

FOUR COURSE MENU • 70 •



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 ~ FINOCHIONA ~ PROSCIUTTO ~
- ~ GIN & JUICE ~ BLACK PEPPER SORGHUM ~

^VCHEESE • 20 •

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

*CRISPY CALAMARI • 16 •

- ~ ZESTY TOMATO COULIS ~ LEMON ~ FENNEL ~

EAST & WEST COAST OYSTERS

- ~ 1/2 DOZEN ~ •18•
- ~ 1 DOZEN ~ •34•

PREFACE:

^G COCA COLA BRAISED PORK BELLY
BLUE CORN SOUFFLE/SHALLOT MOJO/SCALLIONS

CHAPTER I: (KINDLY SELECT ONE)

COASTAL SEAFOOD GUMBO
ANDOUILLE/CRISPY ALLIGATOR/JALAPEÑO FROTH

APPLE & PECAN SALAD

BARELY BUZZED CHEDDAR/SPRING GREENS
WATERMELON MOSTARDA/CIDER VINAIGRETTE

CHARRED OCTOPUS

POZOLE/CILANTRO PESTO/CHIPOTLE AIOLI

^VPOBLANO & TOMATILLO SALAD

COUS COUS/BASIL-LEMON VINAIGRETTE/CUCUMBER/LETTUCES

CRAB CAKE & FRIED GREEN TOMATOES

{SUPPLEMENT •15•}

PICKLED ONIONS/OKRA/ARTISANAL GREENS/BUTTERMILK DRESSINGS

CHAPTER II: (KINDLY SELECT ONE)

*^G PRIME BEEF HANGER STEAK

OVEN TOMATO POLENTA/ROASTED VEGETABLE TERRINE
FOREST MUSHROOMS/BORDELAISE SAUCE

*^G TEA BRINED MAGRET DUCK

BACON BRUSSELS SPROUTS/TURNIP CONFIT/TRINITY OF PEAS
RED CURRANT JAM

*^G RED GROUPER VERA CRUZ

BABY BOK CHOY/ROASTED CORN/CHAYOTE SQUASH
SWEET PEPPERS

* CHILE & COCOA RUBBED VENISON

{SUPPLEMENT •20•}

HARICOT VERTS/EGGPLANT BARBACOA
SPANISH SWEET POTATOES/CHIMICHURRI



INDEX: (KINDLY SELECT ONE)

KEY LIME TARTE

SWISS MERINGUE/BLEUBERRY LEATHER

MEXICAN CHOCOLATE "COFFEE" CAKE

STRAWBERRIES/CACAO NIBS/MILK FROTH

TRES LECHE "EPIC STYLE"

HAZELNUT/CINNAMON-ORANGE CAKE
RASPBERRY & PASSION FRUIT SPHERES



AFTER DINNER DRINKS

ESPRESSO.....•SINGLE 5/DOUBLE 10• CAPPUCINO...•6• LATTE...•6•

IRISH COFFEE •15• ESPRESSO MARTINI •15•

CHOCOLATE MARTINI •15•

SANDEMAN, 10 YEAR TAWNY PORT.....GLASS 12

SMITH WOOD HOUSE, 10 YEAR TAWNY PORTGLASS 20

SIBARITA, 30 YEAR SHERRY.....GLASS 45

BODEGAS TORO ALBALA, DON PX..... GLASS 20

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, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.