STARTERS & SALADS

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BEET SALAD / greens = rstd beets = plum spread = RRP = onion = dried apricots = almonds = peppered chevre = strawberry honey basil vin = 16 >
THE GREEK / couscous • sundried tomatoes • red onion • feta • cucumber • basil • greens • olives • vinaigrette • balsamic drizzle • 13
LAMB / cast iron seared lamb 'lollipops'* - carrot puree - cumin scented rice - mixed berry gastrique - spiced pistachios - 18 <
ROASTED ROOTS / acorn squash • sweet potatoes • red onion • beets • eggplant • maple pecan butter • feta • micros • 15 ◊
CRISPY / crispy brussels sprouts - chevre - sunflower seeds - bacon - herbs - lemon honey vinaigrette - 14.5 <
CAESAR / grilled hearts of romaine lettuce \blacksquare croutons \blacksquare parmesan reggiano \blacksquare creamy caesar dressing* \blacksquare 8 / 15
HOGS IN QUILTS / seasoned GRF sausage • puff pastry wrap • 'local lager' beer cheese • dijon mustard • 15
SCAMPI / wild ga shrimp* - garlic - shallots - capers - lemon - wine - butter - herbs - parmesan - 16.5 >
EGGROLL / grassroots farms pork • hoisin • crispy wonton skin • cabbage slaw • chili soy sauce • 14.5
OLIVES / oven-roasted red & black cerignola & green castelyetrano olives • rosemary • evoo • 13.5 <
CHICHARRONES / hot pork skins • sea salt • limes • sriracha aioli* • jalapeno vinegar • herbs • 11 <
MAC'N CHEESE / pimento cheese • shell pasta • cream • bacon • bread crumbs • parmesan • 13.5
                                                                                                          farm to fire
MEATBALLS / ground beef • garlic • onions • peppers • tomato sauce • gouda • basil • 14.5
BRIE / oven-fired brie • house-baked bread • house-made jam • 14.5
SOUP / rotating selection • ask server for current offering • 10
BOILED PEANUTS / cajun • coca-cola boiled • 8 >
PANE FUOCO [FIRE BREAD] gluten free cauliflower crust available upon request, $4.25
BEA'S MARGHERITA / charred tomato sauce • house mozzarella • parmesan • basil • 15.5
GREEN / house mozzarella = parmesan = evoo & lemon-dressed greens = more parmesan = 16.5
MEATZILLA / pepperoni = bacon = ga smoked sausage = charred tomato sauce = mozzarella = parmesan = 18.5
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MAIN

PORK / 14oz GRF pork chop* • maple bourbon glaze • sweet potato & apple hash • sautéed greens • bacon balsamic compote • $44 \diamond SHRIMP$ / wild ga shrimp* • cumin rice • ginger coconut curry broth • roasted baby carrots & zucchini • scallions • micros • $41 \diamond SHORT$ RIB / cabernet braised boneless beef short rib • whipped potatoes • roasted baby carrots • brussels sprouts • jus • $43 \diamond STEAK$ / cast iron seared 14oz brasstown beef strip* • roasted potatoes & local mushrooms • blue cheese crumbles • jus • $49 \diamond STEAK$ / seared [local] fish*• fontina grits • asparagus • carrots • creamed greens • fennel butter • pepper thyme honey • $43 \diamond STEAK$ / seared [local] fish*• fontina grits • asparagus • carrots • creamed greens • fennel butter • pepper thyme honey • $43 \diamond STEAK$

GRANCHID / black garlic oil = lump & claw crab = red peppers, celery, carrots & red onion = parmesan = arugula = remoulade = 18.5 ARISTOCRAT / roasted garlic fig spread = crispy pancetta = arugula & shallots = pear = mozzarella = blue cheese = balsamic glaze = 18.5

MEDITERRANEAN / boursin cream • roasted chicken • olives • cherry tomatoes • artichoke hearts • gouda • basil • 18.5

DESSERTS

LEMON POSSET (gluten free) / lemon = sugar = whipped cream = fresh berries = mint = 9.5 \$
CHOCOLATE CAKE / chocolate icing = maraschino cherries = vanilla ice cream = chocolate syrup = 10
EULA MAE / pan fried sour cream pound cake = powdered sugar = whipped cream = fresh berries = 9.5
DECADENCE / lemon curd = sweet biscuit = lemon drizzle = fresh berries = powdered sugar = mint = 9.5
PIE / graham cracker crust = peanut butter cream cheese filling = whipped cream = crushed pretzels = chocolate drizzle = 9.5

WE PROUDLY WORK WITH growin south, grassroots farms (GRF), anchored shrimp co., eckerd seafood, southern brothers farms (SBF), backyard garden, morning belle farm, city market

[missing the duck wings? they are often available (upon request), just ask!]

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.