

Fall 2023

DINNER

Small Format

Large Format

<p>FOCACCIA v 10 smoked kalamata olive butter</p> <p>KALE CAESAR SALAD 14 crushed ranch croutons, shaved parmesan, lemon dressing</p> <p>BURRATA CHEESE & APPLE 21 grilled sourdough, brown butter roasted apples, speck, vin cotto</p> <p>SPANISH OCTOPUS 21 potatoes, chili crisp, herb salad, spicy aioli</p> <p>BEEF TARTARE + 22 rustic bread, egg yolk jam, horseradish, caper, garlic aioli</p> <p>BUTTERNUT & GINGER SOUP GF 21 cocoa-dusted scallop, caramelized local honey, cocoa nibs</p> <p>TUNA NIÇOISE + GF 25 soft-boiled quail egg, haricots vert, marbled potato, smoked olive pureé, meyer lemon vinaigrette</p>	<p>KVARØY SALMON GF 38 braised beans, cipollini onion, herb vinaigrette</p> <p>ROASTED REDFISH 36 chowder, crispy potato, bacon, vadouvan</p> <p>DRY-AGED PORK CHOP 40 ssamjäang, grilled cabbage, radish</p> <p>LAMB BOLOGNESE 32 casarecce, local lamb, tomato, whipped goat feta</p> <p>GRILLED DUCK GF 38 apple soubise, roasted thumbelina carrots, cipollini, coconut-orange duck jus</p> <p>SHORT RIB SMASH BURGER 21 aged white cheddar, garlic aioli, onion jam</p> <p>BAR STEAK* GF 40 herb butter, mushrooms</p> <p>THE TABLE "BFS" * 150 herb butter, mushrooms, smashed potatoes</p>
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Sides

<p>SMASHED POTATOES v 14 rosemary aioli, ancho bbq, fried herbs, parmesan</p> <p>FANCY CURLY FRIES v 12 garlic aioli, parsley</p>	<p>BRUSSELS SPROUTS 14 thai vinaigrette, pickled chili, peanuts</p> <p>MARINATED BEETS GF v 12 goat feta, pistachio</p>
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executive chef + co-owner, Casey Burchfield
sous chef, Shaun Thomas
managing partner + co-owner, Jon Altizer-Bieger

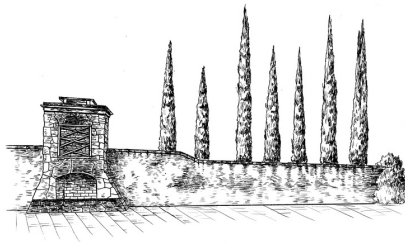
GF **v**
 Gluten Free Vegetarian
 Many dishes can be made to accommodate dietary needs, upon request.

To support equitable compensation for all team members, a 3% surcharge is included on all checks which directly benefits our back of house team - the hardworking individuals who prepare and cook your meals. This surcharge helps ensure our non-tipped team members are fairly compensated and able to continue providing the high level of service you expect of us. We thank you for your understanding and support.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

* ITEM SERVED COOKED TO ORDER

+ ITEM SERVED RAW



cocktails

AUTUMN PEAR-ADISE tequila blanco, spiced pear, lime		15
CHAI-TOWN pineapple rum, chai tea spice, pineapple, lime		16
ORCHARD DELIGHT apple-infused gin, sauvignon blanc syrup, lemon, orange		15
GOLDEN FALL bourbon, cola flavors, lemon, egg white		16
FIG OLD FASHIONED fig-infused bourbon, fig syrup, black walnut		18
WITCH DOCTOR rye, chicory, sweet vermouth, orange, cinnamon		18

zero proof

ESPRESS-O-LANTERN non-alcoholic coffee liqueur, white cane spirit, spiced pumpkin syrup, espresso		15
TEQUILA MOCKINGBIRD non-alcoholic agave spirit, spiced apple cider, lime, maple		15

beer

<i>draft</i>	<u>12 oz.</u>
Oconee Brewing Co. Hey Man.....	8
Creature Comforts Tropicalia.....	10
Michelob Ultra.....	8
<i>packaged</i>	
Pacifico Clara.....	6
Stella Artois.....	7
Allagash White.....	7
Scofflaw Basement.....	6
Creature Comforts Bigger Dreams.....	8
Fat Tire.....	8
Magic Hat #9.....	8

beverages

<i>soft drinks</i>	
coke / diet coke / sprite (8 oz bottle).....	3
ginger ale / ginger beer (6.7 oz bottle).....	3
<i>iced tea</i>	
unsweetened / sweetened.....	3
<i>french press coffee</i>	
coffee train (greensboro, ga).....	6
<i>caffeinated / decaffeinated available</i>	

wines by the glass

SPARKLING

METHODE CAP CLASSIQUE , Benguela Cove 'Cuvée 58', Western Cape 2021.....	13
<i>(apple, floral, effervescent)</i>	
PROSECCO, CAVICCHIOLI 1928 , Veneto NV.....	10
<i>(fruity, crisp, refreshing)</i>	

WHITE

SANCERRE , Masson Blondelet, Sancerre 2019.....	18
<i>(citrusy, mineral-driven, crisp)</i>	
ALBARIÑO , Granbázan Etiqueta Verde, Rias Baixas 2021.....	13
<i>(zesty, peachy, saline)</i>	
SAUVIGNON BLANC , Craggy Range, Martinborough 2022.....	13
<i>(stone fruit, mineral, crisp)</i>	
SAUVIGNON BLANC , Dancing Crow, Lake County 2022.....	12
<i>(green apple, grassy, crisp)</i>	
SAUVIGNON BLANC BLEND , Massican, Emilia Bianca 2022.....	17
<i>(melon, floral, zesty)</i>	
WHITE BURGUNDY , Domaine Merlin Mâcon Blanc, Burgundy 2020.....	20
<i>(stone fruit, nutty, balanced)</i>	
CHARDONNAY , Dancing Crow, Lake County 2021.....	13
<i>(green apple, buttery, balanced)</i>	
CHARDONNAY , ZD, Napa Valley 2021.....	17
<i>(green apple, vanilla, toasted oak)</i>	
CHARDONNAY , Flowers, Sonoma County 2022.....	19
<i>(lemon curd, vanilla, elegant)</i>	

RED

PINOT NOIR , Sokol Blosser Redland, Willamette Valley 2019.....	16
<i>(earthy, berry-forward, spicy)</i>	
TEMPRANILLO , Marqués de Murrietta Rioja Reserva, Rioja 2017.....	21
<i>(red cherry, tobacco, smooth)</i>	
CABERNET FRANC , El Enemigo, Mendoza 2019.....	15
<i>(black fruit, spicy, mineral-driven)</i>	
BORDEAUX BLEND , Chateau Les Gravieres de la Brandille, Bordeaux 2018.....	13
<i>(red currant, leather, tannic)</i>	
CABERNET FRANC , D. Grosbois Chinon 'La Cuisine de Ma Mere', Chinon 2021.....	10
<i>(herbaceous, fruity, spicy)</i>	
CABERNET BLEND , Chappellet 'Mountain Cuveé', Napa Valley 2020.....	21
<i>(plum-like, spicy, toasty)</i>	
CABERNET BLEND , Ashes & Diamonds Rouge No. 5, Napa Valley NV.....	23
<i>(red fruits, herbaceous, velvety)</i>	
CABERNET SAUVIGNON , Long Meadow Ranch Farmstead, Napa Valley 2020.....	18
<i>(juicy, red berries, vanilla)</i>	
CABERNET SAUVIGNON , Caterwaul, Napa Valley 2021.....	24
<i>(black currant, floral, elegant)</i>	

Please note that vintages are subject to availability and may change.
We will always inform you of any vintage changes before serving.

CORKAGE FEE: \$30 each for first and second 750mL bottle, \$50 for third. Limit three (3) bottles. Buy a bottle from our list and we will waive the corkage fee for that bottle. We kindly request that you do not bring wines from home that are represented on our wine list.

PLEASE DRINK RESPONSIBLY.

Be prepared to show I.D. - No alcoholic beverage will be served to patrons under 21.