

Please Scan to View



FOUR COURSE MENU • 60 •

Wine, Beer & Cocktails

FOR THE TABLE

Georgia On My Plate • 18 •

~A Selection of Georgia's Finest Ingredients~
Cheeses from Sweet Grass Dairies & Fair Oak Farms
Boiled Peanut Hummus/Sweet Potato Crisps/
Accoutrements/Turn Time Farms Mangalista Pork

The Butcher Board • 19 •

~ Chef's Selection of Cured Meats, Salami, Sausages and More ~
Cherry Pie Prosciutto ~ Spicy Chupacabra ~ Soppressata

From The Garden • 18 •

~ Vegetables Prepared {Pickled•Grilled•Roasted•Marinated} ~
Presented with Collard Chips/Avocado/
Green Tomato Chow-Chow

Cheese • 20 •

~ Chef's Selections with Jams, Jellies & Fruits ~
Calico Havarti ~ Shakerag Blue ~ St. Andre
Manchego & Green Hill Brie
Along with Fowler Honey & Lavosh

FOOTNOTES

20% gratuity (and a state mandated 8% gratuity tax) will be added to parties of 6 or more.

^vdenotes a vegetarian option ^Gdenotes a gluten free option

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

FIVE COURSE MENU • 75 •

Preface

- ^G Taste of the South/Smoked Oyster & Crispy Pork Rind

Chapter I (Please Select One)

- **RC Cola Frog Leg Terrine**
Red Eye Vinaigrette/Baby Greens/Puff Pastry
- **Lobster Bisque**
Two Truffles/Citrus Cream/Clam Fritter
- ^v **Compressed Watermelon Salad**
Feta/Cucumber/Balsamic Vinaigrette/Summer Greens
- *** Crispy Soft Shell Crab**
"He" Crab Bisque/Celery/Heirloom Carrots/Swiss Chard

Chapter II (Please Select One)

- *** Beef Tartare & Roasted Bone Marrow**
Black Garlic Crisps/Quail Egg
- ^v **Parmesan & Mushroom Consommé**
Dehydrated Vegetables/Truffle Foam/Chanterelles
- ^G **Lump Crab Cocktail & Heirloom Tomatoes**
Roasted Shishito Peppers/Avocado/Cilantro/Corn Chips
- ^G **Shrimp & Grits**
Braised Collards/Red Pepper Coulis

Chapter III (Please Select One)

- ^G **Smoked Duck "Under Glass"**
Bacon Trinity Pea Salad/Sorghum/Turnips & Greens
- ***Pan Seared Redfish**
Crawfish Etouffé/Tomato Risotto/Spinach/Okra Chips
- ***Pecan Crusted Salmon**
Pole Beans/Fennel Salad/Citrus Risotto/Red Eye Vinaigrette
- ***Ribeye of Beef**
Root Vegetable Casserole/Chanterelle Mushrooms/Spinach
Don P.X. Syrup

Index (Please Select One)

- **"The Georgia Peach"**
Candied Pecans/Chantilly Cream/Toasted White Chocolate Ice Cream
- **Banana Pudding**
Meringue/Vanilla Wafer/Mascarpone
- **Epic Moon Pie**
Sour Cherry Sorbet/Nehi Berry Syrup

Preface

- ^G Taste of the South/Smoked Oyster & Crispy Pork Rind

Chapter I (Please Select One)

- ^G **Deviled Eggs Three Ways**
{Traditional•Fried•Deconstructed} Tasso Ham/Pickled Mustard Seeds
- ^v **Compressed Watermelon Salad**
Feta/Cucumber/Balsamic Vinaigrette/Summer Greens
- **Escargot Bake**
Pecorino Crust/Fennel/Black Garlic Crisps
- ^v **Smoked & Roasted Beet Salad**
Arugula/Goat Cheese/Stone Fruits/Sorghum Pecans/Buttermilk Crema

Chapter II (Please Select One)

- ***Crispy Soft Shell Crab**
"He" Crab Bisque/Celery/Heirloom Carrots/Swiss Chard
- ***Filet of Beef**
Zucchini/Cornbread Soufflé/Chanterelle Mushrooms
Richland Rum-Tobacco Onions
- ***Tea Brined Cornish Hen**
Bacon-Trinity Pea Salad/Turnips & Greens/Fried Gravy
- ***GA Olive Oil Poached Golden Tile Fish**
Clam Fritter/Pole Beans/Yukon Potato/Lobster Cream

Index (Please Select One)

- **Banana Pudding**
Toasted Meringue/Vanilla Wafer/Mascarpone
- **Trio of Chocolate {Brulée • Torte • Ice}**
Macerated Berries/Hazelnut Croquant

Looking to Highlight Your Epic Experience!

Optional For All Menus : Presented Tableside

CHEF'S DESSERT MOSAIC (For the Table) • 15 per •

Includes All of Our Daily Desserts & Liquid Nitrogen Exhibition