

SMALLER PLATES

Cauliflower & Mandarin Salad , castelvetro olives, chili hazelnuts, arugula & citrus vinaigrette <i>gf</i>	15
Kale Salad , smoked sunburst farm trout, creamy garlic vinaigrette, parmesan & cornbread crumble* <i>gf</i>	16
Snake River Farms Wagyu Beef Tartare , pickled green tomatoes, mustard aioli, rye toast, crispy red onion*	19
Grilled Gulf Coast Shrimp , chives, fresh citrus vinaigrette & lemon oil (4) <i>gf</i>	15
Slow-Cooked Farm Egg , gnocchi, chicken confit & hen of the woods mushrooms*	16
Grilled Delicata Squash , apple mostarda, whipped ricotta, pepita crumble, watercress & saba	12

HANDMADE PASTAS

Campanelle , butternut purée, candy roaster squash, bok choy, candied walnuts, apples & parmesan	26
Spinach Creste di Gallo , chanterelle, yellowfoot & oyster mushrooms, mushroom "duxelles"	27
Benton's Bacon Bolognese , tagliatelle, parmesan & cornbread crumble	27
Mafaldine , parmesan, cured egg yolk & périgord black truffle*	39

LARGER PLATES *from the Jospier*

Roasted Joyce Farms Chicken , bread pudding, turnips, mushrooms & chicken cream sauce	32
Braised Duroc Pork Osso Bucco , grit cake, cabbage, bacon vinaigrette, "gremolata" & pork jus	39
Whole Grilled Sunburst Trout , sweet potato, vadouvan-buttermilk, brown butter & pecan vinaigrette* <i>gf</i>	49

16oz Grilled Black Angus Prime Ribeye , hollandaise & crispy potatoes*	Market Price
---	--------------

SIDES

Weisenberger Mill Cornbread , muddy pond sorghum butter <i>gf</i> • kindly allow 15 minutes	11
Potato Purée , parsley butter <i>gf</i>	10
Brussels Sprouts , smoked onion jam <i>gf</i>	11
Grilled Broccolini , charred lemon vinaigrette & parsley salsa verde <i>gf</i>	11
Arugula Salad , preserved lemon, shaved turnips & apple cider vinaigrette <i>gf</i>	10

TREATS

OUR DESSERTS ARE HANDMADE ON PREMISES & INDIVIDUALLY PLATED FOR ONE GUEST.

Valrhona Chocolate & Peanut Butter Tart , campfire ice cream	13
Asher Blue Cheese Cheesecake , poached pears & candied pecans <i>gf</i>	13
Spice Cake , cream cheese ice cream & apple butter	13
Hand-Dipped Ice Cream , single scoop, rotating selection <i>gf</i>	6



JAMES BEARD AWARD
BEST CHEF SOUTHEAST
CHEF & OWNER JOSEPH LENN

OUR SPACE

Our restaurant occupies a historic corner of the Daylight Building, a Knoxville landmark since 1927. From early tenants like the C.F. Johnston Paint Company to a longtime Western Auto, this storefront has served the city for nearly a century. Original brickwork, tall windows, and industrial details now frame our open kitchen and wood-fired hearth. For Chef Lenn—born and raised in Knoxville—cooking here continues a legacy of craft, community, and downtown life.



DAYLIGHT BUILDING
EST. 1927
KNOXVILLE, TENNESSEE