

## LATE SUMMER DINNER MENU



### APPETIZERS

#### PEACHES AND CREAM

grilled peaches, burrata, Benton's country ham, praline pecans, peach gastrique

14

#### STUFFED QUAIL

pan fried Manchester Farms quail, savory bread pudding stuffing, figs, charred pearl onions, fig bbq sauce

16

#### ASPARAGUS SQUARED

sautéed asparagus, heirloom tomato, cured egg yolk, fried garlic, asparagus goddess dressing

13

#### OKRA AND TOMATO

grilled okra, green tomato chow chow, chili crisp

12

#### SANTORINI SUMMER

cured salmon gravlax, whipped feta, heirloom tomato, cucumber, olives, capers, extra virgin olive oil

16

### SOUP & SALADS

#### WATERMELON GAZPACHO

pickled melon rind, ricotta salata, tajin, fresh mint

12

#### CITY SALAD

mixed greens, cucumber, carrot, red onion, roasted scallion, tomato, sourdough croutons, citrus vinaigrette

11.5

#### NASHVILLE HOT CHICKEN PANZANELLA

hot spiced crispy chicken skins, arugula, country butter bread croutons, Trappey's table pepper vinaigrette

13

#### OGCG CAESAR SALAD

crisp ribbons of romaine, parmesan, kalamata olives, black pepper croutons, hard boiled egg, creamy caesar dressing

12

### ENTRÉES

#### ROASTED HALF NAKED BIRD CHICKEN

orecchiette mac n' cheese, smoked yellow onions, chicken jus

32

#### SEA ISLAND CURRY

stewed Sea Island red peas, heirloom tomato, Anson Mills' Carolina gold rice, spiced pecan, dried fruit crumble, naan

28

#### MOULES ET FRITES

Tiny Bomb pilsner steamed mussels, creole seasoned fries, French Quarter remoulade

33

#### PANEED LEMON SOLE

benne seed crusted lemon sole, wild rice pilaf, collard green and leek kimchi, sambal oelek

34

#### DUELING WILD BOAR

grilled tenderloins, braised neck, eggplant caponata, Anson Mills' Carolina gold rice grits, whipped greek yogurt, boar jus

42

#### GRILLED ADOBO TERES MAJOR

creamed street corn, avocado puree, chipotle chocolate mole

40

#### SHRIMP AND GRITS

spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad bacon

32

## BEVERAGES

### WATER

Soft Drinks (Coke, Diet Coke & Sprite)	2.5
Fruit Juice	3
San Pellegrino	3.5
Iced Tea	2.5
Coffee	2.5
Espresso	3.5
Double	5
Cappuccino	4
Double	5.5

### BUBBLY WATER

<b>DOMESTIC</b>	<b>4</b>
Budweiser	
Bud Light	
Busch Non-Alcoholic	
Coors Light	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	3

### PREMIUM 6

Amstel Light	Sierra Nevada
Blue Moon	Shiner Bock
Dos Equis	SPB Suzy B
Guinness Draught	Stella Artois
Heineken	Tiny Bomb
Lagunitas IPA	Yuengling
Peroni	

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

*If you aren't cute, you may as well be clever.*

- DAVID SEDARIS

## PORTS & DESSERT WINES

<b>LA FLOR D'OR</b> Sauternes Bordeaux, France 2015	12.5	<b>BROADBENT</b> "Rainwater" Madeira NV	8
<b>WARRE'S</b> "Otima" 10 Year Old Tawny Port NV	9.5	<b>ELDERTON</b> "Riverina Botrytis" Semillion NV	7.5
<b>FONSECA</b> Bin No 26 Reserve Port NV	8.75	<b>GRAHAMS</b> "Six Grapes" Unfiltered Reserve Port NV	6.5
<b>TINTERO</b> Moscato d'Asti Italy 2015	8.25		

## CORDIALS & LIQUORS

<b>BAILEYS IRISH CREAM</b>	10	<b>DRAMBUIE</b>	9
<b>GRAN MARNIER</b>	10	<b>FRANGELICO</b>	9
<b>CHAMBORD</b>	9	<b>KAHLUA</b>	9
<b>COINTREAU</b>	9		

## BRANDY & COGNAC

<b>COURVOISIER V.S.</b>	10	<b>RAYNAL NAPOLEAN V.S.O.P.</b>	10
<b>REMY MARTIN V.S.O.P.</b>	10	<b>B &amp; B</b>	10

## SCOTCH & WHISKEY

<b>LAGAVULIN 16 YEAR OLD</b>	20	<b>GLENMORANGIE 10 YEAR OLD</b>	11
<b>REDBREAST</b>	15	<b>GLENLIVET 12 YEAR OLD</b>	11
<b>MACALLAN 12</b>	15	<b>JOHNNIE WALKER BLACK</b>	10
<b>GLENFIDDICH 12 YEAR OLD</b>	12	<b>BUSHMILLS</b>	8

## KENTUCKY WHISKEY

<b>WILLET</b> Steve McQueen Select	30	<b>ANGELS ENVY</b>	10
<b>WILLET RYE</b>	20	<b>ROWAN'S CREEK</b>	10
<b>MAKER'S MARK</b> Private Select	15	<b>JEFFERSON'S RESERVE</b>	10
<b>EAGLE RARE</b> Tango Charlie Foxtrot	12	<b>KNOB CREEK</b>	10
<b>WILLET</b>	12	<b>WOODFORD RESERVE</b>	10
<b>HIGH WEST</b> Rendezvous Rye	11	<b>BULLEIT RYE</b>	9
<b>FOUR ROSES</b>	11	<b>BULLEIT</b>	9
<b>BASIL HAYDEN'S</b>	10.5	<b>ELIJAH CRAIG</b>	9
<b>NOAH'S MILL</b>	10	<b>HIGH WEST</b> American Prairie Bourbon	9

OUR FOOD IS ONLY AS GOOD AS THE PRODUCTS WE RECEIVE. WE ARE GRATEFUL FOR THE EFFORTS OF THE FARMERS, PRODUCERS AND PURVEYORS WHO MAKE OUR JOBS SO EASY.

WE ARE NOT RESPONSIBLE FOR ITEMS REQUESTED COOKED BEYOND MEDIUM.

WE RESPECTFULLY REQUEST YOU EXCUSE YOURSELF FROM THE DINING ROOM IF USING A CELL PHONE.

*thank you*