



## STARTERS

### DAILY SCRATCH-MADE SOUP 9

#### DEVILED EGGS 10

lightly smoked eggs, pickled vegetables  
smoked bacon

#### BOILED PEANUT HUMMUS & PIMENTO CHEESE 10

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

#### ❖ FRIED GREEN TOMATOES 12

whipped local goat cheese, red pepper  
fondue roasted corn salsa, balsamic  
drizzle

#### TRUFFLE MAC & CHEESE 10

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

#### ❖ SOUTHERN FRIED CHICKEN WINGS 13

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

#### ❖ STEWED CHICKEN & COLLARD GREEN SPRING ROLL 12

horseradish mustard sauce

#### SEARED CRAB CAKES 20

roasted red pepper aioli, arugula, corn salsa  
(GF)

## GREENS

add chicken 9, shrimp 14, salmon 12, 4 oz. filet 19

#### SIMPLY KALE 13

cornbread croutons, pickled field peas,  
cooked egg and buttermilk dressing

#### YOUNG SPINACH SALAD 14

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

#### SOUTHERN CAESAR 15

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

#### WEDGE SALAD 14

iceberg, house-cured bacon, tomato, asher  
bleu cheese, buttermilk dressing

#### BURRATA SALAD 16

soft mozzarella, prosciutto, arugula, heirloom  
tomatoes, balsamic, evoo, grilled baguette  
(V)

❖ House Specialty

## ENTREES

### TAGLIATELLE PASTA 20

al dente fresh made pasta, rosemary ham  
spring peas, tomatoes, light white wine  
garlic cream

### ❖ SWEET TEA ORGANIC CHICKEN 29

corn hoe cakes, stewed collard greens  
bacon jam, sweet tea glaze

### ❖ 12 HOUR BRAISED SHORT RIB 30

garlic whipped potatoes, sautéed brussels  
sprouts, natural jus  
horseradish-citrus gremolata

### SEARED 8OZ. FILET MIGNON 44

herb roasted fingerling potatoes, green  
beans, brandy peppercorn sauce

### GRILLED 16OZ. RIBEYE 48

garlic whipped potatoes, roasted asparagus  
smoked bleu cheese butter, caramelized  
onion jus

## SEAFOOD

### SHRIMP & SOUTHERN WHITE CHEDDAR CHEESE GRITS 32

stone-ground Georgia grits, andouille  
sausage, caramelized red onions, peppers  
smoky tomato bisque

### BBQ GRILLED SALMON 32

succotash, bacon jam, arugula, mustard  
cream

### SEARED GROUPEL 31

jambalaya rice, fried okra, roasted tomatoes  
gumbo sauce

*Consuming raw or undercooked meat, poultry, seafood and eggs  
may increase your risk of food borne illness*