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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 ~
~ SPECK ~ SOUTHERN SMASH ~ 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:

GV CITRUS HEART OF PALM
SHISO/CREOLI/CRISPY PARSLEY

CHAPTER I: (KINDLY SELECT ONE)

GV BUTTERNUT SQUASH BISQUE
CINNAMON CREAM/CRISP SAGE/HERB OIL

V TUSCAN FARMER'S SALAD

CUCUMBER/FETA CHEESE/ROASTED GARLIC CROUTONS
BALSAMIC VINAIGRETTE

CHAPTER II: (KINDLY SELECT ONE)

*G WILD STRIPE BASS

BABY BOK CHOY/SWEET PEPPERS/CREAMY HOMINY/CILANTRO LIME BUTTER

*G PRIME SIRLOIN OF BEEF

DINO KALE/TRUFFLED BLACK EYED PEA RAGOUT/PORT WINE DEMI-GLACE

GLOSSARY: (KINDLY SELECT ONE FOR BOTH TASTING MENUS)

G WARM CHOCOLATE TORTE

MACERATED BERRIES/SALTED CARAMEL ICE CREAM

STUDY OF APPLE

CHANTILLY CREAM/ANGLAISE

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 PORTGLASS 20
SIBARITA, 30 YEAR SHERRY.....GLASS 45
BODEGAS TORO ALBALA, DON PX..... GLASS 20
CHATEAU LARIBOTTE, SAUTERNES..... GLASS 10

FIVE COURSE MENU • 80 •

PREFACE:

GV CITRUS HEART OF PALM
SHISO/CREOLI/CRISPY PARSLEY

CHAPTER I: (KINDLY SELECT ONE)

GV ROASTED BEET SALAD

GOAT CHEESE/CANDIED PECAN/RASPBERRY VINAIGRETTE

GV CHARRED ROMAINE SALAD

HONEY ROASTED PEANUTS/COLORFUL CARROTS/SIMPLY DUTCH CHEVRE
PEANUT VINAIGRETTE

GV BUTTERNUT SQUASH BISQUE

CINNAMON CREAM/CRISP SAGE/HERB OIL

CHAPTER II: (KINDLY SELECT ONE)

*BEEF TARTARE

OLIVE TAPENADE/QUAIL EGG/BLACK GARLIC FLATBREAD

*G TOGARASHI SPICED OCTOPUS

CARROT GASTRIQUE/EDAMAME STIR-FRY/RICE CRISP

*G SHRIMP & GRITS

BRAISED GREENS/RED PEPPER COULIS

CHAPTER III: (KINDLY SELECT ONE)

*G HALIBUT & SEA SCALLOPS

BABY BOK CHOY/FOREST MUSHROOMS/COUS COUS/KABAYAKI

*G FILET OF BEEF AU POIVRE

ASPARAGUS/HEIRLOOM CARROTS/FINGERLING POTATOES/PEPPERCORN DEMI-GLACE

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

BACON & ROOT VEGETABLE HASH/BRAISED GREENS/MUSHROOM REDUCTION

