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Wine, Beer & Cocktails

FOR THE TABLE

GEORGIA ON MY PLATE • 18 •

- ~ A SELECTION OF GEORGIA'S FINEST INGREDIENTS ~
~ SALAMI & CHEESES FROM OUR GREAT STATE ~
~ BOILED PEANUT HUMMUS/SWEET POTATO CRISPS ~
~ ACCOUTREMENTS ~

THE BUTCHER BOARD • 19 •

- ~ CHEF'S SELECTION OF CURED MEATS, SALAMI AND MORE ~
~ SPECK ~ GIN & JUICE ~ FINOCHIONA ~ PROSCIUTTO ~
~ SOPPRESSATA ~

V CHEESE • 20 •

- ~ CHEF'S SELECTIONS WITH JAMS, JELLIES & FRUITS ~
~ BLUE ~ BOURBON CHEDDAR ~ RED DRAGON ~
~ THOMASVILLE TOMME ~ GREEN HILL BRIE ~
~ ALONG WITH FOWLER HONEY & LAVOSH ~

FOOTNOTES

20% gratuity (and a state mandated 8% gratuity tax)
Will be added to Your Bill for Parties Six or More.

"v" denotes a vegetarian option "G" denotes a gluten free option
\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR
CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED
INGREDIENTS. THE CONSUMPTION OF RAW OR UNDERCOOKED
MEATS, POULTRY, SEA FOOD, SHELFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS.

FOUR COURSE MENU • 60 •

PREFACE:

TURNTIME FARMS PORK RAGOUT
CHEDDAR GRIT CAKE/SCALLION STUFFED MUSHROOM

CHAPTER I: (KINDLY SELECT ONE)

V TUSCAN FARMER'S SALAD
HEARTS OF PALM/FETA CHEESE/ROASTED GARLIC CROUTONS
CUCUMBER-VIDALIA ONION VINAIGRETTE

CONTEMPORARY CAESAR SALAD
SPECK HAM/ASIAGO CRISP/WHITE ANCHOVY/PINK PEPPERCORN DRESSING

\*CRISPY FROG LEGS

CORN MAQUE CHOUX/HOT PEPPER-VINAIGRETTE/LEMON

CHAPTER II: (KINDLY SELECT ONE)

\*G SWORDFISH VERA CRUZ

FRENCH BEANS/SWEET PEPPERS/BLUE CORN SOUFFLE/LIME BUTTER

\*G PECAN & MUSTARD PORK LOIN

BROCCOLINI/CONFIT TURNIP/ROASTED SWEET POTATO
CHANTRELLE MUSHROOMS/MUSTARD DEMI

\*G FLAT IRON OF BEEF

ASPARAGUS/HEIRLOOM CARROTS/TRUFFLED FINGERLING POTATOES
PORT WINE DEMI-GLACE

GLOSSARY: (KINDLY SELECT ONE FOR BOTH TASTING MENUS)

G WARM CHOCOLATE TORTE FRIED STRAWBERRIES
MACERATED BERRIES/SALTED CARAMEL ICE CREAM CINNAMON SUGAR/VANILLA BEAN

G CRÈME BRÛLÉE PEACH COBBLER
TOASTED MERINGUE/FRESH FRUIT ANGLAISE/CHANTILLY CREAM

AFTER DINNER DRINKS

- ESPRESSO..... SINGLE 5/DOUBLE 10 CAPPUCCINO...6 LATTE...6
IRISH COFFEE •15• ESPRESSO MARTINI •15• CHOCOLATE MARTINI •15•
SANDEMAN, 10 YEAR TAWNY PORT.....GLASS 12
SMITH WOOD HOUSE, 20 YEAR TAWNY PORT .....GLASS 20
SIBARITA, 30 YEAR SHERRY.....GLASS 45
BODEGAS TORO ALBALA, DON PX..... GLASS 20
CHATEAU LARIBOTTE, SAUTERNES..... GLASS 10

FIVE COURSE MENU • 75 •

PREFACE:

TURNTIME FARMS PORK RAGOUT
CHEDDAR GRIT CAKE/SCALLION STUFFED MUSHROOM

CHAPTER I: (KINDLY SELECT ONE)

\*BEEF TARTARE
OLIVE TAPENADE/SOUS VIDE EGG/BLACK GARLIC FLATBREAD

CRAB CAKE & FRIED GREEN TOMATO SALAD (SUPPLEMENT •15•)
PICKLED ONIONS/GREENS/REMOULADE/BUTTERMILK-PIMENTO DRESSING

\*G TOGARASHI SPICED OCTOPUS

CARROT GASTRIQUE/EDAMAME STIR-FRY/RICE CRISP

\*BUTTERMILK FRIED ALLIGATOR

RABBIT JAMBALAYA/OKRA/CREOLE SAUCE

INTERMEZZO:

PASSIONFRUIT/PEACH/LIME

CHAPTER II: (KINDLY SELECT ONE)

\*G GINGER MISO WAHOO

BABY BOK CHOY/FOREST MUSHROOM
HIMALAYAN RED RICE/ADZUKI BEANS

\*G PAN SEARED SEA SCALLOPS

CAULIFLOWER/POTATO PAVE/PICKLED PEACHES & CHANTERELLES
SAUCE BARIGOULE

\*G TEA BRINED PHEASANT

CURED HAM/TRINITY PEAS SALAD/CONFIT TURNIP/BRAISED GREENS
BLUEBERRY-HORSERADISH JAM

\*G FILET OF BEEF AU POIVRE

BROCCOLINI/KOHLRABI/POTATO TERRINE/PEPPERCORN DEMI-GLACE

\*G RED TAILED STAG LOIN (SUPPLEMENT •20•)

BACON & ROOT VEGETABLE HASH/DINO KALE/MUSHROOM REDUCTION

