

DINNER



STARTERS

OYSTERS

fried, grilled, or on the half shell / mkt

BAM BAM SHRIMP

crispy fried shrimp, spicy sauce / 11.5

SAFFIRE STEAK BISCUITS

two bleu cheese biscuits, grilled beef tenderloin, horseradish demi / 12.5

CHEESE & CHARCUTERIE BOARD

rotating selection of artisan cheeses, cured meats, house made peach preserves / 18

BUTTERNUT SQUASH RAVIOLI

butternut squash, goat cheese, brown butter, almonds, pepitas / 10

DEVIL IN A GREEN DRESS

smoked hard-boiled egg, avocado-stuffed, rooster pepper remoulade / 6

DOMINICAN PORK

caribbean-spiced braised pork, mango pico, crispy sweet potato grit cake / 11.5

STOVETOP

FARMER'S MARKET PLATE

seasonal vegetarian creation featuring ingredients from local farms / mkt

CHICKEN-FRIED CHICKEN

panko-crusted chicken breast, southern greens, vermont white cheddar mac, country ham gravy / 19

CREOLE SHRIMP & GRITS

sautéed shrimp, roasted creole sauce, stone-ground grits / 23

TEJANO SHRIMP TACOS

avocado aioli, habañero slaw, corn tortillas, black beans and rice / 18

FISH & GRITS

sautéed, grilled, or blackened sustainable fish, smoked corn grits, southern greens, creole meunière sauce / 34

BLACK & SAFFIRE PASTA

house made fettucine, griddled onions, peppers, mushrooms, smoked bleu cheese crumbles / 18

add choice of blackened beef, catch, or shrimp / 26

SOUPS

GUMBO YA YA

new orleans-style gumbo, shrimp, crab, crawfish, andouille sausage, steamed rice / 4 or 8

SEASONAL SOUP

our chef's daily creation / 4 or 6

GARDEN

NEW SOUTH CAESAR

romaine lettuce, country ham, buttermilk caesar dressing, blackstrap molasses drizzle, farm cheese crostini / 10.5

SAFFIRE SALAD

organic greens, chef's choice of local harvest seasonal vegetables, champagne dressing / 8.5

SOUTHERN WEDGE

iceberg wedge, crispy fried green tomatoes, fried black-eyed peas, bacon lardons, house made bleu cheese dressing / 12

salad add-ons: grilled shrimp - 8 | grilled chicken, hot chicken - 6 | daily catch - mkt

HARDWOOD

FRESH CATCH

daily creation featuring the market's freshest seafood / mkt

SAFFIRE SHORT RIB

ancho-rubbed short rib, sweet potato puree, black bean & corn salsa, cilantro pesto / 28

8 OZ. WOOD-FIRED FILET

whipped potatoes, asparagus, portabella mushrooms, crispy onions, bacon-shallot demi-glace / 36

PEACH-GLAZED PORK CHOP

smoked for 8-10 hours; served with whipped potatoes, southern greens, molasses drizzle / 28

SMOKED BABY BACK RIBS

whole slab, rubbed with texas ketchup; served with saffire slaw and choice of fries / 28

LIEPER'S BURGER

8 oz all-natural ground beef, brie cheese, house made bacon, peach glaze, crispy onions; served with choice of fries / 15

SIDES

BLACK BEANS & RICE, SOUTHERN GREENS, SAUTÉED GREEN BEANS, FRIES, SWEET POTATO FRIES / 4

WHITE CHEDDAR MAC, FRESH FRUIT, STONE-GROUND GRITS / 4.5

GRILLED ASPARAGUS / 5

PARMESAN TRUFFLE FRIES / 6

\$4 split charge on entrees

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

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LUNCH



STARTERS

OYSTERS

fried, grilled, or on the half shell / mkt

BAM BAM SHRIMP

crispy fried shrimp, spicy sauce / 11.5

SAFFIRE STEAK BISCUITS

two bleu cheese biscuits, grilled beef tenderloin, horseradish demi / 12.5

CHEESE & CHARCUTERIE BOARD

rotating selection of artisan cheeses, cured meats, house made peach preserves / 18

BUTTERNUT SQUASH RAVIOLI

butternut squash, goat cheese, brown butter, almonds, pepitas / 10

DEVIL IN A GREEN DRESS

smoked hard-boiled egg, avocado-stuffed, rooster pepper remoulade / 6

DOMINICAN PORK

caribbean-spiced braised pork, mango pico, crispy sweet potato grit cake / 11.5

STOVETOP

MEAT ‘N THREE

straight-up blue plate special; rotates daily / mkt

BLACK & SAFFIRE PASTA

house made fettucine, griddled onions, peppers, mushrooms, smoked bleu cheese crumbles / 18

add choice of blackened beef, catch, or shrimp / 26

TEJANO SHRIMP TACOS

avocado aioli, habañero slaw, corn tortillas, black beans and rice / 18

CHICKEN-FRIED CHICKEN

panko-cruste chicken breast, vermont white cheddar mac, country ham gravy / 13

CREOLE SHRIMP & GRITS

sautéed shrimp, roasted creole sauce, stone-ground grits / 13.5

GRILLED CHEESE

avocado, caramelized onions, spicy pepper jack and brie cheese, james brothers bbq sauce / 10

SOUPS

GUMBO YA YA

new orleans-style gumbo, shrimp, crab, crawfish, andouille sausage, steamed rice / 4 or 8

SEASONAL SOUP

our chef’s daily creation / 4 or 6

GARDEN

NEW SOUTH CAESAR

romaine lettuce, country ham, buttermilk caesar dressing, blackstrap molasses drizzle, farm cheese crostini / 10.5

SAFFIRE SALAD

organic greens, chef’s choice of local harvest seasonal vegetables, champagne dressing / 8.5

SOUTHERN WEDGE

iceberg wedge, crispy fried green tomatoes, fried black-eyed peas, bacon lardons, house made bleu cheese dressing / 12

SOUL BOWL

curried chickpeas, coconut rice, cashews, cilantro, fried egg, fry bread / 9

salad add-ons: grilled shrimp - 8 | grilled chicken, hot chicken - 6 | daily catch - mkt

HARDWOOD

SAFFIRE BBQ SANDWICH

choice of pulled pork or house-smoked brisket with james bros BBQ sauce, sweet habañero slaw; served with choice of fries / 12

PRESSED CUBAN SANDWICH

slow-roasted pulled pork shoulder, swiss, sliced pickle, mustard, chimichurri; served with choice of fries / 12.5

OLD SOUTH CHEESEBURGER

6 oz all-natural ground beef, american cheese, lettuce, onion, tomato, dill pickle chips; served with choice of fries / 12

BAM BAM PO’ BOY

crispy fried shrimp, spicy sauce, saffire slaw, french roll; served with choice of fries / 14

HOT CHICKEN PO’ BOY

buttermilk-fried hot chicken tenders, saffire slaw, bleu cheese dressing, french roll; served with choice of fries / 12

SIDES

BLACK BEANS & RICE, SOUTHERN GREENS, SAUTÉED GREEN BEANS, FRIES, SWEET POTATO FRIES / 4

WHITE CHEDDAR MAC, FRESH FRUIT, STONE-GROUND GRITS / 4.5

GRILLED ASPARAGUS / 5

PARMESAN TRUFFLE FRIES / 6

\$4 split charge on entrees

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SEA

KUMAMOTO, PACIFIC NORTHWEST

\$5 each / \$27 half dozen / \$50 dozen

BLACK DUCK SALT, HOG ISLAND, VIRGINIA

\$4 each / \$24 half dozen / \$45 dozen

BEAUSOLEIL, NEW BRUNSWICK, CANADA

\$3.5 each / \$19 half dozen / \$36 dozen

MALPEQUE, PRINCE EDWARD ISLAND, CANADA

\$3.5 each / \$19 half dozen / \$36 dozen

BLUE POINT, LONG ISLAND, NEW YORK

\$3 each / \$17 half dozen / \$30 dozen

HOOTENANNY, PUGET SOUND, WASHINGTON

\$3 each / \$17 half dozen / \$30 dozen

ISLE DAUPHINE, MOBILE, ALABAMA

\$3 each / \$17 half dozen / \$30 dozen

SWEET JESUS, CHESAPEAKE BAY, MARYLAND

\$3 each / \$17 half dozen / \$30 dozen

GRILLED

barbecue butter or garlic parmesan / \$4

CORNMEAL-FRIED

\$4

SWEETS

LOCAL HONEY CHEESECAKE

chocolate ganache and mint chantilly / 9

PEACH FRIED HAND PIE

cinnamon ice cream / 7

LEMON BAR

blueberries and honey whipped cream / 7

BANANAS FOSTER BREAD PUDDING

caramelized bananas, rum sauce,
and fresh whipped cream / 9

CHOCOLATE COCA-COLA CAKE

peanut brittle and marshmallows / 7

HONEST COFFEE

3

COCKTAILS



SEASONAL

THE DAILY MAIL OR THE EVENING MAIL

bulleit rye whiskey or copper & kings
aged brandy, dolin rouge, fig simple,
regan's orange bitters / 12

THE SOUL OF LONDON

uncle val's botanical gin, earl grey
simple, fee brothers lemon bitters / 10

SMOKE & MIRRORS

monkey shoulder scotch,
fernet branca, oj, simple, angostura
bitters, dusted cinnamon / 10

THE GETAWAY CAR

pickers pineapple vodka,
st. elizabeth allspice dram,
gosling's ginger beer, lime / 10

RAGTIME SOUR

buffalo trace bourbon, red wine,
simple, lemon / 10

GLIMPSES OF THE MOON

st. george spiced pear liqueur, demarara
syrup, fee brothers old-fashioned
bitters, muddled orange / 11

THE ENDURING CHILL

del maguey vida mezcal,
merlet crème de mure, muddled
blackberry, house made sour / 12

IMITATION OF SPRING

tanqueray gin, chateau aloe liqueur,
muddled mint, lime / 10

THE OLD PRETENDER

st. george green chile vodka, blood
orange pellegrino, lime / 10

OFFSHORE PIRATE

blue chair bay coconut rum,
grand marnier, honest roasters
iced coffee / 10

SIGNATURE

THE LION IN WINTER

belle meade bourbon, averna,
rosemary simple, lime / 11

SHRUB OF THE DAY

buyer's choice of spirit, seasonal
rotating shrub, soda / mkt

SAFFIRE MARTINI

new amsterdam vodka, blueberry
simple, cranberry, lime / 9

DRAFT

black abbey rotating, *tennessee* / 6

jackalope rotating, *tennessee* / 6

mantra rotating, *tennessee* / 6

tn brew works rotating, *tennessee* / 6

yazoo rotating, *tennessee* / 6

BOTTLED

DOMESTIC

bud light / 4

budweiser / 4

micheLOB ultra / 4

miller lite / 4

yuengling / 4

IMPORTED

dos equis xx ambar, *mexico* / 5

guinness, *ireland* / 6

heineken, *holland* / 5

stella artois, *belgium* / 5

CRAFT

benford o'soo oyster stout, *south carolina* / 6

blackstone nut brown ale, *tennessee* / 5

blue point toasted lager, *new york* / 5

crispin craft cider, *california* (16 oz) / 5

dogfish head 60-minute ipa, *delaware* / 6

founders porter, *michigan* (6.5%) / 7

green man esb, *north carolina* / 6

mill creek silo farmhouse ale, *tennessee* / 5

red brick hibiscus wit wheat ale, *georgia* / 5

terrapin hi-5 ipa, *georgia* / 6

wiseacre gotta get up to get down coffee stout, *tennessee* / 5

NON-ALCOHOLIC

mountain valley sparkling (17 oz) / 3

mountain valley still (17 oz) / 3

san pellegrino, blood orange or lemon / 2

BAR BITES



HAPPY HOUR

TUESDAY - FRIDAY 3 - 6PM
\$2 OFF HOUSE COCKTAILS
\$2 OFF HOUSE WINES
1/2 PRICE DOMESTIC & DRAFT BEER
ALL BAR BITES \$6

COCKTAILS

DEALER'S CHOICE

daily cocktail / mkt

SHRUB OF THE DAY

choice of spirit, seasonal
rotating shrub, soda / mkt

SAFFIRE MARTINI

new amsterdam vodka, blueberry
simple, cranberry, lime / 9

WELL COCKTAIL

choice of spirit / 7

WINE

HOUSE BUBBLES

wycliff sparkling brut / 7

HOUSE WHITE

big house white blend / 7

HOUSE RED

big house red blend / 7

BEER

DOMESTIC BEER

bud light, budweiser, michelob ultra,
miller lite, yuengling / 4

DRAFT BEER

rotating tap selection / 6

SEA

BLUE POINT, LONG ISLAND, NEW YORK / 20 per dozen

HOOTENANNY, PUGET SOUND, WASHINGTON / 20 per dozen

BITES

TRUFFLE FRIES

house made fries, truffle oil, herbs, parmigiano reggiano / 6

DEVIL IN A GREEN DRESS

smoked hard-boiled egg, avocado-stuffed, rooster pepper
remoulade / 6

SAFFIRE SALSA

black bean and corn salsa, house made tortilla chips / 6

STEAK BISCUITS

two bleu cheese biscuits, grilled beef tenderloin, horseradish
demi / 12.5

NEW SOUTH CAESAR

romaine lettuce, country ham, buttermilk caesar dressing,
blackstrap molasses drizzle, farm cheese crostini / 10.5

CHEESE & CHARCUTERIE PLATE

a rotating selection of artisan cheese and cured meat, house
made peach preserves / 10

ENTREES

TEJANO SHRIMP TACOS

avocado aioli, habañero slaw, corn tortillas, black beans
and rice / 18

OLD SOUTH CHEESEBURGER

6 oz all-natural ground beef, american cheese, lettuce, onion,
tomato, dill pickle chips; served with choice of fries / 12

BAM BAM PO' BOY

crispy fried shrimp, spicy sauce, saffire slaw, french roll; served
with choice of fries / 14

HOT CHICKEN PO' BOY

buttermilk-fried hot chicken tenders, saffire slaw, bleu cheese
dressing, french roll; served with choice of fries / 12

BRUNCH



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DOMINICAN PORK

caribbean-spiced braised pork, mango pico, crispy sweet potato grit cake / 11.5

STOVETOP

BLT + E

scrambled egg, applewood bacon, cheddar, lettuce, tomato, mashed avocado, croissant bun; served with potatoes or stone-ground grits / 10

CREOLE SHRIMP & GRITS

sautéed shrimp, roasted creole sauce, stone-ground grits / 13.5

SAFFIRE OMELET

jumbo lump crab meat, sautéed fennel, mascarpone, bearnaise; served with potatoes or stone-ground grits / 12

CHICKEN & WAFFLES

fried chicken, waffle, real maple syrup / 10.5

FARMER'S MARKET OMELET

willow farm eggs, fresh vegetables, artisan cheese; served with potatoes or stone-ground grits / 12

MY WAY

brown butter linguini, pine nuts, goat cheese, bacon lardons, sunny-side up egg / 11

CHICKEN-FRIED CHICKEN

panko-crusted chicken breast, vermont white cheddar mac, country ham gravy / 13

SOUPS

GUMBO YA YA

new orleans-style gumbo, shrimp, crab, crawfish, andouille sausage, steamed rice / 4 or 8

SEASONAL SOUP

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iceberg wedge, crispy fried green tomatoes, fried black-eyed peas, bacon lardons, house made bleu cheese dressing / 12

SOUL BOWL

curried chickpeas, coconut rice, cashews, cilantro, fried egg, fry bread / 9

salad add-ons: grilled shrimp - 8 | grilled chicken, hot chicken - 6 | daily catch - mkt

HARDWOOD

STEAK & BISCUIT BENEDICT

bleu cheese biscuit, grilled beef tenderloin, poached eggs, hollandaise, mixed greens; served with potatoes or stone-ground grits / 15

SHORT RIB CASSEROLE

stone-ground grits, short rib "burnt ends," sunny-side up egg, crispy onions / 15

PRESSED CUBAN SANDWICH

slow-roasted pulled pork shoulder, swiss, sliced pickle, mustard, chimichurri; served with choice of fries / 12.5

OLD SOUTH CHEESEBURGER

6 oz all-natural ground beef, american cheese, lettuce, onion, tomato, dill pickle chips; served with choice of fries / 12

SIDES

BREAKFAST POTATOES, BLACK BEANS & RICE, FRIES,

SWEET POTATO FRIES / 4

WHITE CHEDDAR MAC, FRESH FRUIT, STONE-GROUND GRITS,

HOUSE MADE GRANOLA PARFAIT / 4.5

GRILLED ASPARAGUS / 5

PARMESAN TRUFFLE FRIES / 6

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BRUNCH DRINKS

SOUTHERN BLOODY

new amsterdam vodka, house made rooster juice / 9

MIMOSA

willowglen sparkling brut, oj / 8

BLOOD ORANGE MIMOSA

pickers blood orange vodka, oj, sparkling wine / 9

THE HAWTHORNE

sparkling wine, fee brothers rhubarb bitters,
sugar cube / 9

THE OFFSHORE PIRATE

blue chair bay coconut rum, grand marnier,
honest roasters iced coffee / 10

WHISPER CREEK

tennessee sipping cream / 7