

### bar snacks

classic gruyere gougeres, smoked salt whipped butter 4  
 seasonal radishes, butter, fleur de sel 4  
 local pork cracklins, lime, chili 4  
 mixed marinated olives 5  
 truffled deviled eggs, bacon 4

### raw / cured

ahi tuna carpaccio, lemon-caper vinaigrette, crispy shallots 8  
 raw oysters on the 1/2 shell, srirachi mignonette 2/ea  
 classic german steak tartare, quail egg, white anchovy 8  
 scallop crudo, orange, pistachio, mint, chili 9  
 ceviche of the day, crispy tortillas 8  
 house cured salmon chips, lemon-dill mascarpone,  
 salmon roe 8

### cheese / charcuterie 4 ea/ 4 for 15

flat creek lodge blue, fig chutney (GA)  
 chleston river battery brle, pickled strawberries (SC)  
 greendale farm "mille fleur", green tomato relish (GA)  
 greendale farm aged tomme, spiced honey peanuts (GA)  
 olli prosciutto, marinated melon (VA)  
 pine st. mkt, guandale, pickled mirepoix (GA)  
 housemade duck ham, cider braised pineapple  
 housemade smoked sausage, quick kraut  
 zoe's ghost chill salami, sweet & sour cukes (CA)

\*\*\*\*\*

chicken liver parfait, marinated fennel, citrus marmalade 9



our food is comfort food, straight forward,  
 non-pretentious with use of local, fresh ingredients. We focus on quality recognizable fare. we're not trying to educate the public on what we like, we just want to give delicious at a great value.

### bruschettas 3 ea / 3 for 8

- 1)roasted garlic & basil puree, sliced egg, anchovy
- 2)fig, blue cheese, & honey
- 3)roasted peppers, roasted garlic aioli, crispy prosciutto
- 4)white bean puree, chorizo, parsley

### biggie smalls

lemon & ale braised chicken thighs, parmesan polenta, grilled asparagus 17  
 hangar steak "frites", house steak sauce, arugula salad 18  
 pan roasted GA trout, fingerlings, buttered English peas, tarragon nage 18  
 provencal duck confit, beluga lentils, celery

### veg/salads

gold beet carpaccio, green apple, fennel, curry vinaigrette 7  
 classic patatas bravas 5  
 mushrooms a la greque 6  
 roasted brussel sprouts, lemon, anchovy, caper 6  
 roasted cauliflower, thyme, lemon, chili 6  
 blistered green beans, bacon, ginger, cider reduction 7  
 raw thai salad, soy-lime dressing, soy peanuts 6  
 raw kale salad, buttermilk dressing, sunflower seeds, marinated onions 6  
 heirloom tomato gazpacho, mirepoix, olive oil 6  
 grilled asparagus & scallion, poached egg, lemon 8  
 arugula salad, grapefruit, granny smith, pecorino, citrus oil 7  
 classic nicoise, tuna preserves, sauce vierge

### hot smalls

ricotta gnocchi, roasted mushrooms, parmesan brood 7  
 georgia white shrimp "pil-pil", mini-baguette 9  
 crispy oysters, classic escabeche, spicy aioli 8  
 burrata, heirloom tomato, anchovy, herbs 8  
 shrooms on toast, house sausage, brandy cream, brioche 8  
 grilled octopus, crispy potatoes, red onion, cilantro 7  
 classic albondigas, smoked almond romesco 6  
 grilled lamb pintxos, lemon chick pea puree, herbs 11  
 scotch farm egg, pankot, pepper jelly, mustard aioli 6

GM—Marc Melhado  
 Executive Chef—Nick Leahy  
 2/IC—Jason Hall

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy

\*Parties of 6 or more are subject to 20% gratuity, please no separate checks on tables of 8 or more

\*Please chill out and relax while dining with us, we truly want you to have an awesome experience while dining with us