



MEZZE \$5 each / all for \$25

- BAIGAN BERTHU** *charred eggplant, garlic, tomato, pita*
- WHIPPED FETA** *fermented honey, black pepper, saffron, pita*
- SPICED SWEET POTATO** *tahini, preserved lemon, date, almond*
- KALE SALAD** *crispy chickpeas, apple, turmeric*
- RADISH SALAD** *nigella, lime, palm sugar*
- PUFFED FARRO** *tamarind, pomegranate*

DECEMBER 5, 2016

CHARRED BROCCOLI <i>sesame, soy, cilantro, chilies, peanuts.</i>	13
CRISPY RICE SALAD <i>tamarind, mint, cucumber, grapefruit</i>	12
BUTTERNUT SQUASH SAMBHAR <i>curry leaf, grilled onion, mustard seed</i>	12
DUCK FAT ROASTED CARROTS <i>farro, harissa, brown butter duck sauce, orange.</i>	13
FENUGREEK GNOCCHI <i>grilled green beans, dill, ginger.</i>	18
SMOKED PRAWNS <i>pan-seared noodles, spicy fish sauce glaze, coconut.</i>	22
BRISKET KEBABS <i>yogurt, cilantro chutney, Thai chilies.</i>	24
BRAISED LAMB SHANK CURRY <i>garam masala, basmati rice, mint.</i>	28
GRILLED FISH <i>cumin, garlic, cilantro, red onion</i>	27
HALF ROASTED CHICKEN <i>turmeric, lemongrass, coconut milk</i>	32

ABOUT

VEA Supper Club was born out of that idea that founder Vivek Surti could share his unique story as 'an Indian kid from the South' through food and drink.

As a regular here at the Bee and fixture in the Nashville dining scene, Vivek and chef Bryan have put together a menu combining flavors from all over the world - some new, some familiar - for one night only.

DESSERT

CHAI BUDINO
*tea spices,
coconut cream*
8

PHATTY CAKES
*spicy ginger cookies,
vanilla mascarpone*
6

CHEF

Bryan Lee Weaver

Honest to GOODNESS

**Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

COCKTAILS

SHE'S A SLEEPER

SLUMBER QUEEN12
Virgil kaine rye, dolin rouge, orange oleo

INTRO TO THE GIN MARTINI

LAVENDER 50/5012
Beefeater gin, lavender-infused Dolin blanc

OLE SMOKEY

SCOTCH & SODA12
Bowmore small batch scotch, lemon, Blenheim's ginger ale

INSPIRED BY ETTA JAMES

STORMY WEATHER12
Cruzan blackstrap, El Dorado 12 year + Smith & Cross rums, lime, Blenheim's ginger ale

HERBAL - CIRCA 1990

STREGA GENESIS12
Medley Bros. bourbon, Strega, Becherovka, egg white, aromatic bitters

I'LL HAVE IT THE OLD FASHIONED WAY

MASH-BILL12
Rittenhouse rye, Medley Bros. bourbon, Laird's apple brandy, orange Fanta reduction, cherry cordial

BEER

FAT BOTTOM RUBY6
Nashville, TN

SMITH & LENTZ SELECT IPA7
Nashville, TN (across the street)

BLACKBERRY FARMS SAISON10
Walland, TN

WISEACRE TINY BOMB PILSNER7
Memphis, TN

YAZOO DOS PERROS BROWN ALE7
Nashville, TN

BELL'S SEASONAL SELECTION7
Kalamazoo, MI

SOUTHERN PROHIBITION JACK THE SIPPER ESB7
Hattlesburg, MS

JACKALOPE CASPER THE GOSE7
Nashville, TN

TENNESSEE BREW WORKS SOUTHERN WIT7
Nashville, TN

MANTRA JAPA CHAI MILK STOUT6
Franklin, TN

CZANN'S PALE ALE6
Nashville, TN

LITTLE HARPETH UPSTREAM LAGER7
Nashville, TN

BLACK ABBEY THE ROSE7
Nashville, TN

BEARDED IRIS SEASONAL SELECTION8
Nashville, TN

JACKALOPE ROMPO RED RYE6
Nashville, TN

SMITH & LENTZ NITRO STOUT8
Nashville, TN (across the street)

ABITA ROOTBEER3
**Non-alcoholic / Abita Springs, LA*

HIGH GRAVITY BEERS (10 OZ)

KENTUCKY BOURBON BARREL ALE8
Lexington, KY

STRAIGHT TO ALE MONKEYNAUGHT IPA8
Huntsville, AL

2ND SHIFT ART OF NEUROSIOS IPA9
New Haven, MO