

SNACKS

ROSEMARY & GARLIC FRIES: \$4

BBQ-SPICED PORK SKINS: \$4

GOAT CHEESE AND BEET JAM TOAST: \$6
olive oil, cracked pepper

PICKLED AND PRESERVED VEGETABLES: \$7
chef's selection

CHICKEN LIVER TOAST: \$5
balsamic syrup, fried capers

OYSTERS

* ON THE HALF SHELL: \$MARKET PRICES

*seasonal selections served with: celery vinegar, hot sauce
& mignonette pearls*

MEAT & CHEESE:

chef's selections served with mustard, jam, toast and pickles \$15

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2014 }

SMALL PLATES

FLASH-FRIED PADRON PEPPERS: \$9
manchego, olive oil, mint

LOCAL WEDGE SALAD: \$9
*butter milk dressing, dill, cucumber, blue cheese
bacon bits*

SUMMER SALAD: \$10
*tomatoes, cucumbers, wine vinegar gel,
butter wafer, cultured cream*

SEARED SCALLOPS: \$13
city ham grits, saffron cream, pickled vegetables

CRISPY EGGPLANT: \$7
honey, sea salt, sage

BRAISED PORK CHEEK: \$8
red mule polenta, ramp marmalade

SHRIMP SAUSAGE BUCATINI: \$12
saffron, tomato, spicy chili

BLACK TRUFFLE GRILLED CHEESE: \$9
asiago, thomasville tomme

*GEORGIA LAW REQUIRES US TO INFORM YOU THAT THE CONSUMPTION OF RAW
OR UNDERCOOKED FOOD CAN INCREASE YOUR RISK OF ACQUIRING A FOOD BORNE
ILLNESS. THESE ITEMS ARE SERVED RAW OR UNDERCOOKED. CAN BE COOKED TO ORDER.

SUPPER

CORNED DUCK BREAST: \$23
local cabbage and potatoes, hazelnuts

WALDREP FARMS PORK CHOP: \$24
summer vegetables, peach, mustard

BUTCHER'S STEAK: \$26
hash brown, confit garlic chimichurri

SOURDOUGH GNOCCHI: \$19
kale pesto, mushroom, candied lemon peel

SEARED COBIA: \$25
snap peas, sunchokes, carrot-ginger hollandaise

"PAPER-FRIED" CHICKEN: \$22
kimchee turnips, potato puree, honey, sesame

WHOLE RAINBOW TROUT: \$26
local greens, shiitake, orange, garlic

SIDES: \$5.00 EACH
ASPARAGUS / SHIITAKE MUSHROOMS /
GLAZED BABY CARROTS