

## FALL DINNER MENU



### APPETIZERS

#### GRILLED CORN

sazon mayo, chipotle corn queso fresco, lime sauce

13

#### SNAPPER CRUDO

chilled snapper, charred pineapple, Benton's country ham, shaved serrano pepper, cucumber

17

#### ESCARGOT EN CROUTE

Burgundy snails, black garlic preserved lemon butter, melted leeks, roasted oyster mushrooms, buttermilk biscuit, crème fraiche, spicy cajun caviar

18

#### PEAS AND CARROTS

glazed baby carrots, English peas, spice roasted carrot puree, "peastou", ras el hanout

12.5

#### MALAYSIAN STYLE SHRIMP TOAST

chili garlic quick pickles, hatch pepper sauce

16

#### BABA GANOUSH

mixed olives, roasted red pepper harissa, whipped chevre, fried garlic naan

16.5

### SOUP & SALADS

#### CITY SALAD

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

11.5

#### CHILLED GREEN TOMATO AND AVOCADO SOUP

goddess shrimp salad, cucumber, tajin

16

#### BRUSSELS SPROUT SALAD

sliced Brussels sprouts, sundried tomato, sorghum cider vinaigrette, west African spices, benne seed, pecan

14

#### OGCG CAESAR SALAD

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

12

### ENTRÉES

#### SPRINGER MOUNTAIN HALF CHICKEN

Sea Island red peas, cannellini beans, cilantro, fresh lime, crispy tortilla strips, chipotle crema

35

#### HOT AND NUMBY LAMB

five spice confit lamb, Szechuan peppercorn, peanut and leek stir fry, Carolina Gold rice grits, toasted benne seed

38

#### MUSHROOM RAMEN

maitake mushrooms, quick pickles, ramen noodle, Mississippi Furikake, potato nest, hot chili oil

24

#### WHOLE FRIED SNAPPER

Yellow-eyed Gulf snapper, spicy heirloom tomato courtbouillon, Carolina Gold rice

*Market Price*

#### GRILLED TERES MAJOR

charred Brussels sprouts, smash fried parmesan potato bravas, roasted garlic and truffle aioli, fresh herb chimichurri

44

#### 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
Crowd Control IPA	Yuengling
Peroni	

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

*Fight for the things that you care about, but do it in a way  
that will lead others to join you. - RUTH BADER GINSBURG*

## PORTS & DESSERT WINES

<b>LA FLOR D'OR</b> Sauternes Bordeaux, France 2015	12.5	<b>BROADBENT</b> "Rainwater" Madeira NV	8
<b>TINTERO</b> Moscato d'Asti Italy 2015	8.25	<b>GRAHAMS</b> "Six Grapes" Unfiltered Reserve Port NV	6.5

## 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*