

THE SOUTHERN GENTLEMAN

EXECUTIVE CHEF BANKS WHITE

BEFORE SUPPER

A Gentleman's Greet - Southern Bites chicken liver mousse, pimento cheese, old bay spiced pork rinds, vidalia onion dip, pickled okra 15.

Deviled Eggs pickled green tomato chow chow, crispy ham, espelette GF 11.

Whipped Pimento Cheese piccalilli relish, chili oil, salt-n-vinegar chips v | GF 12.

White Cheddar Hushpuppies goat cheese crema, steen's sugarcane syrup v 11.

Grilled Asparagus charred vidalia onion crema, tomatoes curry jam, crispy shallots v | GF 12.

Fried Green Tomatoes smoked bacon lardons, whipped pimento cheese, house jam 15.

Smoked Gouda Mac & Cheese cavatappi pasta v 15.

Steak Tartare dijon aioli, capers, pickled okra, choice of bbq spiced pork rinds or house chips 14.

SUPPER

12 oz. Berkshire Porkchop honey mustard glaze, smoked bacon & yellow corn succotash, cippolini onions, marsala cream demi MGF 36.

Low County "Risotto" roasted baby heirloom squash, smoked tomato, garlic aioli v 23.

Braised Short Rib "Pot Roast" smoked gouda potato purée, savoy spinach, tabasco onion rings MGF 37.

Georgia Local Lettuces Salad avocado, pickled red onion, roasted shallot vinaigrette v 20.
ADD GRILLED CHICKEN +6 | ADD JUMBO SHRIMP +10

Creole Spiced Red Fish crab stuffed potato purée, red pepper beurre fondue GF 34.

Classic Double Patty Cheeseburger lettuce, red onion, bistro sauce, bread & butter pickles, fries 20.
ADD AVOCADO +3 | ADD BACON +3

12 oz. Grilled Bistro Ribeye yukon potato purée, asparagus, roasted garlic herb butter, red wine jus GF 45.

Shrimp & Grits creole tomato gravy, smoked fontina white corn grits, shishito pepper relish GF 32.

Buttermilk Fried Chicken honey-thyme gravy, collard greens, sweet potato cornbread 28.

SOUTHERN SUSTENANCE

Sweet Potato Cornbread steen's cane syrup butter 7.

Collard Greens house made hot sauce GF 7.

Whipped Yukon Gold Potato Purée GF 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

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> 14 56</p> <p>Naveran Rosé Cava 14 56</p> <p>Nicholas Feuillatte Champagne 19 76</p> <p>WHITE</p> <p>Barone Montalto, Pinot Grigio, <i>Trapani, Italy</i> 14 56</p> <p>The Ned, Sauvignon Blanc, <i>Marlborough, New Zealand</i> 14 56</p> <p>Diora "La Splendeur du Soleil, Chardonnay, <i>Monterey, CA</i> 15 60</p> <p>Schloss Vollarads, Riesling, <i>Rheingau, DE</i> 14 56</p> <p>Fleur de Mer, Rosé Blend, <i>Cotes de Provence, France</i> 14 56</p> <p>RED</p> <p>Neilson "64", Pinot Noir, <i>Santa Barbara County, CA</i> 15 60</p> <p>Intrinsic, Red Blend, <i>Columbia Valley, WA</i> 14 56</p> <p>Vina Cobos "Felino", Malbec, <i>Mendoza, Argentina</i> 15 60</p> <p>Cain "NV12, Proprietary Red Blend, <i>Napa Valley, CA</i> 17 68</p> <p>Bonanno Family, Cabernet Sauvignon, <i>Napa Valley, CA</i> 16 64</p> <p>Hedges, CMS, <i>Columbia Valley, WA</i> 17 68</p>		
<p>DESSERT COCKTAILS</p> <p>Espresso Martini vodka, espresso, kahlua, honey</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>BEER</p> <p>DRAUGHT</p> <p>Stella Artois Lager <i>Belgium</i> 8.</p> <p>Sierra Nevada "Hazy Little Thing" Hazy IPA <i>Chico, CA</i> 8.</p> <p>Urban Tree Cherry Cider <i>Atlanta, GA</i> 9.</p> <p>Terrapin "Hopsecutioner" IPA <i>Athens, GA</i> 9.</p> <p>BOTTLES & CANS</p> <p>Gate City Lager <i>Roswell, GA</i> 7.</p> <p>Modelo "Especial" Lager <i>Mexico</i> 8.</p> <p>Scofflaw "Dirty Beaches" Tropical Wheat <i>Decatur, GA</i> 8.</p> <p>Red Hare "50/50 Grapefruit" India Pale Radler <i>Marietta, GA</i> 8.</p> <p>Creature Comforts "Athena" Berliner Weisse <i>Athens, GA</i> 8.</p> <p>Three Taverns "Rapturous" Raspberry Sour <i>Decatur, GA</i> 8.</p> <p>Founders "Breakfast Stout" Chocolate Coffee Oatmeal Stout <i>Michigan</i> 9.</p>		
<p>MOCKTAILS</p> <p>Blackberry Elixir fresh mint & blackberry, honey, lime, tonic</p> <p>Strawberry Lemonade house made lemonade with a touch of strawberry</p>	8.			
<p>WHISKEY FLIGHTS</p> <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.			