

# 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 \$11.49

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 \$13.99

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

#### COUNTRY BREADED CHICKEN TENDERS \$10.49

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

#### GRILLED CHICKEN QUESADILLA \$11.49

Flour Tortilla stuffed with Chicken and Cheese. Served with Salsa and Sour Cream.

#### 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 \$19.99

Reverse Seared Ribeye served alongside Garlic Mashed Potatoes and Steamed Broccoli.

#### THE SURF \$19.99

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

#### WINNER, WINNER \$16.99

Rubbed and Roasted Chicken Quarter served with Garlic Mashed Potatoes and Green Beans.

#### CLASSIC CATFISH DINNER \$14.99

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 dressing is served on the side.

#### THE GREEK \$11.99

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

#### CHICKEN BAJA SALAD \$12.99

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

#### THE CAESAR \$9.99

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

**Add Blackened Chicken \$13.99**

**Add Blackened Salmon \$14.99**

#### THE HOUSE \$10.49

Bacon, Heirloom Tomatoes, English Cucumber, Red Onion, and House-made Croutons. Served 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 Bun.

All Burgers served with French 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 \$15.99

Reverse Seared Prime Rib and House-made Horseradish Sauce.

#### WHAT THE CLUCK \$13.99

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

#### THE MAHI \$15.99

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



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



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.

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

WINE LIST  
HOUSE WINES

By the Glass 7.00  
Chardonnay, Cabernet, Merlot, White Zinfandel

WHITE

	Glass	Bottle
Banfi San Angelo Pinot Grigio.....	9.00.....	34.00
Ecco Domani Pinot Grigio.....	7.25.....	28.00
*Anonymous Sauvignon Blanc.....	9.00.....	34.00
Simi Sauvignon Blanc.....	8.50.....	32.00
Natura Un-Oaked Organic Chardonnay	8.00.....	30.00
Sonoma Cutrer Chardonnay.....		46.00
St Francis Chardonnay.....	9.75.....	37.00
Natura Organic Rose.....	8.50.....	32.00
La Marca Prosecco (187ml).....		9.75
La Marca Prosecco (750ml).....		29.00
Korbel Brut.....		31.00
Placido Moscato.....	8.00.....	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
J Lohr Merlot.....	9.00.....	34.00

\*Local



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

# 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