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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 ~ Gin & Juice ~ Prosciutto Di Parma ~ Finochiona

Caviar & Blinis { 1/2 oz } • 50 •

Golden Osetra

~ Capers~Egg~ Shallots~Lemon~Apple
Buttermilk Crema

✓ 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

- **Beef Empanada**
Banana Yogurt/Cilantro Chimichurri/Feta

Chapter I (Please Select One)

- ✓ **Creamy Tomato Soup**
Rosemary/Goat Cheese Crostini
- ***Seafood Chorizo & Cavatelli Pasta**
Artichoke/Basil Cream/Asiago
- ✓ **Roasted Beet Salad**
Feta Cheese/Wine Poached Pear/Sorghum Pecans/Honey-Oat Vinaigrette

Chapter II (Please Select One)

- ***Duo of Pheasant & Duck**
Semolina Souffle/Spinach/Eggplant/Edamame/Whiskey Jus
- ***Contemporary Beef Wellington**
Asparagus/Potato Terrine/Forest Mushrooms/Puff Pastry
Richland Rum Syrup
- G***Mirin-Miso Glazed Salmon**
Broccolini/Sesame Risotto/Sweet Peppers/Radish
- G***Pan Seared Sea Scallops {Supplement•15•}**
Shishito Peppers/Cauliflower Cream/French Bean Sauté/Potato Pave
Fennel-Citrus Salad

Index (Please Select One)

- **Raspberry Marsala Cake**
Pistachio Florentine/Espresso Syrup/Maple Pecan Ice Cream
- **Chocolate Crunch Cake**
Macerated Berries/Chantilly Cream/Hazelnut

Preface

- **Beef Empanada**
Banana Yogurt/Cilantro Chimichurri/Feta

Chapter I (Please Select One)

- ✓ **Roasted Beet Salad**
Feta Cheese/Wine Poached Pear/Sorghum Pecans
Honey-Oat Vinaigrette
- **Heirloom Carrot Salad**
Goat Cheese-Pistachio Gougère/Baby Kale/Radish
Apple Bourbon Vinaigrette
- **Clam Chowder**
Richland Rum Croutons/Charred Onions/Togarashi Spice
- **Crab Cake & Fried Green Tomato Salad {Supplement•15•}**
Pickled Onions/Okra/Baby Greens/Buttermilk-Pimento Dressing

Chapter II (Please Select One)

- ***Beef Tartare**
Black Garlic Crisps/Sous Vide Egg/Horseradish
- ***Crispy Frog Legs**
Asian Vegetable Stir-Fry/Nam Prik/Spiced Aioli
- ***Escargot Au Gratin**
Lemon/Garlic/Parmesan Herb Crumb

Chapter III (Please Select One)

- G***Smoked Duck “Under Glass”**
Bacon-Trinity Pea Salad/Sorghum/Collards
- G***Pan Seared Golden Tile**
Garlic Scented Broccolini/Herb Risotto/Shishito Peppers/Citrus Salad
- ***Spiced Lamb Sirloin**
French Beans/Potato Pave/Duxelle Stuffed Piquillo Pepper
Minted Mustard Reduction
- ***Delmonico & Crispy Soft Shell Crab “Oscar Style”{Supplement•35 •}**
Asparagus/Potato Terrine/Forest Mushrooms/Béarnaise Sauce

Index (Please Select One)

- **Tiramisu Parfait**
Chocolate Cake/Mascarpone/Espresso Praline/Orange-Apricot
- **Epic Ice Cream Cookie Sandwiches**
Chocolate Chip/Vanilla Ice Cream/Toasted Meringue