

EPICO RESTAURANT



FOR THE TABLE

GEORGIA ON MY PLATE •18•

A SELECTION OF GEORGIA'S FINEST INGREDIENTS
SALAMI & CHEESE FROM OUR GREAT STATE
BOILED PEANUT HUMMUS
SWEET POTATO CHIPS/ACCOUTREMENTS

THE BUTCHER BOARD •19•

CHEF'S SELECTION OF CURED MEATS & SALAMIS
SPECK/CHERRY PIE SALAMI/PROSCIUTTO
GIN & JUICE/ PECAN SALAMI/SPICY SOPPRESATA
(OPTIONAL SUPPLEMENT)
IBERICO HAM ½ OUNCE •10•

CHEESE DISPLAY •20•

CHEF'S SELECTIONS WITH JAMS, JELLIES & FRUITS
BLUE/BARELY BUZZED/RED DRAGON
LIL' MOO/TOMME/GREEN HILL BRIE/LAVOSH
ALONG WITH FOWLER HONEY

*CRISPY CALAMARI •16•

ZESTY TOMATO COULIS/LEMON/FENNEL

*SEASONAL RAW OYSTERS

½ DOZEN •24• ~ 1 DOZEN •44•
(RAW OR "ROCKEFELLER STYLE")



4 COURSE • 75 •

4:30 PM-9:30 PM

PREFACE:

RED EYE BRAISED PORK BELLY
SPÄTZLE/ROASTED APPLE/SAGE-BROWN BUTTER

CHAPTER I: (KINDLY SELECT ONE)

^VCONTEMPORARY CAESAR SALAD
ASIAGO CRISP/ROMAINE/CROUTONS/PINK PEPPERCORN DRESSING

^VCAPRESE SALAD
HEIRLOOM TOMATOES/BASIL PESTO/BURRATA/ARUGULA
SWEET ONIONS/BALSAMIC VINAIGRETTE

*^FFOIE GRAS & CHERRIES (SUPPLEMENT • 20 •)
TRUFFLED BRIOCHE TOAST/ALMOST RUM/HAZELNUT CROQUANT
FRIED GREEN TOMATO SALAD & CRAB CAKE (SUPPLEMENT • 15 •)
PICKLED ONIONS/OKRA/ARTISANAL GREENS
BUTTERMILK DRESSINGS/REMOULADE

^FIRISH BEEF STEW
BARLEY/SODA BREAD/CRISP PARSLEY

CHAPTER II: (KINDLY SELECT ONE)

*^GPAN SEARED FLUKE & SEA SCALLOP
FAVA BEAN/CAULIFLOWER/FINGERLING POTATOES/BOUILLABAISSE EMULSION

^F*CRAB TOPPED SALMON
CARAWAY BRUSSELS SPROUTS/COLCANNON POTATOES
IRISH WHISKEY REDUCTION

*^GMAHI MAHI A LA PLANCHA
ASPARAGUS/TOMATO-LEEK RISOTTO/ARTICHOKE CREAM/CRISPY BASIL

^VROASTED GARLIC & RICOTTA AGNOLOTTI (OPTIONAL: ADD ITALIAN SAUSAGE)
MARINATED ARTICHOKE/CASTELVETRANO OLIVES
BASIL/HEIRLOOM TOMATO POMODORO SAUCE

*CONFIT BREAST OF DUCK
HEIRLOOM CARROTS/TOASTED BARLEY RISOTTO
SESAME-SCALLION PURÉE/PEACH & PEANUT

*^GFILET OF BEEF
FORREST MUSHROOM/CREAMED SPINACH/DAUPHINOISE POTATOES
SAUCE AU POIR VE

^F*^GDUO OF LAMB LOIN & BRAISED SHANK
FRENCH BEANS/ROASTED CARROTS/FINGERLING POTATOES
MINT/GUINNESS DEMI

*^GESPRESSO RUBBED RED STAG (SUPPLEMENT • 20 •)
DINO KALE & MUSHROOMS/WHIPPED SWEET POTATO/SAUCE PÉRIGORD

INDEX: (KINDLY SELECT ONE)

"EPIC" COFFEE & DOUGHNUTS
APPLE DOUGHNUT BITES/COFFEE SPHERES
CARAMEL MOCHA MARQUIS

^FCHOCOLATE STOUT CAKE
IRISH COFFEE ICE CREAM/WHISKEY CARAMEL
SHORTBREAD COOKIE

^GSTUDY OF STRAWBERRY
(RIBBON•MACERATED•GELÉE•SORBET)

CHERRY PIE
WHITE CHOCOLATE/MACERATED CHERRIES/CASHEWS



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
BODEGAS TORO ALBALA, DON PX.....GLASS 20
OSBORNE VENERABLE, JEVES-XERES, 30 YEAR SHERRY...GLASS 40

FOOTNOTES

20% GRATUITY AND A STATE MANDATED 9%
GRATUITY TAX WILL BE ADDED TO YOUR BILL FOR
PARTIES SIX OR MORE.

"^F" DENOTES ST. PATRICK'S DAY ITEMS

"^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.