

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 ▪ herbs ▪ 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 castelvetro 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 ◊

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

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

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."

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