

DINNER MENU

Executive Chef: **Greg Garrison**
Chef de Cuisine: **Analisa LaPietra**

Summer 2018

SNACKS & STARTERS

HEIRLOOM TOMATO SALAD	12
local greens, gazpacho vinaigrette, Sea Island red pea falafel	
SMOKED BEEF TARTARE*	15
anchovies, capers, potato chips, pickles, cured egg yolk	
RICOTTA GNOCCHI	14
spring pea nage, bacon lardons, garden herbs, golden raisins, pine nuts	
ROASTED BONE MARROW	14
citrus, preserved ramps, arugula gremolata, toast	
WARM BURRATA	13
charred eggplant puree, roasted peppers, caramelized date & onion, pine nuts, okra seed oil	
SEARED SCALLOPS	18
corn puree, house bacon, potatoes, tempura sea beans, popcorn powder	
ROASTED RAINBOW CARROTS	13
black garlic, coconut, crispy shallots, lime, cardamom	

ENTREES

CATCH OF THE DAY	30
squash noodles, puttanesca, clams, tomato broth, sourdough	
SHRIMP & GRITS	28
smoked tomato, Geechie Boy grits, chorizo, kale, white cheddar mousse	
GRASS-FED ANGUS BURGER*	15
maple-bourbon bacon jam, cheddar, pickles, crispy onion, garlic aioli, fries	
DRY AGED GRASS-FED BRASSTOWN STRIPLAIN*	34
asparagus, wild mushrooms, sweet potato miso, blackberry bordelaise	
SORGHUM-GLAZED ASHLEY FARMS DUCK BREAST	30
City Roots turnips, duck leg confit, pickled collard greens, verjus	
GEECHIE BOY FARRO "CACIO E PEPE"	28
broccoli rabe, 62° farm egg, spinach, pink peppercorn	

TO SHARE

DEVILED EGGS	10
smoked trout, capers, caviar, chives	
STREET CORN	9
garlic aioli, cotija, lime, espelette	
CRISPY BRUSSELS SPROUTS	10
chili-lime sauce, cilantro, pickled carrots	
CHARRED WINGS	10
Memphis dry rub, sweet vinegar, Gorgonzola ranch, carrot-chile emulsion	
HOUSE-MADE CHARCUTERIE & CHEESE	25
seasonal accompaniments	
RAW OYSTERS*	18
Low Country Cups on the halfshell w/ 547 hot sauce, pickleback mignonette cocktail sauce, crackers	
PIMENTO CHEESE POPPERS	8
red & gold peppadews, crispy garlic	

DINNER

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\$1 OYSTERS

Monday Thru Friday
4-6pm



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COURSE

Chef's Tasting Menu

Available Friday & Saturday

A progressive tasting menu featuring Chef's choice of local and seasonal ingredients to be enjoyed by the entire table.

65

per person

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*