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ESPRESSO BREAD PUDDING caramel sauce, chantily cream <i>*Warres 10yr Tawny Port \$8</i>	7
SEASONAL COBBLER vanilla ice cream <i>*Del Rio "Rose Jolee" Early Muscat \$7</i>	7
WARM CHOCOLATE TRUFFLE CAKE <i>*Churchills "Crusted" Port \$8</i>	7
CREME BRULEE CHEESECAKE graham cracker crust, sour cream <i>*Oriel Prosecco \$10</i>	7

**pairing suggestions*



a  concentric restaurant

the Glenn
HOTEL

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SOUP OF THE DAY	6
TOMATO BISQUE yogurt, onion, croutons	6
ARUGULA grilled eggplant cigars, goat cheese, fresh herbs, lemon vinaigrette	9
CAESAR romaine, garlic croutons - add chicken	7 10
HOUSE SALAD white balsamic vinaigrette, goat cheese, mushrooms	6
HUSH PUPPIES chile honey	6
BBQ sweet potato fries, smoked ketchup	6
TUNA TARTAR* spicy sesame, cucumber, crispy wonton, quail egg	12
SPRING ROLLS braised pork, spicy cabbage	10
GRILLED FLAT BREADS - tomato, mozzarella, arugula - mushroom, fontina, arugula	10
P.E.I. MUSSELS Anchovy garlic butter, grilled bread	13

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GROUPER	Sauteed, bok choy, rice noodles, ginger miso broth	20
DIVER SCALLOPS & SHRIMP	Rock shrimp, sugar snap peas, bliss potatoes, spicy green curry broth	22
RIGATONI	Eggplant, tomato, zucchini, peppers, goat cheese	12
STEAK SALAD*	Hanger steak, crumbled blue cheese, crispy onions, mix greens, white balsamic vinaigrette	13
30 TABLES BURGER*	Sharp white cheddar, fried onions, chipotle mayo, pickle, fries	10
WHOLE GEORGIA TROUT	Enchanted Springs Rainbow Trout, charred tomato vinaigrette, sugar snap peas, green beans	19
GAME HEN	Herbed gnocchi, spicy braised Kale	19
DUCK BREAST	Roasted, creamy stoneground grits, spring vegetables, duck jus	25
MUSHROOM MEATLOAF	Zucchini, mashed potatoes, mushroom gravy	14
BEEF SHORT RIBS	Braised boneless short rib, pickled vegetables, herbed mash potato, cauliflower	19
PETITE FILET*	Root vegetable gratin, crab bearnaise	28

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spicy braised kale	6
sugar snap peas	6
stoneground grits	6
mashed potatoes	6
french fries with aioli	6
sauteed garlic spinach	6

Thirty Tables strives to utilize indigenous growers and producers whenever possible.

We rely on the quality of Painted Hills Farm beef from Oregon for our petite filet.

Maple Leaf Farms Duck breast from Milford, Indiana

We are proud to support Chef Jonathan St. Hilaire at Bakeshop on Peachtree St. for supplying all of our bread.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.