



Starters

Soup of the Day	<i>chef selection</i> 8
✓ Tomato Bisque	<i>tomato puree, parmesan crouton</i> 8
✓ Hummus	<i>cilantro tahina, olive oil, garlic flatbread</i> 10
✓ Pickles & Pimento	<i>house brined pickles, pimento cheese, okra, beets, cauliflower and crackers</i> 12
Crab Cake	<i>creole aioli, arugula, radish</i> 15
✓ Crushed Potato	<i>pecorino, rosemary, garlic aioli</i> 9
Chicken Wings	<i>bourbon buffalo sauce, buttermilk herb dressing</i> 15
Calamari	<i>sriracha maple, spicy peppers, aioli</i> 14
✓ Garden Salad	<i>cucumber, tomato, radish, blush wine vinaigrette</i> 10 ⊗
✓ Kale Caesar	<i>pecorino, herb croutons, roasted garlic dressing</i> 14
✓ Watermelon Salad	<i>melon, feta, watercress, cucumber, radish and balsamic vinaigrette</i> 12 ⊗
✓ Heirloom Tomato Salad	<i>tomatoes, basil, burrata, croutons and sherry vinaigrette</i> 14

Add chicken 6, Add salmon 9, Add shrimp 9

Sandwiches *served with your choice of a side*

Double Cheeseburger*	<i>American cheese, lettuce, onions, pickles, burger sauce, brioche bun</i> 15
✓ Veggie Burger	<i>house vegetable burger, feta sauce, lettuce, tomato, red onion, brioche bun</i> 13
Chicken Sandwich	<i>pesto, spinach, roasted tomato, grilled artichoke, provolone cheese, ciabatta</i> 14
Steak Sandwich*	<i>tenderloin, horseradish aioli, watercress, crispy fried onions, ciabatta</i> 16

Mains

✓ Vegetable Bolognese	<i>green lentils, mushrooms, kale and roasted garlic ragu, artichokes, pecorino</i> 17
Market Tacos	<i>three soft shell tacos of ever-changing varieties</i> 16
Shrimp and Grits	<i>andouille sausage, tomatoes, okra, Cajun spices, white wine</i> 27 ⊗
Scottish Salmon*	<i>marble potatoes, leeks, fennel, clams and tomato saffron broth</i> 30 ⊗
Fish of the Day*	<i>regional catch with fresh sides</i> M.P.
Diver Scallops*	<i>field pea succotash and herb butter</i> 32 ⊗
Fried Georgia Chicken	<i>crushed potato, cabbage, tomato, spicy yellow curry</i> 26
Heritage Pork Chop*	<i>creamed corn risotto, blueberry lemon compote</i> 34
Beef Tenderloin*	<i>marble potatoes, turnips, mushrooms, crispy onions, cracked black pepper sauce</i> 38

Sides \$6

hand cut fries, field pea succotash, corn risotto, cheddar grits, fried Brussel sprouts, marble potatoes

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 Mill 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	Lifted Spritz	16
<i>Banhez Mezcal, Ancho Reyes, lime, pineapple, agave, smoked paprika sea salt</i>		<i>Ketel One Citron, St. Germain, bubbles, club soda</i>	
John Thomas Sour	16	Barrel Aged Old Fashioned	14
<i>Four Roses Bourbon, lemon juice, simple syrup, Malbec splash</i>		<i>Aged in our own barrels. Sagamore Rye, 18.21 bitters, agave</i>	
Georgia Peach	13	Bramble	13
<i>Svedka Peach Vodka, Cointreau, lime juice, cranberry, mint</i>		<i>Sipsmith Gin, Crème de Mure blackberry, lemon, simple syrup</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
Peroni	<i>Euro Lager</i>	6	Sweetwater 420	<i>IPA</i>	6
Angry Orchard	<i>Cider</i>	7	Gate City Copperhead	<i>Amber</i>	6
Guinness	<i>Brown Ale</i>	9	Jekyll Hop Dang Diggity	<i>IPA</i>	8
Sam Adams	<i>Vienna Lager</i>	6	Jekyll Cooter Brown	<i>Brown Ale</i>	8

Wine

Whites

Saint M Riesling, Germany	10/38
Van Duzer Rose', Willamette Valley	11/42
Maso Canali Pinot Grigio, Italy	11/42
Skyfall Pinot Gris, Washington	11/42
Columna Albarino, Spain	12/46
Stump Jump Riesling/Sauvignon Blanc, Australia	12/46
Whitehaven Sauvignon Blanc, Marlborough	13/50
William Hill Chardonnay, Napa Valley	13/50
Stags' Leap Chardonnay, California	16/62
Mer Soliel Silver Unoaked Chardonnay, Santa Lucia 2016	65
Domaine Vrignaud Chablis, France 2017	72
Twomey Silver Oak Sauvignon Blanc, Napa Valley 2017	75
Far Niente Chardonnay, Napa Valley 2017	145

Reds

Drumheller Cabernet Sauvignon, Columbia Valley	10/38
Ernesto Catena Tahuan Malbec, Mendoza	11/42
The Velvet Devil Merlot, Washington	11/42
Broken Earth Cabernet Sauvignon/Merlot, California	12/46
Lyric Pinot Noir, Santa Barbara County	12/46
Bodegas Barco de Piedra Tempranillo, Spain	13/50
MacMurray Pinot Noir, Russian River Valley	14/54
Beringer Cabernet Sauvignon, Knights Valley	16/62
Freemark Abbey Merlot, Napa Valley 2014	82
Orin Swift Abstract Grenache/Syrah, St. Helena 2017	86
Scherrer Winery Pinot Noir, Sonoma 2011	112
8 Years in the Desert Zinfandel, California 2017	115
Stag's Leap Cabernet Sauvignon, Napa 2015	130
Caymus Vineyards Cabernet Sauvignon, Napa Valley 2015	180

Bubbles

La Marca Prosecco, Italy	10/38
Aria Cava Brut, Spain	12/46
Anna Codornui Brut Rose', Washington	12/46
Iron Horse Wedding Cuvee, Green Valley 2014	110
Veuve Cliquot Brut Champagne, France	150