



Starters

Soup of the Day	<i>chef selection</i> 8
✓ Squash Bisque	<i>local squash, cardamom cream</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
Cauliflower Salad**	<i>roasted cauliflower, farro, almonds, carrots, pecorino, balsamic vinaigrette</i> 12
✓ Autumn Chopped Salad	<i>kale, pomegranate, lentils, persimmon, ginger 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>apple butter, gruyere, ginger slaw, 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>garlic escarole, chic pea fries, harissa beurre blanc</i> 28 ⊗
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>sweet potato gratin, apple relish, pickled mustard seed</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

**contains nuts ⊗ Gluten Free ✓ Vegetarian

Signature Cocktails

Savage Garden	14	The 404	14
<i>Milagro Reposado Tequila, Ancho Verde, Suze Liqueur, lemon, cucumber simple</i>		<i>Helix Vodka, St Germain, Aperol, lemon, simple</i>	
John Thomas Sour	14	Porto Gimlet	14
<i>Old Forester Bourbon, spiced demerara syrup, lemon, topped with red wine</i>		<i>Sipsmith Gin, Taylor Fladgate Tawny Port 10yr, lime, simple</i>	
Georgia Peach	12	Snow Whites Delight	13
<i>Svedka Peach Vodka, Triple Sec, cranberry, lime</i>		<i>Absolut Apple Vodka, lemon, Herradura Nectar Agave, topped with bubbles & cinnamon sugar rim</i>	
Poncey Phoenix Mule	13	Barrel Aged Old Fashioned	15
<i>Bacardi Oakheart Spiced Rum, blood orange liqueur, fever tree ginger beer</i>		<i>Saamore Rve. 18.21 bitters. suaar</i>	

Beer

Stella Artois	<i>Draft</i>	7	Orpheus Atalanta	<i>Plum Saison</i>	8
Bud Light	<i>Pale Lager</i>	5	Southbound Scattered Sun	<i>Belgian Whit</i>	6
Miller Light	<i>Lager</i>	5	Sweetwater 420	<i>Extra Pale Ale</i>	6
Treehorn	<i>Cider</i>	7	Creatures Comfort Tropicalia	<i>IPA</i>	7
Guinness	<i>Brown Ale</i>	9	Scofflaw Basement	<i>IPA</i>	8
Sam Adams	<i>Seasonal</i>	6	Local Seasonal	<i>ask server</i>	8

White

Kung Fu Girl Riesling, <i>Germany</i>	10/38
Maso Canali Pinot Grigio, <i>Italy</i>	11/42
Skyfall Pinot Gris, <i>Washington</i>	11/42
Stump Jump Blend, <i>Australia</i>	12/46
Whitehaven Sauvignon Blanc, <i>Marlborough</i>	13/50
William Hill Chardonnay, <i>Napa Valley</i>	13/50
Stags' Leap Chardonnay, <i>California</i>	16/62

Red

Drumheller Cabernet Sauvignon, <i>Washington</i>	10/38
Cline Farmhouse Blend, <i>California</i>	11/42
Josh Merlot, <i>Napa Valley</i>	11/42
Lyrical Pinot Noir, <i>Santa Barbara</i>	12/46
Dona Paula Malbec, <i>Argentina</i>	12/46
Asylum Zinfandel, <i>California</i>	12/46
Mac Murray Pinot Noir, <i>Russian River Valley</i>	14/54
Justin Cabernet Sauvignon, <i>Paso Robles</i>	16/62

Reserve Wines

Mer Soleil Reserve Chardonnay, <i>California 2018</i>	65
Twomey Silver Oak Sauvignon Blanc, <i>Napa Valley 2017</i>	75
Far Niente Chardonnay, <i>Napa Valley 2017</i>	145
Freemark Abbey Winery Merlot, <i>Napa Valley 2014</i>	82
Scherrer Winery Pinot Noir, <i>Sonoma 2012</i>	112
8 years in the Dessert Zinfandel Blend, <i>California, 2017</i>	115
Stags' Leap Cabernet Sauvignon, <i>Napa 2015</i>	130
Caymus Cabernet Sauvignon, <i>Napa Valley 2015</i>	180

Rose' & Bubbles

Van Duzer Rose', <i>France</i>	11/42	Anna Codornui Brut Rose', <i>Washington</i>	12/46
La Marca Prosecco, <i>Italy</i>	10/38	Iron Horse Wedding Cuvee, <i>Green Valley 2014</i>	110
Aria Cava Brut, <i>Spain</i>	12/46	Veuve Cliquot Brut Champagne, <i>France</i>	150