

DINNER MENU

Spring 2018

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

◆
\$1 OYSTERS

Monday Thru Friday
4-6pm



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.

65

per person

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

SNACKS & STARTERS

SMOKED BEEF TARTARE*	15
anchovies, capers, potato chips, pickles, cured egg yolk	
RICOTTA GNOCCHI	14
spring pea, bacon lardons, garden herbs, golden raisins, pine nuts	
ROASTED BONE MARROW	14
citrus, preserved ramps, arugula gremolata, toast	
BURRATA	13
pistachio - green garlic pesto, croutons, charred snap peas, local lettuces, radish	
CORNED BEEF TONGUE CROSTINI	10
fermented chilli romesco, griddled napa cabbage	

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 STRIPLOIN*	34
horseradish cream, parsnip, tiny potatoes, asparagus	
ROASTED CHICKEN*	27
farro risotto, wild mushrooms, spinach, broccoli, coddled egg	

TO SHARE

DEILED EGGS	10
crab salad, cheddar - Old Bay powder	
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
on the halfshell w/ 547 hot sauce, pickleback mignonette cocktail sauce, crackers	
PIMENTO CHEESE POPPERS	8
red & gold peppadews, crispy garlic	

DINNER