

# SPRING DINNER MENU



## APPETIZERS

### **BENTON'S, BOQUERONES & BEANS**

shaved Benton's ham, stewed navy beans, calabrian chili, grilled country sourdough, Georgia olive oil

18

### **FRIED SOFT SHELL CRAB**

pecan dukkah, diced citrus, curry lime aioli

20

### **TRUFFLE DEVILED EGGS**

dijon, Duke's mayo, lemon, spicy cajun caviar, truffle dust

14

### **BRAISED DUROC PORK BELLY**

stewed field peas, fried collards, braising jus

17

### **BEEF TARTARE**

marinated salt roasted beets, fig vinegar, pickled mustard seed, pickled scallion, goat frico

14

### **SESAME CRUSTED TUNA TATAKI**

mango-pineapple cucumber slaw, kabayaki glaze, sriracha, sesame oil

*market*

## SOUP & SALADS

### **CITY SALAD**

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

11.5

### **COLLARD GREENS**

raw collards, fried mustards, Big Bad bacon lardon, caramelized onion, cider pot likker vinaigrette

14

### **MUSHROOM SOUP**

roasted Bluff City oyster mushrooms, mushroom cream, thyme oil, garlic chips

12

### **ASPARAGUS SALAD**

poached asparagus, toasted peanut, benne seed, fried garlic, miso peanut dressing, sriracha

12

### **CAESAR SALAD**

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

12

## ENTRÉES

### **"COQ AU VIN"**

red wine butter roasted Poulet Rouge, roasted Bluff City oyster blend, new potato, spring onion, chicken mushroom demi

36

### **GRILLED LAMB**

cucumber tabbouleh, pomegranate seeds, mint pecan chutney, pomegranate sorghum

*market*

### **WHITE SWEET POTATO GNOCCHI**

spring vegetable ratatouille, preserved lemon, frico

28

### **WHOLE FRIED GULF FISH**

green cabbage lime slaw, Duke's verde mayo, mango habanero hot sauce, tajin, corn tortilla

*market*

### **SMOKED 44 FARMS ANGUS BELLY**

baked Sea Island red peas, grandma cabbage, smoked tomato bbq sauce

38

### **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)	2.95
Fruit Juice	3.5
San Pellegrino	4
Iced Tea	2.95
Coffee	2.95
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

*In the long run, the sharpest weapon of all is a kind and gentle spirit.*

- ANNE FRANK

## 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*