

Prime 108 Lounge Menu

Artisan Crafted Cheese Plate

Selection of four Artisan cheeses, honey comb, fresh berries, lavash crackers & spiced nuts

14



Prime Crab Cakes

Creole remoulade, cucumber-caper relish & micro greens

16



Mini Steak & Eggs

American Kobe strip steak, quail eggs, asparagus & lemon-saffron aioli

16



Shrimp & Smoked Sausage Flatbread

Pimento cheese, roasted pepper & tomato

15



Fingerling Potato Chips

Sea salt & blue cheese fondue

10



Frito Misto

Light tempura fried calamari, shrimp, vegetables, fire roasted pepper coulis & saffron aioli

16



Union Station Caesar Salad

Romaine hearts, garlic croutons, crispy capers, asiago tuile, shaved parmesan & roasted pepper caesar dressing

9



Organic Greens Salad

Cucumber, jewel box tomatoes, sunflower oil marinated long stem artichoke, Greek olives & pesto ranch dressing

7



Prime Time Dry Aged Grilled Burger

Red Dragon cheese, fried egg, smoked pulled pork shoulder, fried onions, lettuce, tomato, pickle & Tennessee whisky BBQ sauce

18



Fried Black Stone Chicken & Pancakes

Marinated chicken tenders, silver dollar buttermilk-pecan pancakes & maple-balsamic glaze

14



Tennessee Prosciutto Flatbread

Fresh mozzarella cheese, grilled artichoke, spinach & fig vincotto

15



Moonshine Wings

Crispy chicken wings with sweet moonshine glaze

13