



Starters

- Soup of the Day 8
- Coastal Crab Bisque *croutons, sherry, parsley* 8
- Garden Salad *cucumber, tomato, radish, blush wine vinaigrette* 10 ⊗ ✓
- Kale Caesar *pecorino, herb croutons, roasted garlic dressing* 14
- Grain Salad** *C.G rice, quinoa, kale, chickpeas, baby beets, broccoli, cashews, feta, ginger dressing* 14 ⊗ ✓
- Boiled Peanut Hummus** *house pickles, feta, grilled flatbread* 10 ✓
- Pimento Cheese Fritters *bacon dressing, red pepper jelly* 8
- Crispy Chicken Skins *house made hot sauce, thyme, Alabama comeback sauce* 9
- Crab Cake *creole aioli, arugula, radish* 15
- Truffle Fries *pecorino romano, white truffle oil, garlic aioli* 9 ✓
- Chicken Wings *gochujang, buttermilk herb dressing* 15
- Calamari *Sriracha maple, spicy peppers, aioli* 14
- Artisan Duck Flatbread *goat cheese, beets, saba* 16

Sandwiches *Served with your choice of side item.*

- Double Cheeseburger* *American cheese, lettuce, onions, pickles, burger sauce* 15
- Plant Burger *Impossible burger, local mushrooms, onions, provolone, basil pesto* 13 ✓
- Grilled Chicken Sandwich *Carolina BBQ, shredded lettuce, Duke's mayo, pickles, soft bun* 13
- Steak Sandwich *spinach, garlic roasted mushrooms, provolone, red pepper aioli* 16

Mains

- Butternut Squash Ravioli** *brown butter, sage, pine nuts, peppered vinegar, spinach, pecorino romano* 17 ✓
- Market Tacos *three soft shell tacos of ever-changing varieties* 16
- Shrimp and Grits *andouille sausage, tomatoes, fennel, Cajun spices, white wine* 27 ⊗
- Scottish Salmon* *Carolina Gold brown rice, brussels sprouts, gochujang* 28
- Fish of the Day* *regional catch with fresh sides* M.P.
- Maine Diver Scallops* *farro risotto, spaghetti squash, harissa* 32
- Georgia Chicken *white cheddar grits, napa cabbage, tomato, hot honey sorghum* 26 ⊗
- Heritage Pork Chop* *collards, cassoulet, smoky pepper vinegar* 34
- Hanger Steak* *house cut truffle fries, gremolata, house made steak sauce* 37

Sides \$6

hand cut fries, collards, sea island peas, cheddar grits, brussels sprouts

Our kitchen proudly showcases local purveyors whenever possible. Here are some of our favorites

Springer Mountain Chicken GA, Anson Mills SC, Spotted Trotter Charcuterie GA, Holman and Finch GA, Geechie Boy SC, Heritage Farms Pork NC, Atlanta Harvest GA, Southern Foothills Farm AL, Crystal Organic

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Signature Cocktails

Smoked Rita 15 <i>Banhez Mezcal, Ancho Reyes, lime, pineapple, Agave, smoked paprika sea salt</i>	Lifted Spritz 16 <i>Ketel One Citron, St. Germain, bubbles, club soda</i>
John Thomas Sour 16 <i>Sagamore Rye, lemon juice, house demerara syrup, Malbec splash</i>	Negroni 15 <i>Watershed Bourbon Barrel Gin, Campari, sweet vermouth</i>
Georgia Peach 13 <i>Svedka peach vodka, Cointreau, lime juice, Cranberry, mint</i>	

Beer

Stella Artois	<i>Draft</i>	7	Monday Night Han Brolo	<i>Pale Ale</i>	7
Bud Light	<i>Pale Lager</i>	5	Southbound Scattered Sun	<i>Belgian Whit</i>	6
Miller Light	<i>Light Lager</i>	5	Scofflaw Basement	<i>IPA</i>	8
Landshark	<i>Island Pale Lager</i>	6	Sweetwater 420	<i>IPA</i>	6
Peroni	<i>Euro Lager</i>	6	Gate City Copperhead	<i>Amber</i>	6
Angry Orchard Rose	<i>Cider Rose'</i>	7	Jekyll Hop Dang Diggity	<i>IPA</i>	8
Guinness	<i>Brown Ale</i>	9	Jekyll Cooter Brown	<i>Brown Ale</i>	8
Sam Adams	<i>Vienna Lager</i>	6			

Wine

Whites

Saint M, <i>Riesling, Germany</i>	9/32
Maso Canali, <i>Pinot Grigio, Italy</i> ***	11/45
Flint & Steel, <i>Sauvingon Blanc, Napa</i>	10/36
Columna, <i>Alabrino, Spain</i>	11/40
Patient Cottat, <i>Sancerre, France</i>	12/46
St. Francis, <i>Chardonnay, Sonoma</i>	12/46
Bernardus, <i>Chardonnay Monterey</i>	13/50
Whitehaven, <i>Sauv. Blanc, Marlborough</i> ***	13/50
Twomey, Silver Oak, <i>Sauv. Blanc, Napa 2016</i>	66
Domaine Vrignaud, <i>Chablis, France 2015</i>	68
Mer Soleil Reserve <i>Chardonnay, Santa Lucia 2015</i>	84
Far Niente, <i>Chardonnay, Napa 2015</i>	135

Reds

Drumheller, Cabernet Sauvignon, Columbia Valley	9/32
Seven Falls, <i>Merlot, Wahluke Slope</i>	10/36
Ernesto Catena (Tahuan), <i>Malbec, Mendoza</i>	11/40
Edmeades, <i>Zinfandel, Mendocino</i>	12/44
Talbott (Kali Hart), <i>Pinot Noir, Monterey</i> ***	12/44
MacMurray, Pinot Noir, <i>Russian River Valley</i> ***	13/48
Avalon, Cabernet Sauvignon, Napa	12/44
Orin Swift Abstract, Grenache/Syrah, <i>St. Helena 2017</i>	21/86
Bodegas Barco de Piedra, <i>Tempranillo, Spain 2015</i>	43
Freemark Abbey Winery, <i>Merlot, Napa 2013</i>	82
Hartford Court, Pinot Noir, <i>Russian River 2015</i>	80
Scherrer Winery, Pinot Noir, <i>Sonoma 2011</i>	112
Stag's Leap, Cabernet Sauvignon, <i>Napa 2014</i>	90
Silver Oak, Cabernet Sauvignon, <i>Alexander Valley 2013</i>	150
Caymus Vineyards, Cabernet Sauvignon, <i>Napa 2015</i>	178

*** "Help Us Kick Hunger," with
E & J Gallo Wines.



*** Thirty meals donated, per case sold, to the
ATL Community Food Bank.

Rose' & Bubbles

Triennes, <i>Rose', France</i>	11/40	Anna Codornui, <i>Brut Rose', Spain</i>	12/44
La Marca, <i>Proseco, Italy</i> ***	10/36	Iron Horse, <i>Wedding Cuvee, Green Valley</i>	72
Argyle, <i>Brut, Oregon</i>	13/48	Veuve Cliquot, <i>Brut Champagne, France 2008</i>	130