

STARTERS & SALADS

DEVILISH EGGS / stuffed eggs ■ sriracha aioli* filling ■ caramelized onion jam ■ house bacon ■ pickled jalapenos	9	◇
LAMB / cast iron seared lamb 'lollipops'* ■ butternut squash puree ■ blackberry gastrique ■ spiced pistachios	12	◇
SCAMPI / wild georgia shrimp* ■ garlic ■ shallots ■ capers ■ lemon ■ wine ■ butter ■ herbs ■ parmesan	12	◇
CAESAR / grilled hearts of romaine lettuce ■ croutons ■ parmesan reggiano ■ creamy caesar dressing*	5/9	
CHICHARONNES / hot pork skins ■ sea salt ■ lemons ■ black garlic aioli* ■ jalapeno vinegar ■ herbs	8	◇
CRISPY / crispy brussels sprouts ■ chevre ■ sunflower seeds ■ bacon ■ herbs ■ lemon vinaigrette	11	◇
EGGROLL / grassroots farms pork ■ hoisin ■ crispy wonton skin ■ cabbage slaw ■ chili soy sauce	8	
CHOWDAH / (local fish) ■ potatoes ■ sweet corn ■ cream ■ garlic ■ herbs ■ parmesan	7	◇
OLIVES / oven-roasted red cerignola & green castelvetrano olives ■ rosemary ■ evoo	10	◇
BRIE / oven-fired brie ■ house-baked bread ■ house-made jam	11	

PANE FUOCO (FIRE BREAD)

BEA'S MARGHERITA** / charred tomato sauce ■ house mozzarella ■ parmesan ■ basil	11	
GREEN / house mozzarella ■ parmesan ■ evoo & lemon-dressed greens ■ more parmesan	13	
MEATZILLA / pepperoni ■ bacon ■ southern river farms beef ■ charred tomato sauce ■ mozzarella ■ parmesan	14	
WILBUR / grassroots farms pork ■ cane 'q ■ mozzarella ■ parmesan ■ caramelized onions ■ jalapenos ■ radish	14	

MAIN

STEAK / cast iron seared 14oz southern river farms ribeye* ■ potato hash ■ roasted mushrooms ■ fried egg ■ jus	36	◇
MEATLESS / herb gnocchi ■ butternut squash puree ■ carrots ■ parsnips ■ cauliflower ■ ricotta ■ vegetable chips	22	
SEAFOOD / wild ga shrimp ■ ma diver scallops ■ herb risotto ■ cauliflower & butternut squash ■ balsamic redux	29	◇
LAMB / roasted petite rack of lamb ■ cauliflower puree ■ wild rice ■ spinach ■ blackberry gastrique ■ herbs	28	◇
MAHI / herb seared fl mahi* ■ canewater farms grits ■ herb puree ■ crispy sprouts ■ gochujang vinaigrette	28	

SWEET

POT DE CRÈME / salted caramel custard ■ whipped cream ■ candied walnuts	7	◇
CAKE / lemon zest-blueberry cake ■ lemon curd ■ whipped cream ■ blueberries	8	
S'MORES PIE / graham cracker crust ■ dark chocolate cream cheese custard ■ toasted marshmallow	8	



chef jordan girard-dicarlo
sous chef nick helps

a 20% gratuity will be added to seated parties of 10 or more guests ■ a 30% gratuity will be added to seated parties of 20 or more guests
a charge of one dollar for appetizers and five dollars for entrees will be applied for split plates ■ some items may not be eligible to split or substitute

* as required by the state of georgia, we provide this information: "the consumption of raw or undercooked foods such as meat, fish and egg, which may contain harmful bacteria, can cause serious illness or death."
◇ these items are suitable for our guests who are on a gluten-free diet. if you have celiac's disease or other dietary restrictions, please notify your server.

** the oven's name is Beatrice. behold thy heart.