

Winter 2024

DINNER

Small Format

Large Format

<p><b>HOUSE-MADE FOCACCIA</b> v 10 bourbon, honey lavender butter</p> <p><b>KALE CAESAR SALAD</b> 14 crushed ranch croutons, shaved parmesan, lemon dressing</p> <p><b>BURRATA TOAST</b> v 21 carrot hummus, roasted winter vegetables, carrot top pesto</p> <p><b>SPANISH OCTOPUS</b> 21 potatoes, chili crisp, herb salad, spicy aioli</p> <p><b>BEEF TARTARE</b> + 22 rustic bread, egg yolk jam, horseradish, caper, garlic aioli</p> <p><b>CLAM CHOWDER</b> 21 nueske's bacon, celery, smoked trout roe</p> <p><b>KVARØY SALMON CRUDO</b> + 21 winter citrus, charred avocado, nori</p>	<p><b>SEA SCALLOP</b> 38 truffle, miso squash purée, wild mushroom</p> <p><b>LINE-CAUGHT STRIPED BASS</b> GF 36 cauliflower, grapes, capers, beurre noisette</p> <p><b>DRY-AGED PORK CHOP</b> GF 40 nueske's bacon, apple, brussels sprouts, crispy pig ears, mustard seed jus</p> <p><b>LAMB BOLOGNESE</b> 32 casarecce, local lamb, tomato, whipped goat feta</p> <p><b>GRILLED DUCK</b> GF 38 roasted banana polenta, celery two ways, hibiscus jus</p> <p><b>SHORT RIB SMASH BURGER</b> 21 aged white cheddar, garlic aioli, onion jam</p> <p><b>BAR STEAK*</b> GF 40 herb butter, mushrooms</p> <p><b>THE TABLE "BFS" *</b> 150 herb butter, mushrooms, smashed potatoes</p>
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Sides

<p><b>SMASHED POTATOES</b> v 14 rosemary aioli, ancho bbq, fried herbs, parmesan</p> <p><b>FANCY CURLY FRIES</b> v 12 garlic aioli, parsley</p>	<p><b>BRUSSELS SPROUTS</b> 14 thai vinaigrette, pickled chili, peanuts</p> <p><b>CHARRED CABBAGE</b> v 12 smoked soy, sesame</p>
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executive chef + co-owner, Casey Burchfield  
sous chef, Shaun Thomas  
managing partner + co-owner, Jon Altizer-Bieger

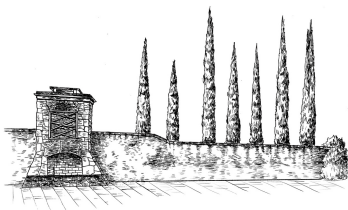
**GF** **V**  
Gluten Free Vegetarian  
Many dishes can be made to accommodate dietary needs, upon request.

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

<b>NIGHTENGALE NECTAR</b> codigo 1530 blanco, orgeat, lime, rose water		16
<b>SPICE-TRADE WINDS</b> plantation dark rum, rhum HSE agricole, angostura di amaretto, spiced hazelnut milk, lime		15
<b>ROSÉ FOR EMILY</b> castle + key gin, pomegranate, cinnamon, tattersall orange crema, mirabelle sparkling rosé		15
<b>CRANBERRY LAKE</b> ginger-infused castle + key vodka, cranberry, lime, fever tree ginger beer		14
<b>SPICED OLD FASHIONED</b> orange-infused 1792 bourbon, spiced orange oleo, orange bitters		18
<b>NOTHING GOLD CAN STAY</b> castle + key rye, disaronno amaretto, maple, lemon, egg white		16

## zero proof

<b>PARADISE FOUND</b> ish rum non-alcoholic spirit, pineapple, passionfruit, orgeat, lime		16
<b>VIRGIL'S VIRTUE</b> ish london botanical non-alcoholic spirit, cranberry, lime, agave nectar		16

## 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 + lemonade</i>	
unsweetened / sweetened.....	4
lemonade.....	4
<i>french press coffee</i>	
coffee train (greensboro, ga).....	6
<i>caffeinated / decaffeinated available</i>	

## wines by the glass

<b>SPARKLING</b>	
<b>METHODE CAP CLASSIQUE</b> , Benguela Cove 'Cuvée 58', Western Cape 2021.....	13 <i>(candied apple, bitter citrus, crisp)</i>
<b>PROSECCO</b> , Cavicchioli 1928, Veneto NV.....	10 <i>(pear, dry, refreshing)</i>
<b>WHITE</b>	
<b>CORTESE</b> , Villa Sparina, DOCG Gavi 2022.....	14 <i>(crisp, green apple, elegant)</i>
<b>SANCERRE</b> , Masson Blondelet, Sancerre 2019.....	18 <i>(citrusy, mineral-driven, crisp)</i>
<b>ALBARIÑO</b> , Granbázan Etiqueta Verde, Rías Baixas 2021.....	14 <i>(white peach, delicate, zesty)</i>
<b>ALBARIÑO</b> , Terras Gaudas Abadia di San Campo, Rías Baixas 2022.....	13 <i>(crisp, fruity, floral)</i>
<b>VERDEJO</b> , Pago del Cielo Celeste, Rueda 2021.....	14 <i>(vibrant, citrusy, herbaceous)</i>
<b>SAUVIGNON BLANC</b> , Craggy Range, Martinborough 2022.....	13 <i>(passionfruit, citrus, creamy)</i>
<b>SAUVIGNON BLANC</b> , Dancing Crow, Lake County 2022.....	12 <i>(white grapefruit, guava, earthy)</i>
<b>SAUVIGNON BLANC BLEND</b> , Massican, Emilia Bianca 2022.....	17 <i>(pineapple, tree fruits, balanced)</i>
<b>WHITE BURGUNDY</b> , Domaine Merlin Mâcon Blanc, Burgundy 2020.....	20 <i>(green apple, mineral, crisp)</i>
<b>CHARDONNAY</b> , Dancing Crow, Lake County 2021.....	13 <i>(green apple, meyer lemon, honeycomb)</i>
<b>CHARDONNAY</b> , ZD, Napa Valley 2021.....	17 <i>(tropical fruits, oak, rich)</i>
<b>CHARDONNAY</b> , Flowers, Sonoma County 2022.....	19 <i>(white flowers, coastal minerality, kaffir lime)</i>
<b>ROSÉ</b>	
<b>CINSAULT BLEND</b> , Domaine de la Bernarde, Côtes de Provence 2022.....	14 <i>(blood orange rind, wild strawberry, delicate florals)</i>
<b>GRENACHE BLEND</b> , Land of Saints, Santa Barbara County 2022.....	12 <i>(strawberry, tangerine, rhubarb)</i>
<b>RED</b>	
<b>PINOT NOIR</b> , Sokol Blosser Redland, Willamette Valley 2019.....	16 <i>(red berries, rhubarb, pine)</i>
<b>PINOT NOIR</b> , Comtesse Marion, Pays d'Oc 2022.....	14 <i>(velvety, cherry-forward, earthy)</i>
<b>TEMPRANILLO</b> , Marqués de Murrietta Rioja Reserva, Rioja 2017.....	21 <i>(spiced plum, oak, vanilla)</i>
<b>TEMPRANILLO</b> , Marqués de Murieta Castillo Ygay Gran Reserva, Rioja 2011.....	61 <i>(ripe cherry, oak, black pepper)</i>
<b>CABERNET FRANC</b> , El Enemigo, Mendoza 2019.....	15 <i>(black fruits, spice, floral)</i>
<b>BORDEAUX BLEND</b> , Chateau Les Gravieres de la Brandille, Bordeaux 2018.....	13 <i>(black fruits, chocolate, earthy)</i>
<b>CABERNET FRANC</b> , D. Grosbois Chinon 'La Cuisine de Ma Mere', Chinon 2021.....	10 <i>(red fruits, rose, cedar)</i>
<b>MALBEC</b> , Viña Cobos, Bramare Lujan de Cuyo, Mendoza 2021.....	16 <i>(robust, dark berry, oaky)</i>
<b>CABERNET BLEND</b> , Chappellet 'Mountain Cuveé', Napa Valley 2020.....	21 <i>(red currant, cassis, sage)</i>
<b>CABERNET BLEND</b> , Ashes & Diamonds Rouge No. 5, Napa Valley NV.....	23 <i>(ripe black cherry, leather, cocoa)</i>
<b>CABERNET BLEND</b> , he-li-an-thus Proprietary Blend, Napa Valley 2016.....	49 <i>(blackberry, violet, graphite)</i>
<b>CABERNET SAUVIGNON</b> , Long Meadow Ranch Farmstead, Napa Valley 2020.....	18 <i>(black fruits, dried leaves, spice)</i>
<b>CABERNET SAUVIGNON</b> , Charger, Napa Valley 2022.....	16 <i>(bold, spicy, velvety)</i>
<b>CABERNET SAUVIGNON</b> , Caterwaul, Napa Valley 2021.....	24 <i>(dark fruits, eucalyptus, oolong tea)</i>
<b>CABERNET SAUVIGNON</b> , Castiel Estate, Howell Mountain 2016.....	49 <i>(creme de cassis, tobacco leaf, incense)</i>
<b>CABERNET SAUVIGNON</b> , Dunn Mountain, Howell Mountain 2018.....	51 <i>(inky dark purplish fruit, menthol, licorice and spice)</i>
<b>CABERNET SAUVIGNON</b> , Dunn Mountain, Napa Valley 2019.....	33 <i>(black cherry, dark florals, graphite and tobacco)</i>
<b>CABERNET SAUVIGNON</b> , Gallica, Napa Valley 2018.....	45 <i>(dried rose petals, tobacco, redwood)</i>
<b>CABERNET SAUVIGNON</b> , O'Shaughnessy, Howell Mountain 2019.....	46 <i>(blue fruits, bay, lavender)</i>
<b>CABERNET SAUVIGNON</b> , Shafer One Point Five, Stags Leap District 2019.....	34 <i>(bright red fruits, cedar, rich earth)</i>

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

If you would like to open a bottle from your cellar over a meal with us we charge \$30 per 750 mL bottle with a maximum of two (2) bottles that are not represented on our list.

PLEASE DRINK RESPONSIBLY.

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