

CHEESE

ASHER BLUE, cow, natural rind, georgia	6
GREEN HILL, double crème, georgia.....	7
REYPENAER, aged gouda, netherlands	6

CHARCUTERIE

SPECK, smoked ham, spain	9
WILD BOAR SALAMI, garlic, juniper.....	8
JAMON SERRANO, dry cured ham, spain	8

TASTING BOARD, served with lavash and traditional garnishes.....	32
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SNACKS & MORE

CRAB TOAST, avocado coulis, micro greens , radish.....	15
COCOA ROASTED HEIRLOOM CARROTS, walnut vinaigrette, popped sorghum, walnut dust	13
MARGOT DEVILED EGGS, speck, smoked paprika	8
BURRATA, pistachio butter, sorghum, toast.....	13
VIDALIA ONION SOUP, gruyere cheese, crostini, chives.....	11
YOUNG KALE CAESAR, parmesan, croutons, sunflower seeds, anchovy dressing	14
SPINACH SALAD, dates, pomegranate, blue cheese, pumpkin seed vinaigrette.....	14

SANDWICHES & PLATES

BARBECUE PORK SANDWICH, pulled pork, kale & apple slaw, pretzel bun	15
SHORT RIB & PIMENTO CHEESE SANDWICH, fried green tomato, B&B pickle, tomato foccacia	18
HOUSE GRIND BURGER, american cheese, charred onions, pickles, applewood smoked bacon, dijonnaise	17
THE LOBSTER ROLL, lemon aioli, toasted brioche	mkt
CACIO E PEPE, tagliolini, pecorino romano.....	16
STEAMED MUSSELS, spicy fresno chili broth, kalamata olives, heirloom tomato, toasted foccacia	14
GEORGIA SHRIMP & GRITS, tasso ham, creole sauce.....	21
CHICKEN SCHNITZEL, arugula, shaved fennel, mushroom, herb dressing.....	22
STEAK FRITES, pan roasted hanger steak, chimichurri, espelette, hand cut fries	29

DESSERTS

OOZY DULCE DE LECHE CAKE, pomegranate jam, pretzel ice cream	11
BISCOFF CREAM PIE, bourbon banana mousse, caramel & chocolate sauce.....	9
PINEAPPLE ICE BOX BAR, graham cracker crisp, dark myers rum, blueberries	10
PINK VELVET, strawberry cake, cream cheese frosting, rhubarb jam.....	10
MUDSLIDE, espresso cremeux, chocolate flourless cake, raspberry ripple ice cream.....	11