

The 404 Kitchen

507 12th Avenue South 37203 · +16152511404 · Updated: Jan 14, 2026

[View online menu](#)



ONE 5

grilled oysters	\$16.00
chipotle bourbon butter brown sugar mixed herbs	
catfish bites	\$18.00
cornmeal buttermilk black garlic gribiche	
pimento cheese	\$15.00
house made crackers fire roasted peppers chili oil pickled green tomatoes	
pork belly	\$20.00
mangonada farro verde lima beans garam vinaigrette	
charcuterie board	\$34.00
3 artisanal cheeses 2 cured meats fig preservative spiced nuts hot dutch pancake	

TWO 6

green salad	\$15.00
spring mix kale citrus feta seed brittle charcoal vinaigrette	
burrata salad	\$17.00
golden beets fennel walnuts spiced lemon vinaigrette	
caesar salad	\$17.00
romaine lettuce smoked trout grana padano garlic cashew crumble bottarga	
campanelle	\$17.00
pork ragù grana padano sage	
gnudi	\$20.00
braised rabbit apple cider whole grain mustard rabbit jus mustard greens	
shrimp & grits	\$24.00
gulf shrimp logan turnpike mill grits cajun cream	

THREE 6

sonoma butter chicken	\$30.00
airline breast bearded iris homestyle favas tasso pickled cherry bombs	

halibut*	\$36.00
calabrian chile beurre castelvetrano olives artichoke	
trout*	\$29.00
salt & vinegar potatoes chow chow benton's ham	
404 burger	\$22.00
bourbon truffle mushrooms provolone bacon confit onion arugula dijonnaise	
filet	\$52.00
spiced acorn & delicata squash apple pepitas pickled onion cherry bordelaise	
two bone pork chop*	\$38.00
hoppin' john smoked andouille crispy scallions smoked cider glaze	

LARGE FORMAT [SERVES 2-3] 3

whole smoked fried chicken	\$65.00
blue cheese ranch bourbon smoked honey mustard nashville hot aioli	
72 hour tri tip	\$110.00
demi glace bourbon butter mushrooms charred cipollinis fresh herb	
32oz porterhouse	\$6.00
koji candied baby sweet potatoes grilled broccolini bourbon herb butter	

SIDES 5

warm baked cornbread	\$12.00
anson mills cornmeal caramelized grana padano sorghum butter	
twice baked potatoes	\$14.00
blue cheese scallions bacon lardons	
harissa glazed carrots	\$13.00
sourwood honey carrot juice harissa orange blossom benne seeds	
brussel slaw	\$9.00
purple cabbage sweet chili oil dressing marcona almonds orange zest	
beer braised greens	\$11.00
summer greens bacon aleppo apple cider vinegar	

GERTIE'S COCKTAILS 12

404 old fashioned	
homemade brown butter knob creek pecan syrup bitters	
404 margarita	
exótico blanco tequila ancho reyes lime	

404 Seasonal Punch

sake | lemon lime infused white rum | hibiscus | passionfruit

how you doin?

vanilla bean corsair vodka | orange | yogurt | lemon

la flama blanca (serves 2)

dulce vida lime tequila | bribón blanco tequila | grapefruit | citrus

pop pop in the attic

rittenhouse rye | raspberry | ginger | rhubarb | lemon

bears, beets, battlestar galactica

beet infused exotico blanco tequila | cucumber | lime | cracked pepper

i said good day

pickers vodka | strawberry infused aperol | orgeat | piment d'espelette | lemon

nightman cometh

nashville barrel co. bourbon | green apple | green chartreuse | lemon | foam

we were on a break

condesa pear & orange blossom gin | prickly pear | butterfly pea flower | lemon | absinthe

giggity giggity

verde mezcal | dragon fruit | cactus | pineapple & sweet corn al'ua | lime

a little stitious

buffalo trace bourbon | crimson snap amaro | dolin blanc | coconut

BEER 9

montucky cold snack 4.1 % mt	\$8.00
rogue dead guy maibock 6.8% or	\$8.00
tunnel vision ddh ipa 6.8% tn	\$10.00
harding house jimmy red lager 5.0 % tn	\$8.00
hi-wire hi-pitch mosaic ipa 6.7% nc	\$10.00
hi-wire bed of nails brown ale 5.5% nc	\$10.00
gypsy circus raindancer cider 6.2% tn	\$10.00
little harpeth chicken scratch pilsner 5.25% tn	\$10.00
new heights beret raspberry sour 7.1% tn.	\$10.00

SPARKLING 3

henriot souverain, brut champagne, france	\$22.00
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cielo frizzante, prosecco veneto, italy	\$13.00
coeur clementine rosé italy	\$15.00

WHITE 8

moscato ca' del baio, "101" italy	\$13.00
pinot grigio la giaretta italy	\$15.00
botijo rojo, garnacha blanco aragón, spain	\$15.00
sauvignon blanc la petit perriere france	\$16.00
chardonnay mimi washington	\$15.00
chardonnay trefethen california	\$17.00
rose abelia rosato d'italia	\$12.00
rose elouan california	\$16.00

RED 7

pinot noir boen california	\$18.00
sangiovese santa christina italy	\$16.00
bordeaux blend pied d'argent france	\$17.00
grenache/syrah mas sauvaire france	\$17.00
zinfandel blend threadcount california	\$18.00
malbec catena vista flores argentina	\$15.00
cabernet sauvignon neprica italy	\$19.00

SOMMELIER SELECTIONS 2

cabernet sauvignon silver oak california	\$45.00
bordeaux blend sinskey pov california	\$35.00

MOCKTAILS 3

hop, skip and jump	
pineapple, orgeat, yuzu, coconut water	
penny for your thought	
cold brew, chai, vanilla, half & half	

shape up or ship out

berry lemonade, cucumber, meyer lemon

BOUTIQUE "404 SELECT" WHISKEY 6

Elijah Craig Straight Bourbon Whiskey, Single Barrel, 8 year	\$40.00
Knob Creek Straight Rye Whiskey, Cask Strength, 6 year	\$20.00
NBC Single Barrel Straight Bourbon Whiskey, 5 Years	\$35.00
NBC Single Barrel Straight Rye Whiskey, 8 year	\$48.00
Old Dominick Huling Station, Single Barrel Bourbon 5 year	\$15.00
Cathead Old Soul, High Rye Bourbon, Gertie's Selection	\$35.00

MAIN 6

Creme brulee	\$10.00
chocolate caramel espresso	
layers	\$12.00
red velvet cake brown butter cream cheese pecan, chocolate and walnut crumble	
four oh smore	\$10.00
nilla wafer cake dark chocolate ganache orange cheesecake sorghum marshmallow	
the lodge	\$10.00
brown butter cookie espresso and pecans vanilla ice cream	
chef's selection of house made ice cream	\$6.00
chef's selection of seasonal sorbets	\$6.00

ESPRESSO MARTINI 1

Espresso Martini	\$13.00
frothy monkey cold brew mr black red eye rye coffee bean infused whiskey creme cinnamon	