

# AMERICAN FOOD AND BEVERAGE

BRUNCH

JANUARY 2015 / ATLANTA

## STARTERS

HOUSE-MADE PASTRIES . . . . .	5
RICOTTA . . . . .	10
shaved country ham, scallions, extra virgin olive oil	
CHORIZO SCOTCH EGGS . . . . .	12
oil-cured chiles, cilantro	
BOILED PEANUT HUMMUS . . . . .	10
green tomato preserve, grilled flatbread	

## SOUPS & SALADS

SEASONAL SOUP . . . . .	5 / 9
BRUNSWICK STEW . . . . .	.8 / 12
farmer's cheese	
LOCAL GREENS SALAD . . . . .	7
watermelon radish, carrot, pecans	
CAROLINA CATFISH CAKE SALAD . . . . .	16
arugula, persimmon, charred lemon	
GRILLED ESCAROLE CHICKEN SALAD . . . . .	15
chopped egg, herbs, buttermilk dressing	
WOOD-GRILLED STEAK SALAD . . . . .	14
dandelion greens, parmesan, hazelnuts, lemon vinaigrette	

## SANDWICHES

SERVED WITH HAND-CUT FRIES,  
CHIPS OR LOCAL GREENS

"ULYSSES" BURGER . . . . .	14
Brasstown beef, farmhouse cheese, vidalia onions	
WHITE OAK PASTURES DUCK HAM + CHEESE . . . . .	15
blackberry mostarda	
CORNED SHORT RIB "REUBEN" . . . . .	13
swiss, green tomato russian dressing, shaved brussels sprouts	
GA EGGPLANT MELT . . . . .	11
peppers, vidalia onions, fontina cheese, ciabatta	
SMOKED TURKEY CLUB . . . . .	13
cranberry jam, avocado puree, arugula, swiss cheese	
HOUSE-MADE BACON, LETTUCE & TOMATO . . . . .	13
Cheshire pork, house mayo, sourdough	

## ENTREES

AMERICAN BREAKFAST . . . . .	13
soft scrambled farm eggs, house-made bacon, rosemary hashbrowns	
KENNEBEC POTATO WAFFLE . . . . .	11
Virginia ham, sunny egg, gravy, arugula	
SMOKED PORK HASH . . . . .	14
sweet potato, onion, sunny egg, salsa verde	
RICOTTA PANCAKES . . . . .	10
huckleberry sauce	
WHITE OAK PASTURES FRIED CHICKEN . . . . .	19
cream pepper biscuit, apple butter, jalapeño vinegar	
BUTCHER'S CUT STEAK . . . . .	MKT

## SIDES

HOUSE-MADE BACON . . . . .	4
HAND-CUT FRIES + HOUSE KETCHUP . . . . .	6
GRANNY WHITE'S CORNBREAD + WHIPPED BACON . . . . .	6
HOMESTEAD GRITS . . . . .	5
HOUSE-MADE RIGATONI + CHEDDAR . . . . .	8

Chef Jeremy's

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# SUNDAY SUPPER

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Salad / Entree / Sides / Dessert

**[\$28]**  
person

FRESH INGREDIENTS ARE THE KEY TO OUR APPROACH AND WE TAKE SOURCING SERIOUSLY. WE DO BUSINESS WITH NEARBY FARMERS, RANCHERS AND FISHMONGERS WHOSE STANDARDS AND PRACTICES WE TRUST. HERE ARE A FEW WE ARE PROUD TO SUPPORT: OFF THE DOCK SEAFOOD, GRASSROOTS FARM, WHITE OAK PASTURES, SOUTHERN SWISS DAIRY, CRYSTAL ORGANICS FARM, FLINT WOOD FARMS, RIDGE FIELD FARMS, HERITAGE FARMS.

# AMERICAN FOOD AND BEVERAGE

LUNCH

JANUARY 2015 / ATLANTA

## STARTERS

CRISPY GEORGIA QUAIL . . . . .	10
sorghum hot sauce	
CHORIZO SCOTCH EGGS . . . . .	12
oil-cured chiles, cilantro	
RICOTTA . . . . .	10
shaved country ham, scallions, extra virgin olive oil	
SOUTHEAST FAMILY FARM'S BEEF TARTARE . . . . .	12
smoked pepper puree, radishes, Georgia buttermilk	
BOILED PEANUT HUMMUS. . . . .	9
green tomato preserve, grilled flatbread	

## SOUPS & SALADS

SEASONAL SOUP . . . . .	5 / 9
BRUNSWICK STEW . . . . .	.8 / 12
farmer's cheese	
LOCAL GREENS SALAD. . . . .	7
watermelon radish, carrot, pecans	
CAROLINA CATFISH CAKE SALAD . . . . .	14
arugula, persimmon, charred lemon	
GRILLED ESCAROLE CHICKEN SALAD . . . . .	.15
chopped egg, herbs, buttermilk dressing	
WOOD-GRILLED STEAK SALAD . . . . .	16
dandelion greens, parmesan, hazelnuts, lemon vinaigrette	

## ENTREES

THE DUCK POT PIE . . . . .	.16
NORTH CAROLINA TROUT . . . . .	.22
pole beans, marble potatoes, grain mustard, pecans	
CAROLINA GOLD RICE RISOTTO . . . . .	16
apple, radish, mizuna, mushrooms	
SPICE CRUSTED SHEEPSHEAD . . . . .	.21
roasted parsnips, mushroom broth	
BUTCHER'S CUT STEAK . . . . .	MKT
FRESH GULF CATCH . . . . .	MKT

## SANDWICHES

SERVED WITH HAND-CUT FRIES,  
CHIPS OR LOCAL GREENS

"ULYSSES" BURGER. . . . .	14
Brasstown beef, farmhouse cheese, vidalia onions	
WHITE OAK PASTURES DUCK HAM + CHEESE . . . . .	.15
blackberry mostarda	
CORNED SHORT RIB "REUBEN" . . . . .	13
swiss, green tomato russian, shaved brussels sprouts	
GA EGGPLANT MELT . . . . .	.11
peppers, vidalia onions, fontina cheese, ciabatta	
SMOKED TURKEY CLUB . . . . .	13
cranberry jam, avocado puree, arugula, swiss cheese	

## SIDES

HAND-CUT FRIES + HOUSE KETCHUP . . . . .	6
HOUSE-MADE RIGATONI + CHEDDAR . . . . .	8
GRANNY WHITE'S CORNBREAD + WHIPPED BACON . . . . .	6
BROCCOLI . . . . .	6
ROASTED MUSHROOMS . . . . .	8
SWEET POTATO TOTS . . . . .	6
SALT AND VINEGAR CHIPS. . . . .	4

Chef Jeremy's

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# SUNDAY SUPPER

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Salad / Entree / Sides / Dessert

**[\$28]**  
person

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# AMERICAN FOOD AND BEVERAGE

DINNER

JANUARY 2015 / ATLANTA

## STARTERS

SAPELO ISLAND OYSTERS . . . . .	16
half dozen	
CRISPY GEORGIA QUAIL . . . . .	12
sorghum hot sauce	
CHORIZO SCOTCH EGGS . . . . .	12
oil-cured chiles, cilantro	
RICOTTA . . . . .	10
shaved country ham, scallions, extra virgin olive oil	
SOUTHEAST FAMILY FARM'S BEEF TARTARE . . . . .	12
smoked pepper puree, radishes, georgia buttermilk	
BOILED PEANUT HUMMUS . . . . .	9
green tomato preserve, grilled flatbread	
WOOD-GRILLED MUSSELS . . . . .	14
cilantro, jalapeno, lime	

## SOUPS & SALADS

SEASONAL SOUP . . . . .	6 / 10
BRUNSWICK STEW . . . . .	9 / 13
farmer's cheese	
LOCAL GREENS SALAD . . . . .	8
watermelon radish, carrot, pecans	
CAROLINA CATFISH CAKE SALAD . . . . .	15
arugula, persimmon, charred lemon	
GRILLED ESCAROLE CHICKEN SALAD . . . . .	16
chopped egg, herbs, buttermilk dressing	
WOOD-GRILLED STEAK SALAD . . . . .	17
dandelion greens, parmesan, hazelnuts, champagne vinaigrette	

## SANDWICHES SERVED WITH HAND-CUT FRIES, CHIPS OR LOCAL GREENS

"ULYSSES" BURGER . . . . .	15
Brasstown beef, farmhouse cheese, vidalia onions	
CORNED SHORT RIB "REUBEN" . . . . .	14
swiss, green tomato russian dressing, shaved brussels sprouts	
GA EGGPLANT MELT . . . . .	12
peppers, vidalia onions, fontina cheese, ciabatta	
WHITE OAK PASTURES DUCK HAM + CHEESE . . . . .	16
blackberry mostarda	
HOUSE-MADE BACON, LETTUCE & TOMATO . . . . .	14
Cheshire pork, house mayo, sourdough	

## ENTREES

THE DUCK POT PIE . . . . .	17
WHITE OAK PASTURES FRIED CHICKEN . . . . .	20
cream pepper biscuit, apple butter, jalapeño vinegar	
NORTH CAROLINA TROUT . . . . .	23
pole beans, marble potatoes, grain mustard, pecans	
CAROLINA GOLD RICE RISOTTO . . . . .	16
apple, radish, mizuna, basil	
BRAISED PORK SHANK . . . . .	24
red mule grits, spiced tomatoes	
SPICE CRUSTED SHEEPSHEAD . . . . .	22
spice crust, roasted parsnips, mushroom broth	
BRASSTOWN BEEF SIRLOIN . . . . .	25
swiss chard, acorn squash, pumpkin seed, pomegranate sauce	
BUTCHER'S CUT STEAK . . . . .	MKT
FRESH GULF CATCH . . . . .	MKT

## SIDES

HAND-CUT FRIES + HOUSE KETCHUP . . . . .	6
HOUSE-MADE RIGATONI + CHEDDAR . . . . .	8
GRANNY WHITE'S CORNBREAD + WHIPPED BACON . . . . .	6
BROCCOLI . . . . .	6
ROASTED MUSHROOMS . . . . .	8
SWEET POTATO TOTS . . . . .	6
SALT AND VINEGAR CHIPS . . . . .	4

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