

EST. *The* 2013

SOUTHERN GENTLEMAN

GASTROPUB

SNACKS

TSG DEVILED EGGS

PIMENTO CHEESE GOUGÈRES

MINI SHRIMP 'ANDOUILLE' CORNDOGS
New Orleans Remoulade

FARMERS MARKET CRUDITÉ
Whipped Crudité Top Buttermilk

HOPPIN' JOHN-BOUDIN BALLS
Warm Pepper Jelly

BEFORE SUPPER

LOUISIANA PARISH MEAT PIES
Riverview Farms Beef and Pork, Holy Trinity,
Tomato, Pie Crust, Comeback Sauce

SEQUATCHIE COVE FARM CHEESE BREAD
Warmed Dancing Fern, Warm H&F Bâtard,
Southern Waldorf Salad

TUCKER FARMS LITTLE GEMS
Shaved Radish, Pine Street Bacon Lardons,
Herbed Buttermilk Dressing

'CHICKEN & WAFFLES'
Chicken Liver Mousse, Waffle,
Bourbon Barrel Maple Syrup

PICKLED GULF SHRIMP
Pumpkin Toast, Shrimp Butter,
Herbs, Sprouts and Flowers

WARM SALAD OF LOCAL MUSTARD
& COLLARD GREENS
Runny Yolk, Crispy Pig Ear,
Sorghum-Mustard Seed Vinaigrette

'SOUP & SANDWICH'
Cream of Celery Soup,
Grilled Pimento Cheese Sandwich

SUPPER

TSG BUTTERMILK POACHED WHITE
OAK PASTURES CHICKEN BREAST
Chicken Confit, Root Cellar Tomatoes & Okra,
Brown Butter Rutabaga Purée

CAST-IRON SEARED CULOTTE STEAK
Black Trumpet Mushrooms,
Sweet Potato Gratin, 'Orange-Eye' Gravy

SHRIMP & GRITS / 24
Head-On Gulf Shrimp, New Orleans 'BBQ' Sauce,
Speckled Whole Grain White Grits

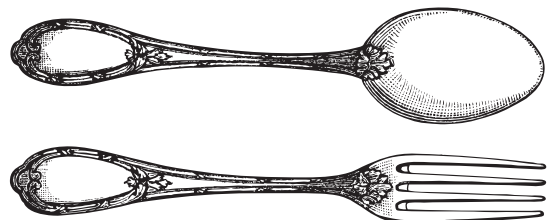
SOUTHERN "PORCHETTA"
Loin, Belly, Skin of Riverview Farms
Heritage Pork, Balsamic Braised Greens,
Cornbread Purée, Au Jus

DUCK & DUMPLINGS
Grassroots Farm Duck Confit,
Root Vegetables, Duck Fat Dumplings

NORTH CAROLINA REDFISH
Eggplant-Shrimp Dressing,
Chard Eggplant Purée, Shrimp Shell Velouté

TSG DAILY GRIND BURGER
Riverview Farms Pork, Bacon-Mustard
Green-Bourbon Jam, Thomasville Tomme,
Creole Mustard Aioli, H&F Bun, Side Salad

CARROT-CAROLINA GOLD RISOTTO
Sorghum Glazed Carrots, Pecan-Carrot Top Pesto,
Roasted Pecan Oil



{ THE SECRET TO SUCCESS IN LIFE IS TO EAT WHAT YOU LIKE }

SOUTHERN COCKTAILS



SCARLET BELLE / 9
Strawberry infused Vodka,
Lemon & Lime Juice, Mint, Bubbles



PACK OF MULES / 10
Pick Vodka, Gin, Absinthe, or Bourbon
with lime juice, homemade ginger beer



GRIT & GRACE / 10
Rye, Lemon, Apricot Liqueur, Mint



MONK IN A CHERRY TREE / 11
Gin, Green Chartreuse, Cherry Syrup,
Lime, Soda



EAST OF HUDSON / 13
Bourbon, Sweet Vermouth,
Bitters, Smoked Cherry



TAKE ROOT / 11
Rum, Avera, Root Liqueur,
Vanilla Bitters



FALLEN HOUND / 14
Rye, Cynar, Yellow Chartreuse,
Absinthe Rinse



TOUGH GRIP / 9
Amaro, Cognac, Rye, Fernet



BOTTOM OF THE BARREL / MKT
Ask your barkeep about this week's
Barrel Aged Cocktail

DRAUGHT

MOTHER EARTH ENDLESS RIVER KOLSCH / 6

BOULEVARD TANK 7 / 8

ROGUE AMERICAN AMBER ALE / 7

EVIL TWIN HIPSTER ALE / 7

ORPHEUS LIFE DEATH LIFE TRUTH IPA / 7

21ST AMENDMENT FIRESIDE CHAT / 6

WRECKING BAR OATMEAL PORTER / 7

FINCH'S SECRET STACHE STOUT / 8

BOTTLES AND CANS

CRISPIN CIDER / \$\$

MILLER HIGH LIFE (PONY) / 2

GREAT DIVIDE HOSS RYE LAGER / 6

LAGUNITAS CENSORED RED ALE / 7

AVERY ELLIE'S BROWN ALE / 7

FULL SAIL FEST ALE / 5

YUENGLING / 5

SIERRA NEVADA CELEBRATION / 7

SIXPOINT RESIN IPA / 9

CLOWN SHOES ROYAL STANDARD WEE HEAVY / 8

GREEN FLASH LE FREAK / 8

OUR LOVE AFFAIR WITH A COLOR

CHARTREUSE / 11

This 110 proof naturally green liqueur is made from 130 different herbs and plants and is made by Carthusian Monks in the French Alps. Known as the elixir of life, only two monks know how to make the exact recipe since 1605.

It starts off intensely herbal and a bit floral, with clove, citrus, rosemary and cinnamon notes. So grab a beer, or sip slowly and try the only spirit to have a color named after it. Cheers.

