

T H E
LAWRENCE



bar bites

Crispy Pig Ear <i>Fennel Salt</i>	4
Beef Jerky <i>Mirin, Soy, Sambal</i>	3
Local Root Vegetables <i>Baby Turnip, Breakfast Radish, Vadouvan</i>	3
Plate o Ham <i>Our Country Ham, Grained Mustard, Toast</i>	5
Potted Shrimp <i>Cultured Butter, Massaman, Toast</i>	4

medium

Trigger Fish <i>Potato, Curry Leaf, Smoked Tomato, Aerated Herb</i>	12
Potato Gnocchi <i>Spring Onion, Fennel Frond Pistou, Pork Rind</i>	9
Duck Tongue Carnitas <i>Cotija, Coriander Leaf, Tomatillo, Picked Shallot</i>	10
“Fish Sticks” <i>Salted Cod, Chic Pea, Pulverized Tomato, Chive</i>	9

small

Pressed Ham Hock <i>Ear Inlay, Lemon Mustard, Celery</i>	7
Orange Marmalade Glazed Rapini <i>Sambal Vinaigrette</i>	6
Red Romaine <i>Candy Striped Beets, Burrata, Acetum</i>	7
Salt & Pepper Tofu <i>Radish, Cilantro, Serrano Pepper</i>	5
Golden Rice Porridge	5

large

Heritage Pork Cheeks <i>Crisp Spaetzle, Brussels, Three Philosopher Jus</i>	18
Dry Aged Strip <i>Yukon Gold, Vidalia Bulb, Dehydrated Carrot, Espagnole</i>	28
Wild Striped Bass <i>Cauliflower Puree & Florets, Curried Raisins</i>	22

dessert

Fallen Chocolate Rum Souffle <i>Butterscotch Éclair Ice Cream, Pretzel Dust</i>	5
Golden Raisin Butter Cake <i>Salted Caramel, Parsnip Milk</i>	4
Thai Tea Crème Brulee <i>Tapioca Pearl, Ginger Snap</i>	6

905 Juniper St, Atlanta, GA

Executive Chef: Shane Devereux Chef de Cuisine: George Brooks Sous Chef: Eric Brown Sous Chef: Steven Goodwin

Consumer Warning *Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.