



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
 Miller Lite
 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 Slow Gose It
 Wiseacre Tiny Bomb Pilsner
 Yazoo Dos Perros
 Yazoo Hop Perfect IPA
 Yazoo Pale Ale

CRAFT BEER

Bells Two Hearted IPA
 Blue Moon
 Duck Rabbit Milk Stout
 Shiner Bock
 Wicked Weed Pernicious IPA

IMPORTS

Corona
 Corona Light
 Guinness
 Heineken
 Stella Artois

SELTZERS

High Noon Pineapple
 Cantina Ranch Water
 Truly Wild Berry Spiked Seltzer

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 Chardonnay	8.00	30.00
Sonoma Cutrer Chardonnay		46.00
Jordan Chardonnay		69.00
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
Honig Cabernet		91.00
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
Apothic Red Blend	8.50	32.00
J. Lohr Merlot	9.00	34.00

*LOCAL



FEATURED LOCAL BREWERY



CHICKEN SCRATCH AMERICAN PILSNER

A crisp refreshing American pilsner made from malted barley and locally sourced corn

DEER CROSSING HELLES

A crisp, clean, breadly light body that hovers on the sweet side

MOSAIC INDIA PALE KOLSCH

A complex aroma and flavor of mango and guava with a clean refreshing finish

BISON VIENNA LAGER

A toasty malt flavor while retaining a light-to-the-palate perception while finishing dry and smooth

THIRD AND LINDSLEY ORIGINALS

JOHNNY I'S	11.00
<i>Jack Single Barrel shaken with orange, cherry & bitters. Poured on the rocks</i>	
IRISH ORANGE	9.00
<i>Orange infused Jameson Irish Whiskey with Fever Tree Spicy Orange Ginger Ale and an orange</i>	
JUST PEACHY	9.00
<i>Sparkling Wine, Deep Eddy Orange, Peach Schnapps, Splash O.J.</i>	
1980's LEMON DROP	9.00
<i>Deep Eddy Lemon, Splash of Soda & a twist. Up or on the rocks</i>	
PCB	9.00
<i>Deep Eddy Orange, Rumhaven Coconut Rum, Cranberry, O.J., Splash of 7-UP</i>	
THE ELDERWAND	9.00
<i>Highclere Gin, Fever Tree Elderflower Tonic, Splash of St. Germain, & a lime</i>	
PAULS PALOMA	9.00
<i>Familia Camarena Blanco with Fever Tree Grapefruit and fresh lime</i>	
MAMA-RITA	9.00
<i>Classic Margarita with Familia Camarena Blanco, fresh lime & salted rim</i>	
TENNESSEE HONEY & LEMONADE	8.00
<i>Jack Daniels Honey with lemonade, garnished with a lemon</i>	

Monday - Saturday Little Harpeth Beer: \$5.00
 Nashville Sunday Nights Little Harpeth Beer: \$3.00

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 \$11.49

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.

WILL'S HOMEMADE CHILI \$7.49

NEW ORLEANS STYLE GUMBO \$8.49

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 \$14.49

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

BLUE BBQ \$14.49

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.