



ERGO

3pm to 10pm

SHAREABLES

Train Mix	12
Mix of candies, nuts, pretzels & chips	
Crispy Brussels Sprouts	17
spiced local honey, cotija, pickled chilis	
Garlic Herb Fries	12
herbs, shaved spinach spanish cheese, hand-cut fries	
PEI Mussels	22
diskin cider reduction, country pork, herbs, butter, grilled baguette	
Handmade Burrata	24
chili-herb oil, pistachio, blackberry mash, grilled sourdough	
Steak Tartare*	25
garlic aioli, egg yolk, fines herbes, lavosh	
Caviar*	38
hard-boiled egg, crème fraîche, blinis	

* Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness



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ENTREE

Baby Gem Salad castelvetrano olives, heirloom tomatoes, everything spice, jalapeno dressing <i>+ chicken 8 + shrimp 9 + salmon 12</i>	16
Flatbreads minced lamb tomato and paprika sauce, herb salad caramelized onion niçoise olives, anchovies, herb salad	17
Chicken Sandwich marinated, free range TN chicken breast, dijonnaise, bacon and tomato jam, gem lettuce, hand-cut fries	18
L & N Pasty Pie steak and vegetable filled pie, mashed potatoes, mushroom gravy	23
Charbroiled Cheddar Burger* brioche, sharp cheddar, onion confit, pickles, lettuce, tomato, chef sauce, hand-cut fries	26

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cocktails

Dawn Until Dusk*	18
codigo reposado, lemon, cabernet, egg white	
Hummingbird	19
nelson bros. reserve bourbon, basil, honey, angostura bitters, lavender bitters	
Eighth Notch	17
george dickel 8 year bourbon, blackberry, lemon, demerera	
L&N	23
cincoro reposado, orange bitters, angostura and mole bitters	
Brass Collar	19
in-house fat-washed vesper, tanqueray 10, grey goose, lillet, lemon olive oil	
75 Dreams	16
grey goose, perelada cava, peach, honeysuckle	
The Azalean	20
ush hand-picked jack daniel's single barrel, chicory, coffee, bigallet china-china, angostura and walnut bitters	
Lavender Haze	18
tito's handmade vodka, lavender, lemon	
Night Owl	22
codigo artesenal mezcal, spiced honey, grand marnier, chocolate bitters	
<i>paired with hand-crafted dark chocolate & orange marmalade truffle</i>	
South Wind	18
ford's gin, lemon, house-made mint oil	
Wanderlust	17
rumhaven, rhubarb, strawberry, lime, demerara	

Please inform your server of any food allergies.

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