

# Complicated Pilgrim

21 S Cooper St, Memphis, TN 38104 · 9012769311 · Updated: Jan 14, 2026

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## TO BEGIN 8

|                                                                                                           |                |
|-----------------------------------------------------------------------------------------------------------|----------------|
| <b>Spanish Octopus</b>                                                                                    | <b>\$16.00</b> |
| Black Eyed Pea Hummus   Red Pepper Chermoula   Pearl Onion                                                |                |
| <b>Dirty Rice Arancini</b>                                                                                | <b>\$12.00</b> |
| Saffron Aioli   Braised Offal   Arborio   Pecorino                                                        |                |
| <b>Wedge Salad</b>                                                                                        | <b>\$13.00</b> |
| Bacon   House Blue Cheese   Red Onion   Grape Tomato   Green Onion                                        |                |
| <b>Roasted Beets</b>                                                                                      | <b>\$14.00</b> |
| Golden & Red Beets   Whipped Burrata   Arugula   Pistachio   Balsamic                                     |                |
| <b>Smoked Pulled Pork Pot Stickers</b>                                                                    | <b>\$12.00</b> |
| Pulled Pork   House Barbecue Sauce                                                                        |                |
| <b>Kung Pao Brussels Sprouts</b>                                                                          | <b>\$10.00</b> |
| Peanuts   Scallions   Homemade Kung Pao Sauce                                                             |                |
| <b>Charcuterie Board</b>                                                                                  | <b>\$28.00</b> |
| Chef Selection of Cured Meats & Cheese   Cornichon   Fig Jam   Grilled Baguette                           |                |
| <b>Complicated Salad</b>                                                                                  | <b>\$13.00</b> |
| Spring Mix   Radish   Dill   Radicchio   Nutritional Yeast   Hemp   Sunflower Seeds   Mustard Vinaigrette |                |

## MAIN PLATES 10

|                                                                                                            |                |
|------------------------------------------------------------------------------------------------------------|----------------|
| <b>Grilled Airline Chicken Breast</b>                                                                      | <b>\$26.00</b> |
| Goat Cheese Mashed Potatoes   Kale   Mustard Demi Glace                                                    |                |
| <b>Cooper Street Burger</b>                                                                                | <b>\$18.00</b> |
| Double Stack Beef Patties   Bacon   Griddled Red Onion   Gruyere   Dressed Little Gem   Chili Mayo   Fries |                |
| <b>Chili Lime Salmon</b>                                                                                   | <b>\$32.00</b> |
| Carolina Black Rice   Heirloom Tomato Relish   Charred Lime                                                |                |
| <b>Spinach Ravioli</b>                                                                                     | <b>\$26.00</b> |
| Guanciale   Lion’s Mane & Cremini Mushroom   Spinach   Ricotta   Spring Pea   White Wine Cream Sauce       |                |
| <b>North African Lamb Ribs</b>                                                                             | <b>\$36.00</b> |
| Heirloom Carrot   Pearl Onion   Yukon Gold Crisp Potato   Mint Chimichurri                                 |                |

## Mushroom Wellington

Fennel Confit | Rosemary Demi | Lentil | Sweet Potato | Baby Spinach

**\$22.00**

### Gulf Fish Sandwich

Dressed Mixed Greens | Basil & Sunflower Pesto | Brioche Bun | Grilled or Fried

## Sea Bass

Corn Cream | Cotija Johnny Cake | Butternut Squash & Sage Succotash

**\$38.00**

## Shrimp & Grits

Jumbo Shrimp | Andouille | Peppers | Red Onion | White Wine | Tomato Butter | Local Grits

**\$24.00**

## Delmonico Frites

12oz Center Cut Ribeye | Fries | Maître d' Butter | Demi Glace

**\$42.00**

## COCKTAILS 10

## Palm Court

Amontillado Sherry | Elderflower Liqueur | Galliano | Apple Cider Shrub | Sparkling Wine

**\$12.00**

## The Daiquiri Factory

Bacardi Rum | Aperol | Lime | Mint | Sparkling Wine

**\$12.00**

## Muse of Memphis

Old Dominick Gin | Hibiscus Syrup | Club Soda | Lemon

**\$12.00**

## Zeppelin & Kaleidoscope

Old Dominick Honeybell Vodka | Dolin Blanc | Luxardo Bitter Bianco | Club Soda

**\$12.00**

## Overton Square Gardens

Gobernador Pisco | Velvet Falernum | Arugula | Lemon | Sugar | Fee Foam

**\$12.00**

## The Hide Out

Tennessee Moonshine | Lime | Mint | Sugar

**\$12.00**

## The Public Eye

Laird's Applejack Brandy | Lime | House Grenadine

**\$12.00**

**Garcia Wells**

Altos Blanco | Triple Sec | Butterfly Pea Flower | Lavender | Citric Acid Cordial

**\$12.00**

## The Looking Glass

Waterloo Barrel Aged Gin | Coffee Infused Buffalo Trace | Demerara Sugar | Angostura Bitters

**\$12.00**

## French Quarter Inn

Old Forester Rye | Revanche Cognac | Sweet Vermouth | Dom Benedictine | Angostura Cocoa | Peychaud's Bitters

**\$12.00**

**WINE BY THE GLASS** 17

## Prosecco

Pasqua, Veneto, Italy

**\$10.00**

|                                                         |                |
|---------------------------------------------------------|----------------|
| <b>Sparkling Rose</b>                                   | <b>\$12.00</b> |
| Zuccolo Brut Rose, Friuli, Italy                        |                |
| <b>Moscato</b>                                          | <b>\$14.00</b> |
| Saracco Moscato d’Asti, Piedmont, Italy, 2022           |                |
| <b>Riesling</b>                                         | <b>\$9.00</b>  |
| Chateau St. Michelle, Columbia Valley, Washington, 2021 |                |
| <b>Sauvignon Blanc</b>                                  | <b>\$13.00</b> |
| Clos Rousely, “L’Escale”, Loire Valley, France, 2022    |                |
| <b>Chardonnay/Sauv. Blanc</b>                           | <b>\$9.00</b>  |
| Albert Bichot, “C’est la Vie”, Rhone, France, 2021      |                |
| <b>Pinot Grigio</b>                                     | <b>\$10.00</b> |
| Pasqua, Veneto, Italy, 2021                             |                |
| <b>Chardonnay</b>                                       | <b>\$15.00</b> |
| Graymore, Edna Valley, California, 2021                 |                |
| <b>White Blend</b>                                      | <b>\$10.00</b> |
| The Wolftrap, Boekenhoutskloof, South Africa, 2020      |                |
| <b>Rose</b>                                             | <b>\$9.00</b>  |
| Albert Bichot, “C’est la Vie”, Rhone, France, 2021      |                |
| <b>Pinot Noir</b>                                       | <b>\$10.00</b> |
| Cono Sur, “Bicicleta”, Chile, 2021                      |                |
| <b>Pinot Noir/Syrah</b>                                 | <b>\$9.00</b>  |
| Albert Bichot, “C’est la Vie”, Rhone, France, 2021      |                |
| <b>Nebbiolo/Merlot</b>                                  | <b>\$12.00</b> |
| Nino Negri, “Quadrio”, Lombardy, Italy, 2021            |                |
| <b>Tempranillo</b>                                      | <b>\$10.00</b> |
| Pagos del Rey “Arnegui” / Rioja, Spain, 2021            |                |
| <b>Cabernet Franc</b>                                   | <b>\$13.00</b> |
| Scarpetta, Friuli, Italy, 2021                          |                |
| <b>Petit Sirah</b>                                      | <b>\$11.00</b> |
| Spellbound, California, 2018                            |                |
| <b>Cabernet Sauvignon</b>                               | <b>\$12.00</b> |
| Bieler “Born to Run”, California/Washington             |                |