

## Dinner Menu

### APPS

A Selection of Cured Ham \$13.50  
Pickled Vegetables, Black Pepper Biscuits, Emily G's Marmalade, Shiner Bock Mustard

"Fritto Misto" \$12.25  
Georgia Wild Shrimp, Cauliflower, Pickles, Eggplant, Dill Yogurt

"Crab Dip" \$11.25  
Lump Crab, Bread Crumbs, EVOO, Grilled Sourdough

Southern Cheese Sampler \$11.50  
Pimento Cheese, Thomasville Tomme, Rosemary-Cheddar Straws, Tomato Jam

Oysters on the Half Shell \$mkt  
Saltines, Celery Mignonette, Jalapeno-Lime Granita

BBQ Manchester Farm's Quail \$12.25  
Cornbread & Andouille Stuffing, Apple -Cabbage Slaw

"Pig and Pups" \$7.25  
Hush Puppy Battered Pork Rilletto, Chili-Lemon Aioli

Marinated Beet Salad \$10.75  
Smoked Georgia Mountain Trout, Horseradish Cream, Rye

**Soup, Salads, Sandwiches**

Talley's Brunswick Stew	cup \$4.50/ \$7.25
Chicken, Pork, Red Bliss Potato, Corn, Tomato	
Creamy Heirloom Squash Soup	cup \$4.25 /bowl \$7.00
Cranberry Chutney, Walnut	
Butter Lettuce Salad	\$7.50
Shaved Carrot, Pickled Red Onion, Brioche Croutons, Buttermilk Dressing	
North Georgia Apple Salad	\$8.75
Baby Spinach, Cheddar, Candied Pecans, "Mulled" Cider Vinaigrette	
"Fall Nicoise"	\$9.00
Eggplant, Sweet Peppers, Potato, Olive, Soft Boiled Egg, Tuna	
Catfish "Reuben"	\$11.50
Marinated Collards, Cajun Remoulade, Swiss Cheese, Marble Rye	
Grassfed Beef "Patty Melt"	\$12.25
Sweet Peppers, Monterey Jack Cheese, Shiner Bock Mustard, Texas Toast	
Crawfish Roll	\$11.00
Tarragon, Celery, Scallions, Lemon Aioli	

### Entrée

Low Country Bouillabaisse	\$24.75
Wild Georgia Shrimp, Redfish, Sapelo Island Clams, Grilled Sourdough, Rouille	
Honey-Vinegar Roasted Free Range Chicken	\$18.00
"Dirty" Rice, Braised Kale, Rum-Raisin Sauce	
"Pork-n-Beans"	\$18.75
Heywood Provisions Kielbasa, Pork Shoulder, White Beans, Collards, Breadcrumbs	
Searred Georgia Mountain Trout	\$19.25
Rutabaga & Cabbage Cake, Carrot, Turnip, Bacon	
Creamy Cauliflower Risotto	\$18.00
Baby Bella & Celery Salad, Garlic, Black Walnuts, Curry Oil	
Pan Roasted Striped Bass	\$mkt
Pumpkin, Brussels Sprouts, Parsnip, Sunchoke, Pecan Brown Butter	
Grilled Hanger Steak	\$24.75
Roasted Fingerling Potatoes, Broccoli, Mushrooms, Parsley-Lemon Butter	
Rabbit "Stroganoff"	\$25.00
Buttered Egg Noodles, Mushrooms, Swiss Chard, Dijon, Sour Cream	

### Sides

Roasted Root Vegetables, Parsley Sauce	\$4.25
Braised Kale, Garlic, Chili, EVOO, Lemon, Sea Salt	\$4.25
Fresh Cut French Fries	\$3.00
Brussels Sprouts, Bacon, Mustard Seed Gastrique	\$5.75

## Desserts

Brownie Sundae \$7.25  
Honeysuckle Vanilla Ice Cream, Chocolate Sauce, Cherry

Pumpkin Cheesecake "In a Jar" \$6.50  
Ginger Snaps, Pomegranate Syrup

Fried Apple Pie \$6.50  
HoneySuckle Salted Caramel Ice Cream

Peanut Butter Pie \$6.25  
Graham Cracker Crust, Candied Peanuts, Whipped Cream

Banana Pudding \$7.25  
Nilla Wafers, Whip Cream