



## *STARTERS*

### **DAILY SCRATCH-MADE SOUP 9**

#### **DEVILED EGGS 10**

lightly smoked eggs, pickled vegetables

#### ❖ **FRIED GREEN TOMATOES 14**

whipped belle chevre cheese, smoked romesco sauce, corn salsa (V)

#### **BOILED PEANUT HUMMUS & PIMENTO CHEESE 10**

fresh cut garden and pickled vegetables, georgia olive oil, grilled country bread (V)

#### **HOUSEMADE HUSHPUPPIES 12**

uncle danny's honey, european remoulade (V)

#### **TRUFFLED MAC & CHEESE 10**

al dente cooked campanelle pasta, truffle white cheddar cheese cream sauce, onion toasted bread crumbs (V)

#### ❖ **SOUTHERN FRIED CHICKEN WINGS 13**

breaded, honey drizzle, served with red pepper jelly and pickles

#### **SOUTHERN LOW COUNTRY FRY 14**

shrimp, grouper, okra, sweet potato puffs, pickles european remoulade, red pepper jelly

#### **SEARED CRAB CAKE 17**

roasted corn salsa, chipotle aioli (GF)

❖ House Specialty

## *GREENS*

*add chicken 9, shrimp 14*

*salmon 12, 4 oz. filet 19*

#### **SIMPLY KALE 9**

cornbread croutons, pickled black-eyed peas cooked egg, choice of dressing (V)

#### **YOUNG SPINACH SALAD 14**

dried cherries, fresh strawberries, molasses spiced pecans, caramelized red onions, local goat cheese strawberry-balsamic vinaigrette (GF, V)

#### **SOUTHERN CAESAR 15**

baby kale & crisp romaine, breaded grits croutons housemade caesar dressing (V)

#### **BURRATA SALAD 16**

caramelized fresh fruit, rosemary ham, smoked pecans, petit salad, grilled bread

#### **TRADE ROOT HOUSE SALAD 13**

crisp romaine & tender field greens, cornbread croutons, cucumber, tomatoes, smoked grapes choice of dressing (V)

## SEAFOOD

### **SOUTHERN SHRIMP & WHITE CHEDDAR GRITS 28**

stone ground georgia grits, andouille sausage  
caramelized peppers and red onions  
smoky tomato bisque

**GRILLED 7OZ. SCOTTISH SALMON 32**  
seasonal vegetables, bourbon molasses glaze  
(GF)

**GEORGIA TROUT 29**  
cornmeal dust, green beans, lemon-pecan  
butter sauce

**SEARED CRAB CAKE 30**  
charred brussels sprouts, roasted shallot  
vinaigrette, bacon jam (GF)

## SWEET ENDINGS

**BOURBON CARAMEL BREAD PUDDING 12**  
croissant based bread pudding, salted pecan  
ice cream, bourbon caramel sauce

**PUMPKIN CHEESECAKE 12**  
speculoos pecan crust, brown sugar chantilly  
candied pumpkin seed

**APPLE DULCEY TART 12**  
hazelnut financier, salted dulcey cremeux  
apple compote

❖ **THE WHITLEY CAKE 12**  
rich chocolate almond cake, raspberry ganache  
candied almonds, raspberry coulis (GF)

**SALTED PECAN ICE CREAM 8**  
with bourbon caramel sauce (GF)

## ENTRÉES

❖ **BRAISED SHORT RIB 28**  
tender cooked short rib, white cheddar cheese  
grits, horseradish gremolata  
natural jus (GF)

**DUCK CONFIT RAVIOLI 24**  
fresh made ravioli, dried cherries, pine nuts  
brown butter

❖ **CHICKEN POT PIE 27**  
stewed tender chicken, succotash vegetables  
creamy veloute, biscuit crust

**TAGLIATELLE PASTA CARBONARA 18**  
al dente fresh made pasta, stewed collard  
greens, sautéed red onions, roasted garlic  
applewood smoked bacon, parmesan  
cream sauce

**PICKLE BRINED ASHLAND FARMS  
FRIED CHICKEN 30**  
marinated free range chicken, stone ground  
grits, stewed greens

**GRILLED 8OZ. FILET MIGNON 40**  
truffle parmesan pomme frites, sauce au poivre  
(GF)

**16OZ. GRILLED RIBEYE 42**  
herb butter, truffled mac & cheese, charred  
brussels sprouts

## SIDES 7

**STEWED COLLARD GREENS  
TRUFFLE MACARONI & CHEESE  
ROASTED BRUSSELS SPROUTS  
SWEET POTATO TOTS**

❖ House Specialty

