

## STARTERS

<b>Deviled Eggs</b> pickled green tomato chow chow, crispy ham, espelette GF	11.
<b>White Cheddar Hushpuppies</b> goat cheese crema, steen's sugarcane syrup V	11.
<b>Whipped Pimento Cheese</b> piccalilli relish, chili oil, salt-n-pepper chips V   GF	12.
<b>Fried Green Tomatoes</b> smoked bacon lardons, whipped pimento cheese, house jam	15.
<b>Steak Tartare</b> dijon aioli, capers, pickled okra, choice of bbq spiced pork rinds or house chips	14.

## SOUP &amp; SALAD

<b>Sweet Summer Corn Bisque</b> basil oil V   GF	9.
<b>Georgia Local Lettuce Salad</b> avocado, pickled red onion, golden balsamic vinaigrette V   GF	17.
<b>Sweet Little Gem Salad</b> parmesan peppercorn dressing, cornbread croutons V   GF	16.
<b>Iceberg Wedge Salad</b> blue cheese, confit cherry tomatoes, smoked lardons, shaved egg herb lemon dressing V   GF	16.
<b>Spring Harvest Grain Bowl</b> roasted vegetables, brassica, quinoa, hummus, toasted chickpeas, herbed citronette VGN   GF	15.

## ADD TO YOUR SALAD

HERBED GRILLED CHICKEN +6 | BBQ SHRIMP +10 | GRILLED STEAK +12

## MAINS

<b>Short Rib Grilled Cheese</b> caramelized vidalia onion, smoked gouda & gruyere, au jus, bbq spiced chips	18.
<b>Classic Double Patty Cheeseburger</b> lettuce, red onion, bistro sauce, bread & butter pickles, fries ADD AVOCADO +3   ADD BACON +3	20.
<b>TSG Hot Chicken Sandwich</b> house bread & butter pickles, old bay aioli, cabbage slaw, fries	18.
<b>Smoked Salmon &amp; Avocado Toast</b> benne seed spice, wild arugula salad	19.
<b>Chicken Paillard</b> lemon beurre blanc, wild arugula, green beans, brown butter almonds, parmesan herbed butter	22.
<b>Creole Spiced Red Fish</b> crab stuffed potato purée, red pepper beurre fondue GF	34.

## SWEET

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

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