

THE SOUTHERN GENTLEMAN

EXECUTIVE CHEF BANKS WHITE

WET YOUR WHISTLE

Mimosa SINGLE CARAFE	11 44
Mimosa Flight rotating seasonal flavors	25.
TSG Bloody Mary tito's vodka, bloody mary mix, dixie bacon garnish	13.
Coffee Bacon Oldie slow n' low, orange bitters, honey, maple bacon skewer	12.
Piggyback Punch whistlepig piggyback, velvet falernum, blackberries, mint, lemon soda	13.

BRUNCH

White Cheddar Hushpuppies goat cheese crema, steen's sugar cane syrup	11.
Deviled Eggs pickled green tomato chow chow, crispy ham, espelette GF	11.
Smoked Gouda Mac & Cheese cavatappi pasta v	15.
Fried Green Tomatoes smoked bacon lardons, whipped pimento cheese, house jam	15.
Chocolate Chip Banana Bread spiced maple butter	10.
Georgia Local Lettuces Salad avocado, pickled red onion, roasted shallot vinaigrette v ADD GRILLED CHICKEN +6 ADD JUMBO SHRIMP +10	20.
Mushroom Omelet gruyere cheese, caramelized vidalia onions, avocado, breakfast potatoes	16.
Soft Scrambled Eggs ricotta cheese, toasted sourdough, avocado	13.
Southern Fried Chicken & Country Skillet Cake bacon, maple syrup	19.
Smoked Salmon Sourdough Toast herbed crème fraîche, pickled green tomato chow chow everything spice	18.
Braised Short Rib crispy potatoe & pepper hash, fried eggs, hollandaise	21.
Peach Cobbler French Toast caramel whipped cream, spiced maple syrup	17.
Bacon, Egg & Cheese Croissant Sandwich spinach, breakfast potatoes	15.
Shrimp & Grits creole tomato gravy, smoked fontina white corn grits, shishito pepper relish GF	32.
Classic Double Patty Cheeseburger lettuce, red onion, bistro sauce, bread & butter pickles, fries ADD AVOCADO +3 ADD BACON +3	20.

SOUTHERN SIDES

Smoked Fontina White Corn Grits	7.
Chicken Apple Sausage	7.
Smoked Bacon	8.
Breakfast Potatoes	9.

SWEET

Pineapple Cheesecake bourbon caramel, brown sugar crumble	10.
Cast Iron Blueberry Buckle orange creamsicle whipped cream	10.
Chocolate Crèmeux Mousse Cake cookies & cream, cherry jubilee	10.

v | vegetarian GF | gluten friendly MGF | can be made gluten friendly

PURVEYORS OF FINE SOUTHERN FARE

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

COCKTAILS		WINE	
<p>Breakfast in GA leopold's georgia peach whiskey, lemon, basil</p> <p>Strawberry Fields barebone vodka, orgeat, lemon, fresh strawberry</p> <p>Pretty in Pink hibiscus infused ford's gin, apple liquor, lemon</p> <p>Cat on a Hot Tin Roof reposado tequila, st. germaine, lemon, lime, cucumber fire bitters</p> <p>The Fashioned Gentleman old forester, orange, angostura & black walnut bitters</p> <p>Not Your Grandma's Lemonade peach whiskey, strawberry liquor, lemon</p> <p>She's a Peach gin, peach, lemon, rosé</p> <p>Smoke in the Orchard slow & low rye, peach liqueur, orange bitters</p>	16.	<p>BUBBLES</p> <p>Zardetto Prosecco Brut, <i>Veneto, Italy</i></p> <p>Naveran Rosé Cava</p> <p>Nicholas Feuillatte Champagne</p>	14 56 14 56 19 76
	16.	<p>WHITE</p> <p>Barone Montalto, Pinot Grigio, <i>Trapani, Italy</i></p> <p>The Ned, Sauvignon Blanc, <i>Marlborough, New Zealand</i></p> <p>Diora "La Splendeur du Soleil", Chardonnay, <i>Monterey, CA</i></p> <p>Schloss Vollarads, Riesling, <i>Rheingau, DE</i></p> <p>Fleur de Mer, Rosé Blend, <i>Cotes de Provence, France</i></p>	14 56 14 56 15 60 14 56 14 56
	16.	<p>RED</p> <p>Neilson "64", Pinot Noir, <i>Santa Barbara County, CA</i></p> <p>Intrinsic, Red Blend, <i>Columbia Valley, WA</i></p> <p>Vina Cobos "Felino", Malbec, <i>Mendoza, Argentina</i></p> <p>Cain "NV12", Proprietary Red Blend, <i>Napa Valley, CA</i></p> <p>Bonanno Family, Cabernet Sauvignon, <i>Napa Valley, CA</i></p> <p>Hedges, CMS, <i>Columbia Valley, WA</i></p>	15 60 14 56 15 60 17 68 16 64 17 68
DESSERT COCKTAILS	18.	BEER	
<p>Espresso Martini barebone vodka, espresso, simple syrup</p> <p>Chocolate Martini white & dark chocolate liquor, bourbon, amaretto, chocolate & walnut bitters, honey</p> <p>Banana Bourbon Cream bourbon, banana liquor, baileys, honey, nutmeg</p>	18.	<p>DRAUGHT</p> <p>Stella Artois Lager <i>Belgium</i></p> <p>Sierra Nevada "Hazy Little Thing" Hazy IPA <i>Chico, CA</i></p> <p>Urban Tree Cherry Cider <i>Atlanta, GA</i></p> <p>Terrapin "Hopsecutioner" IPA <i>Athens, GA</i></p>	8. 8. 9. 9.
MOCKTAILS	8.	<p>BOTTLES & CANS</p> <p>Gate City Lager <i>Roswell, GA</i></p> <p>Modelo "Especial" Lager <i>Mexico</i></p> <p>Scofflaw "Dirty Beaches" Tropical Wheat <i>Decatur, GA</i></p> <p>Red Hare "50/50 Grapefruit" India Pale Radler <i>Marietta, GA</i></p> <p>Creature Comforts "Athena" Berliner Weisse <i>Athens, GA</i></p> <p>Three Taverns "Rapturous" Raspberry Sour <i>Decatur, GA</i></p> <p>Founders "Breakfast Stout" Chocolate Coffee Oatmeal Stout <i>Michigan</i></p>	7. 8. 8. 8. 8. 8. 9.
WHISKEY FLIGHTS	8.		
<p>Follow the Whistling Pig Whistle Pig 10 Whistle Pig 12 Whistle Pig 15 Whistle Pig Boss Hog</p> <p>Wild Wild Horses Woodford Reserve Woodford Rye Woodford Malt Whiskey Woodford Double Oaked</p>	120.		
	45.		