

Please Scan to View



FIVE COURSE MENU • 75 •

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
Boiled Peanut Hummus/Sweet Potato Crisps
Accoutrements

The Butcher Board • 19 •

~ Chef's Selection of Cured Meats, Salami's, and More ~
Speck ~ Saucisson Rouge ~ Gin & Juice ~ Prosciutto Di Parma
Finochiona

✓ 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 ~
Shakerag Blue~ Bourbon Cheddar ~ Brie
Griffin ~ Red Dragon
Along with Fowler Honey & Lavosh

FOOTNOTES

20% gratuity (and a state mandated 8% gratuity tax) will be added to Your Bill.

"✓" denotes a vegetarian option "G" denotes a gluten free option

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

Preface

- ^G **Spiced Yellow Fin Tuna**
Tomato/Cilantro/Potato/Olive Tapenade

Chapter I (Please Select One)

- ^{G✓} **Butternut Squash Soup**
Cinnamon Cream/Crisp Sage/Hibiscus Syrup
- [✓] **Pumpkin Risotto**
Asiago/Crispy Oyster Mushrooms/Baby Pumpkin
- [✓] **Roasted Beet Salad**
Feta Cheese/Wine Poached Pear/Sorghum Pecans/Honey-Oat Vinaigrette

Chapter II (Please Select One)

- ^{*} **Tea Brined Pheasant Breast**
Fall Squash & Apple Hash/Braised Greens/Bourbon-Cherry Reduction
- ^{*} **Filet of Beef**
Brussels Sprouts/Toasted Barley/Forest Mushrooms
Richland Rum-Tobacco Onions
- ^{G*} **Maple-Miso Glazed Salmon**
Broccolini/Citrus Risotto/Fennel~Tomato Salad
- ^{G*} **Pan Seared Sea Scallops {Supplement•15•}**
Cured Ham/Oyster Mushrooms & French Bean Sauté/Soubise/Potato Pave

Index (Please Select One)

- **Banana Pudding**
Toasted Meringue/Vanilla Wafer
- ^G **Warm Chocolate Torte**
Macerated Berries/Chantilly Cream

**Looking to Highlight Your Epic Experience!
Optional for All Menus: Presented Tableside**



CHEF'S DESSERT MOSAIC (For the Table) •15 per•
Includes a Selection of Our Daily Desserts & Liquid Nitrogen



Preface

- ^G **Spiced Yellow Fin Tuna**
Tomato/Cilantro/Potato/Olive Tapenade

Chapter I (Please Select One)

- [✓] **Roasted Beet Salad**
Feta Cheese/Wine Poached Pear/Sorghum Pecans
Honey-Oat Vinaigrette
- **Apple Wedge & Blood Orange Salad**
Speck Ham/Potato Croutons/Griffin Ribbons/Brandy Vinaigrette
- **Lobster Bisque**
Black Truffle/Citrus Cream/Clam Fritter
- **Crab Cake & Fried Green Tomato Salad {Supplement•15•}**
Pickled Onions/Okra/Baby Greens/Buttermilk-Pimento Dressing

Chapter II (Please Select One)

- ^{*} **Beef Tartare & Roasted Bone Marrow**
Black Garlic Crisps/Sous Vide Egg/Horseradish
- ^{*} **Pheasant & Pear Sausage Caramelle**
Eggplant/Fennel/Red Pepper Cream
- ^{*} **Butter Poached Monkfish**
Curried Mussel Broth/Leeks/Pretzel Toast

Chapter III (Please Select One)

- ^{G*} **Smoked Duck "Under Glass"**
Bacon-Trinity Pea Salad/Sorghum/Turnips & Greens
- ^{G*} **Pan Seared Tripletail**
Garlic Scented Broccolini/Sweet Peppers/Creamy Grits
Lemon Herb Butter
- ^{*} **Braised Pork Osso Buco**
Fall Squash/Tuscan Kale/Apple Sage Bread Pudding/Spiced Jus
- **Espresso Rubbed Rack of Venison {Supplement•35 •}**
*Brussels Sprouts/Toasted Barley/Forest Mushrooms/Blackberry
Whisky Perigourdine Sauce*

Index (Please Select One)

- **Banana Pudding**
Toasted Meringue/Vanilla Wafer
- **Southern Baklava**
Speck/Frangalico
- **Oreo Cheesecake**
Crème Anglaise/Mixed Berries