



# DINNER

The art of dining well is no slight art, the pleasure not a slight pleasure.

{ MICHEL DE MONTAIGNE }



## CHAPTER I SALADS/STARTERS

- I. <sup>V</sup>Fried Green Tomato Salad/Petite Greens/Pimento-Buttermilk Dressing/Pickled Red Onions ..... 10
- II. Contemporary Caesar Salad/White Anchovies/Pink Peppercorn Parmesan Dressing ..... 11
- III. **\*“DLT” Duck Bacon/Crispy Pork Skin/Arugula/Tomato/Sweet Balsamic Vinaigrette/Mustard** ..... 14
- IV. **Crispy Oxtail Rilletes/Petite Greens/Pickled Grapes/Sauce Gribiche** ..... 14
- V. **Pan Seared Crab Cake/Remoulade/Pickled Onions/Petite Arugula** ..... 14
- VI. **Crispy Calamari/Cilantro Aioli/Spiced Tomato Coulis/Fennel** ..... 12
- VII. **Contemporary Gioppino/Black Sourdough/Preserved Lemon/Tomato-Lobster Broth** ..... 16
- VIII. **Sous Vide Octopus/Sweet Corn/Fava Beans/Cilantro/Romesco/Salsa Verde** ..... 15
- IX. <sup>G</sup>**\*Seasonal Oysters/Assorted Accoutrements** ..... 6 for 16 • 12 for 28



## CHAPTER II MAIN COURSES

- I. <sup>G</sup>Seared Sea Scallops/Spinach/Oven Dried Tomato/White Bean Cassoulet/Balsamic ..... 42
- II. **\*Crispy Softshell Crab/Napa Cabbage/Jasmine Rice/Roasted Pineapple-Chile Aioli** ..... 46
- III. <sup>G</sup>Harissa Dusted Swordfish/Broccoli Rabe/Roasted Sweet Potato/Charred Leek Vinaigrette ..... 38
- IV. **\*Crab Topped Salmon/Asparagus/Ratatouille/Sauce Maitaise** ..... 38
- V. <sup>G</sup>Halibut/Smoked Cauliflower/Heirloom Tomatoes/Arugula/Yellow Pepper Ketchup ..... 42
- VI. <sup>G</sup>Coriander Monkfish & Pork Belly Duo/Fennel Salad/Shallot Soubise/Tomato Coulis ..... 44
- VII. <sup>G</sup>Breast of Duck/Zucchini & Tomatoes/French Lentils/Cara Cara Orange Gastrique ..... 42
- VIII. <sup>G</sup>Springer Mountain Chicken & Confit Leg/Heirloom Carrots/Truffle Pea Risotto/Marsala ..... 34
- IX. <sup>G</sup>\*Filet of Beef & Foie Gras/Batonnet Squash/Lyonnais Sweet Potatoes ..... 6 oz 47 • 8 oz 55
- X. <sup>G</sup>\*Wagyu Flat Iron/Rösti Potato/Brussels Sprouts/Sauce Perigord ..... 48
- XI. **\*Bison Ribeye/Creamy Spinach/Forest Mushrooms/Semolina Soufflé** ..... 58
- XII. **\*Tomahawk Ribeye 38oz/Asparagus/Tempura Cipolini Onion/Potato Terrine/Bourbon Glace** ..... 85



## SPECIAL EDITIONS • 8 •

- I. <sup>GV</sup>Truffle-Pea Risotto
- II. <sup>GV</sup>Sautéed Spinach & Mushrooms
- III. <sup>V</sup>Truffled Mac & Cheese/Herb Crumb **Lobster Supplement • 6 •**
- IV. <sup>GV</sup>Ratatouille of Local Squash
- V. <sup>V</sup>Crispy Fingerling Potatoes
- VI. <sup>V</sup>Braised Brussels Sprouts

### ‡ACKNOWLEDGEMENTS :

JAMIE KEATING, CEC, Chef/Co-Owner MELISSA KEATING, Co-Owner  
MICHAEL HUGHES, Chef de Cuisine  
CULINARY TEAM: ADAM ICARD/BRETT CARTER/MICHAEL HEDDEN/JAMES REED

### FOOTNOTES :

STATE SALES TAX WILL BE ADDED TO YOUR ORDER.

\$1.50 SPLIT CHECK FEE \$5.00 SPLIT ENTRÉE FEE.

20% GRATUITY (AND A STATE MANDATED 8% GRATUITY TAX) WILL BE ADDED TO PARTIES OF 6 OR MORE.

<sup>V</sup> DENOTES A VEGETARIAN OPTION <sup>G</sup> DENOTES A GLUTEN FREE OPTION

**\*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

↑ FEATURED SELECT VEGETABLES FROM LITTLE BIT FARMS (LBF) & POPE FARMS

↑ ABOVE DISHES ARE PREPARED WITH “CHEF’S BLEND” EXTRA-VIRGIN OLIVE OIL FROM GEORGIA OLIVE FARMS, LAKELAND, GEORGIA