

BEGINNINGS

deviled eggs carbonara, crispy parmesan, black pepper	9
local vegetable gazpacho, pickled cucumbers, GA olive oil, pea tendrils	10
creamy Vidalia onion soup, sherry, mascarpone, white cheddar grilled cheese	10
smoked GA trout dip, pickled carrots, drunken mustard, sesame crackers	12
shrimp cocktail, horseradish cocktail, charred lemon	15
classic Caesar salad, romaine, parmesan, garlic croutons	10
kale salad, avocado, radish, grapefruit, macadamia nut, maple tahini dressing	12

MAINS

Sweet Tea GA Chicken

brussels sprouts & sweet potato hash, smoked bacon,
Vidalia onion sauce
25

Spicy Honey Glazed Cheshire Pork Chop

sweet potato gnocchi, pork belly, dried figs, parmesan
brown butter corn bread
28

Grilled Atlantic Salmon

roasted fingerling potato, spinach, sun dried tomato vinaigrette
28

Chilled Grain & Vegetable Bowl

organic quinoa, spiced cauliflower, kale, avocado, chickpea,
fermented tomato, sprouts, tofu green goddess
24

Country Captain

curried jumbo shrimp, tomato, onion, raisin, almond,
Carolina gold rice
26

Caramelized Sea Scallops

buttermilk creamed corn, chorizo, serrano pepper,
blueberry-bourbon sauce
28

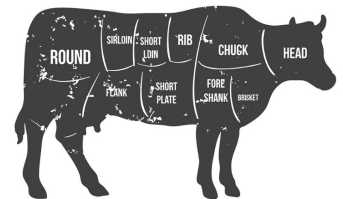
CUTS

served with pecan romesco sauce

8 oz. Filet 34

8 oz. Tuna Steak 27

16 oz. Ribeye 38



DESSERTS

Hennessy Cheesecake
glazed banana, caramel
popcorn, whipped cream
10

Mexican Chocolate Cake
lightly spiced chocolate cake,
ganache, dulce de leche
9

Coconut Panna Cotta
lychees, candied lime,
passion fruit caramel
9

Rose Petal Crème Brûlée
raspberry, pistachio
macaroon
10

Toasted Marshmallow
Milkshake
salted chocolate sauce,
graham cracker,
heath bar crumble
9

SIDES

7

crispy brussels sprouts, pork belly, whole
grain mustard, spicy honey

grilled asparagus, smoked sea salt

home-style mashed potatoes

roasted baby carrots, sorghum, goat cheese,
pistachio