

FALL DINNER MENU



APPETIZERS

TOMATO TOAST

last of season heirloom tomato confit, beef belly, Johnston Hill Creamery Lois, grilled sourdough, basil oil
18

SHAKSHUKA

roasted assorted peppers, plum tomato, farm eggs, feta, oregano, Georgia EVOO, naan
14

SQUASH PIE

sweet potato, butternut squash, toasted marshmallow, pie crust crumble, bourbon sorghum, sea salt
16

THAI SHRIMP TEMPURA

head on Royal Red shrimp, sliced chilis, fried garlic, mint, cilantro, mae ploy, toasted benne seed
18

CAPONATA

lemon confit eggplant, roasted peppers, dried fruit blend, pine nuts, capers, tomato agrodolce
14

CRAB CAKE

fresh jumbo lump Maryland blue crab, poblano pepper, onion, roasted garlic aioli, fennel, orange supreme, sliced serrano
22

SOUP & SALADS

CITY SALAD

mixed greens, cucumber, carrot, red onion, roasted scallion, sourdough croutons, citrus vinaigrette
13

WILD MUSHROOM AND CHICKEN SOUP

Bluff City oyster mushrooms, roasted Bell and Evans chicken, garlic, fresh thyme, mushroom broth, crème fraîche
14

FALL VEGETABLES

roasted butternut squash, caramelized apples and onions, toasted pepitas, Thomasville Tomme, arugula, fresh apple vinaigrette
16

CAESAR SALAD

crisp ribbons of romaine, parmesan, kalamata olives, black pepper croutons, hard boiled egg, creamy caesar dressing
14

ENTRÉES

COUNTRY CAPTAIN

braised Bell and Evans chicken, tomato, ginger, house masala, dried fruit, almonds, coconut ginger rice
38

SCALLOP AND CORN

seared diver scallops, potato rosti, creamed corn, lardon, smoked tomato gastrique, herb salad
45

PAN SEARED PORK TENDERLOIN

coffee rubbed pork tenderloin, seared Brussels sprouts, duck fat roasted potatoes, dark chocolate apple mole, fried Brussels sprouts leaves
42

RISOTTO

roasted delicata squash, mushroom broth, white wine, Thomasville Tomme, squash nest, Georgia EVOO
28

OSSO BUCO

red wine and tomato braised veal shank, popcorn grit polenta, roasted mirepoix, tomato confit, tobacco onions
50

SHRIMP AND GRITS

spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad bacon
34

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

DOMESTIC	4
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

*Fairy tales are more than true: not because they tell us that dragons exist,
but because they tell us that dragons can be beaten.*

- NEIL GAIMAN

CORDIALS & LIQUORS

BAILEYS IRISH CREAM	10	DRAMBUIE	9
GRAN MARNIER	10	FRANGELICO	9
CHAMBORD	9	KAHLUA	9
COINTREAU	9		

BRANDY & COGNAC

COURVOISIER V.S.	10	RAYNAL NAPOLEAN V.S.O.P.	10
REMY MARTIN V.S.O.P.	10	B & B	10

SCOTCH & WHISKEY

LAGAVULIN 16 YEAR OLD	20	GLENLIVET 12 YEAR OLD	11
REDBREAST	15	HIGH WEST Rendezvous Rye	11
MACALLAN 12	15	JOHNNIE WALKER BLACK	10
GLENFIDDICH 12 YEAR OLD	12	HIGH WEST American Prairie Bourbon	9
GLENMORANGIE 10 YEAR OLD	11	BUSHMILLS	8

KENTUCKY WHISKEY

WILLETT Steve McQueen Select	30	ROWAN'S CREEK	10
WILLETT RYE	20	JEFFERSON'S RESERVE	10
MAKER'S MARK Private Select	15	KNOB CREEK	10
WILLETT	12	WOODFORD RESERVE	10
FOUR ROSES	11	BULLEIT RYE	9
BASIL HAYDEN	10.5	BULLEIT	9
NOAH'S MILL	10	ELIJAH CRAIG	9
ANGELS ENVY	10		

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.

ALL FOOD AND BEVERAGE ARE SUBJECT TO AVAILABILITY

thank you