



FOOD MENU

- (Un)common Fries**.....\$8
Natural cut fries tossed in truffle oil and topped with cheese and fresh herbs
- Grandma's Snack**.....\$8
A southern favorite, okra breaded with cornmeal, fried and served with dipping sauce
- Season's Bounty**.....\$10
Chef's salad selection that changes with the season. Ask your server about today's selection
- A Hug from Deloris**.....\$12
Cavatappi pasta baked in a rich, buttery, creamy sauce made from a proprietary blend of fine cheeses. Quite possibly the best version of macaroni and cheese you've ever had
- Cure for the Munchies**.....\$13
Three sliders on local bread. Choose from lamb with greens and tzatziki, panko fried chicken and house slaw, or vegetarian burger
- SSSSave the Waffle**.....\$13
Three whole chicken wings fried hard and finished in Bunch sauce. A **S**avory, **S**weet, **S**ticky, and slightly **S**picy satisfaction
- Cure & Brine**.....\$16
Chef's select charcuterie board with an ever changing array of cured meats, fine cheeses, olives, bread, etc.



HAPPY HOUR DRINKS
(Monday thru Friday 5PM til 7PM)

- Edge Grain Wood Studio's Old Fashioned**.....\$7
pH's interpretation of the Old Fashioned, in honor of our partners from Edge Grain Wood Studio (IG: edgegrainwoodstudio)
- Jamaica Queens, Stand Up!**\$7
pH's interpretation of the Negroni
- A Long Way from Oxford**\$7
pH's interpretation of the Hemingway Daiquiri
- Feature Cocktail of the Week**.....\$7
Ask your server about this week's selection
- Wine**.....\$7
Rotating selection of red, white, and rose wines. Ask your server about today's selection
- Beer**.....\$7
Rotating selection of local draft beers. Ask your server about today's selection

HAPPY HOUR FOOD
(Monday thru Friday 5PM til 7PM)

- (Un)common Fries**.....\$6
Natural cut fries tossed in truffle oil and topped with cheese and fresh herbs
- Grandma's Snack**.....\$6
A southern favorite, okra breaded with cornmeal, fried and served with dipping sauce
- Chicken & House Slaw Sliders**.....\$8
Panko fried chicken and house slaw on local bread



SPECIALTY COCKTAIL MENU

\$14

All drinks include TN alcoholic beverage tax of 15%

"Hey Jealousy"

Corsair Vanilla Vodka
Creme Yvette
Lemon Sherbet
Egg White

"So Long & Goodnight"

Banhez Mezcal
Dolin Genepy le Chamois
Luxardo Maraschino
Lime

"Absolution"

Altos Reposado Tequila
Suze
Grapefruit
Lime Oleo
Soda

"Good Neighbor"

Corsair Gin
Elderflower
Gancia Americano
Grapefruit
Lemon
Cardamom Bitters

"Night's Song"

Real McCoy 5yr
Orgeat
Ginger
Honey
Lemon Sherbet
Laphroaig 10yr Float

"Neku's Noise"

Suntory Toki
Lychee
Pandan
Soda
Glitter

"Rye 'n Gosling"

Rittenhouse Rye
Goslings Dark Rum
Meletti Amaro
Agave
Lemon Bitters

"Cheap Thrills"

Cruzan Blackstrap
Velvet Falernum
Walnut Orgeat
Giffard Fruit de la Passion
Lemon

"El Idolo"

Montelobos Joven Mezcal
Amaro Lucano
Citrus Oleo
Coffee Orgeat
Black Cherry

"Don't Be Suspicious"

Dolin Rouge
Pinhook Rye
Angostura
Peychauds

"One Winged Angel"

Redwood Empire Bourbon
Amaro Del Etna
Cappelletti Apertivo
Peach Infused Velvet
Falernum

"Rebel Without Applause"

Barr Hill Gin
Pellegrino Amaro
Hayman's Sloe Gin

"Legends Never Die"

Bluecoat Gin
Mettei Cap Corse Blanc
Creme de Cacao
Lemon

"Thorns Like a Thistle"

Monkey Shoulder Scotch
Mettei Cap Corse Rouge
Cynar
Dolin Rouge
Regans Orange Bitters

"Boulevard of Broken Dreams"

Tullamore Dew Irish Whiskey
Averna
Brovo Jammy
Sage
Cucumber

BEER + WINE MENU

pH features a rotating selection of red, white, and rose wines as well as local beers. Ask your server about today's selection and pricing