



DINNER MENU

Summer 2017

Executive Chef: Greg Garrison
Sous Chef: Analisa LaPietra

SNACKS & STARTERS

ROASTED PORK BELLY	14
Carolina peach, chili sauce, johnny cake, pork jus	
SMOKED BEEF TARTARE*	14
anchovies, capers, potato chips, pickles	
POTATO GNOCCHI	14
clams, garlic cream, salsify, smoked walnut oil	
ROASTED BONE MARROW	14
chanterelle mushrooms, sweet onion jam, shiso, toasted baguette	
BURRATA	12
roasted squash, pomegranate seeds, pistachio croutons, mixed greens	

\$1^{.50} OYSTERS

Monday Thru Friday
4-6pm

ENTREES

PAN ROASTED CATCH OF THE DAY	28
tomato-peach sauce, fregola, house bacon, PEI mussels, summer beans, fried okra	
SHRIMP & GRITS	26
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	
BUCKHEAD RIB EYE*	30
horseradish cream, parsnip, tiny potatoes, Swiss chard	
ROASTED CHICKEN*	25
coddled egg, wild mushrooms, chanterelles, king trumpet, tender greens	

TO SHARE

DEVILED EGGS	10
crab salad, baby celery	
STREET CORN	6
garlic aioli, cojita lime, espelette	
CRISPY BRUSSELS SPROUTS	10
chill-lime sauce, cilantro, pickled carrots	
CHARRED WINGS	9
Memphis dry rub, sweet vinegar, Gorgonzola ranch, carrot-chile emulsion	
CHARCUTERIE & CHEESE	25
seasonal accompaniments	
RAW OYSTERS*	18
on the halfshell w/ 547 hot sauce, pickleback mignonette cocktail sauce, crackers	
PIMENTO CHEESE POPPERS	8
pickled peppers, crispy garlic	

5 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.

55
per person

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