with a Mango Salsa, Yellow Saffron Rice, and Steamed Broccolini.

WINNER, WINNER \$16.99

Rubbed and Roasted Chicken Quarter served with Herb Roasted Fingerling Potatoes and Caramelized Green Beans.

CLASSIC CATFISH DINNER \$13.99

Hand-breaded, Deep Fried Catfish, served with Fries, Hushpuppies, Slaw, and Tartar Sauce.

ARTISAN SALADS

Salads made to order on fresh baby heirloom greens and drizzled with our house-made dressings (unless described otherwise).

THE GREEK \$10.49

Greek Seasoned Chicken Breast, Heirloom Tomatoes, English Cucumbers, Red Onion, Kalamata Olives, Bell Pepper, Avocado, and Feta Cheese. Drizzled with our Greek Dressing.

CHICKEN BAJA SALAD \$11.99

Adobo Chicken, Black Beans, Sweet Corn Medley, Heirloom Tomatoes, Red Onions, and crispy Tortilla Strips. Drizzled with our Cilantro Lime Baja Sauce.

THE CAESAR \$9.99

Fresh Romaine, Shaved Parmesan, house-made Croutons, and Drizzled with Caesar Dressing.

Add Blackened Chicken \$12.49

Add Blackened Salmon \$13.49

THE HOUSE \$10.49

Bacon, Heirloom Tomatoes, English Cucumber, Red Onion, and House-made Croutons. Drizzled with our House-made Blue Cheese Dressing

LOCALLY CRAFTED BURGERS AND SANDWICHES

Fresh blended Brisket, Short Rib and 100% locally sourced Ground Beef. Served with Bib Lettuce, Fresh Tomato, Red Onion, and Pickle. Served on a Toasted Sweet Bun.

All Burgers served with Shoestring Potato Fries.

THE 3RD BURGER \$13.99

Our Classic Burger with Cheddar Cheese.

SOUTHWEST BURGER \$13.99

Fresh Jalapeños, Caramelized Onions, Avocado, Pepper Jack Cheese, and Cilantro Lime Baja Sauce.

BLUE BBQ \$13.99

Blue Cheese Crumbles, Caramelized Onion, and a Sweet BBQ sauce.

THE PRIME \$13.99

Reverse Seared Prime Rib and House-made Horseradish Sauce.

WHAT THE CLUCK \$12.99

Fried and Dusted All White Chicken Breast. Topped with Cheddar Cheese, Pickle, and a Honey Hot Sauce.

THE MAHI \$14.49

Freshly Caught and Seared Mahi-Mahi filet with our House-made Mango Habanero Sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

GRATUITY ADDED TO PARTIES OF 8 OR MORE



WINE LIST

HOUSE WINES

By the Glass 7.00

Chardonnay, Cabernet, Merlot, White Zinfandel

DOMESTIC

- Budweiser
- Bud Light
- Bud Light Lime
- Coors Light
- Michelob Ultra
- Pabst Blue Ribbon
- Rolling Rock
- Yuengling

TENNESSEE BREWERS

- Bob's Your Uncle Diskin Cider
- East Nashville East Bank Citra IPA
- East Nashville Honey Blonde Ale
- New Heights Coffee & Cream Ale
- New Heights Ma Ma Ma My Mimosa
- Wiseacre Tiny Bomb Pilsner

CRAFT BEER

- Bells Two Hearted IPA
- Blue Moon
- Devils Backbone Vienna Lager
- Duck Rabbit Milk Stout
- Lagunitas IPA
- Shiner Bock
- Sierra Nevada Pale Ale
- Truly Wild Berry Spiked Seltzer
- Wicked Weed Fresh Pressed
- Wicked Weed Pernicious IPA

IMPORTS

- Corona
- Corona Light
- Guinness
- Heineken
- Stella Artois

WHITE

	Glass	Bottle
Ruffino Pinot Grigio.....	8.00.....	30.00
Ecco Domani Pinot Grigio.....	7.25.....	28.00
*Anonymous Sauvignon Blanc.....	9.00.....	34.00
Simi Sauvignon Blanc.....	8.50.....	32.00
Kim Crawford Chardonnay.....	10.00.....	38.00
Sonoma Cutrer Chardonnay.....		46.00
St Francis Chardonnay.....	9.75.....	37.00
William Hill Chardonnay.....	8.00.....	30.00
La Marca Prosecco (187ml).....		9.75
La Marca Prosecco (750ml).....		29.00
Korbel Brut.....		31.00
Mirassou Moscato.....	7.75.....	30.00

RED

	Glass	Bottle
Carnivor Cabernet Sauvignon.....	8.50.....	32.00
F Coppola Claret.....	11.00.....	42.00
Louis Martini Sonoma Cabernet.....	10.00.....	38.00
Sonoma Cutrer Pinot Noir.....		54.00
The Seeker Pinot Noir.....	8.00.....	30.00
MacMurray Ranch Pinot Noir.....	9.50.....	36.00
Alamos Malbec.....	7.50.....	28.00
*Best Red Blend Ever.....	9.00.....	34.00
Dreaming Tree Crush.....	8.50.....	32.00
Simi Merlot.....	9.75.....	37.00

*Local



YAZOO DOS PERROS

Wonderfully bready malt aroma balanced with sweetness & noble hop finish

YAZOO GERST

Very clean beer with mostly german malts and a hint of flaked maize

YAZOO HEFEWEIZEN

Bavarian Hefeweizen that gives a fruity banana aroma, hint of cloves & a tart finish

YAZOO HOP PERFECT IPA

IPA with pale barley, wheat and oats hopped with citra & mosiac hops

YAZOO SLY RYE PORTER

A rich, chocolatey, English Porter with a clean finish. The malted rye gives a spicy slightly dry finish

YAZOO PALE ALE

A new version of an American classic. Our pale bursts with citrus and herbal hop aroma and flavor.



3RD AND LINDSLEY ORIGINALS

JOHNNY I'S... 11.00

Jack Single Barrel shaken with orange, cherry & bitters poured the rocks

SMOKY MULE... 9.00

Jack Daniels, Fever Tree Smoky Ginger Ale & an Orange

JUST PEACHY... 9.00

Sparkling Wine, New Amsterdam Peach Vodka, Peach Schnapps, & Splash of orange Juice

1980'S LEMON DROP... 9.00

Deep Eddy Lemon, Splash of soda & a twist, up or on the rocks

PCB... 9.00

Deep Eddy Orange, Rumhaven Coconut Run, Cranberry, OJ & splash of 7up

THE ELDERWAND... 9.00

Highclere Gin, Fever Tree Elderflower Tonic, Splash of St. Germain, & a Lime

PAULS PALOMA... 9.00

Familia Camerena Blanco with Fever Tree Grapefruit & fresh lime

MAMA-RITA... 9.00

Classic margarita with Familia Camerena Blanco, Fresh lime & salted Rim

TENNESSEE HONEY & LEMONADE ...8.00

Jack Daniels Honey with lemonade, garnished with a lemon

Monday - Saturday Yazoo Beer - \$5.00
Nashville Sunday Nights Yazoo Beer - \$3.00

MERCH



Koozie: \$4

Hats: \$25

Mask: \$10

Stickers: \$1

Black T-Shirt: \$25

Zip Up Hoodies: \$40

Blue T-shirt: \$25

Baseball T-Shirt: \$30

Green T-Shirt: \$25