

STARTERS & SALADS

- 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 ◇
- BREAD / house-baked bread ■ black garlic evoo ■ salt ■ evoo, balsamic & herbs ■ 5 (sub gluten free cauliflower toast points + 2)
- CRISPY / crispy brussels sprouts ■ chevre ■ sunflower seeds ■ bacon ■ herbs ■ lemon honey vinaigrette ■ 14.5 ◇
- CAESAR / grilled hearts of romaine lettuce ■ croutons ■ parmesan reggiano ■ creamy caesar dressing* ■ 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 castelvetrano 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
- WINGS / duck drumettes ■ boss sauce ■ lime ■ scallions ■ celery sticks ■ house blue cheese ■ 16
- MEATBALLS / ground beef ■ garlic ■ onions ■ peppers ■ tomato sauce ■ gouda ■ basil ■ 14.5
- BRIE / oven-fired brie ■ house-baked bread ■ house-made jam ■ 14.5
- 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
- MEDITERRANEAN / boursin cream ■ roasted chicken ■ olives ■ cherry tomatoes ■ artichoke hearts ■ gouda ■ basil ■ 18.5
- GRANCHIO / 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

MAIN

- SHRIMP / wild ga shrimp* ■ fontina grits ■ worcestershire cream ■ garlic & shallots ■ bacon ■ asparagus ■ sundried tomatoes ■ 42 ◇
- SCALLOPS / blackened scallops* ■ mushroom risotto ■ asparagus ■ blistered tomatoes ■ lemon butter ■ crushed pistachios ■ 44 ◇
- SHORT RIB / cabernet braised boneless beef short rib ■ whipped potatoes ■ roasted baby carrots ■ brussels sprouts ■ jus ■ 43 ◇
- FISH / seared [local] fish* ■ fontina grits ■ asparagus ■ carrots ■ creamed greens ■ fennel butter ■ pepper thyme honey ■ 43 ◇
- STEAK / cast iron seared 14oz brasstown beef strip* ■ roasted potatoes & local mushrooms ■ blue cheese crumbles ■ jus ■ 49 ◇
- MEATLESS / cumin rice ■ ginger coconut curry broth ■ roasted baby carrots & zucchini ■ scallions ■ herb oil ■ 32 ◇

DESSERTS ice cream also available, ask server for current offerings

- BROWNIE / warm cocoa fudge brownie ■ caramel drizzle ■ vanilla ice cream ■ brownie crumbles ■ 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
- MOUSSE (gluten free) / cocoa ■ powdered sugar ■ cream ■ chocolate chips & syrup ■ whipped cream ■ maraschino cherries ■ 9 ◇

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.

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farm to fire

MAS
LOUNGE
live • music