

DINNER

ENTREES


AVAILABLE FROM 5PM - 10PM SUNDAY – THURSDAY
AVAILABLE FROM 5PM - 11PM FRIDAY & SATURDAY

DRUNKEN PORK TENDERLOIN \$17
cheddar stone ground grits, brown sugar-bourbon glaze

CAJUN BLACKENED COBIA \$16
pimento cheese grits, pickled okra salad

LOCAL GEORGIA MOUNTAIN TROUT * \$19
pecan crusted trout, whipped potatoes, crawfish cream sauce

BIG GREEN EGG BBQ RIBS \$21
three cheese mac & cheese, sweet onion straws

 **CASIAN AHI TUNA BOWL ** \$17**
brown rice, pickled carrot, watermelon radish, red onion, sugar snap peas, pea shoots, avocado, casian vinaigrette

SMOKED BBQ PORK MAC & CHEESE \$16
collard green coleslaw, spicy pork rinds

STEAK FRITES ** \$20
grilled sirloin, parmesan red potatoes, lemon aioli, herb chimichurri

SOUTHERN FRIED CHICKEN \$16
whipped potatoes, chicken gravy

MOLASSES GLAZED PORK CHOP \$18
bone-in, sweet tea brine, apple-pecan rice, caper gremolata

 **CREOLE JAMBALAYA \$13**
andouille, gulf shrimp, chicken, french bread

 **CHICKEN PICCATA EL GOCCE \$15**
cheese stuffed pasta, spinach, capers, pepperdew, lemon butter

SPRING VEGETABLE SAMPLER \$12
[5 of your choice]

SOCIAL APPS

BOILED GEORGIA PEANUTS * \$4

CHILI-LIME POPCORN \$4

 **GULF OYSTERS ****
RAW \$12/\$20 horseradish, cocktail & mignonette
CHAR-GRILLED \$14/\$24 lemon garlic butter, italian cheese, french bread

TRADITIONAL STEAMED MUSSELS \$10
white wine, leeks, tomatoes, garlic, lemon butter, toast points

CRAB, SPINACH & ARTICHOKE DIP \$10
crispy tortilla, pita chips

FRIED GREEN TOMATOES \$8
jalapeno pimento cheese, black-eyed pea salsa

SPRING PEA AND MINT HUMMUS \$8
warm pita, veggies, cucumber yogurt

FRIED BANANA PEPPERS \$6
beer battered, buttermilk ranch dressing

 **'THA PIG PEN' \$8**
boudin balls, pork rinds, Louisiana hot sauce aioli

BAKED MEXICAN STREET CORN \$10
flour tortilla, corn tortilla chips, chihuahua cheese

 **SLOPPY HOG SLIDERS \$10**
collard green slaw, banana peppers

PROUDLY SUPPORTING

Engelman's Bakery, Norcross GA.
Springer Mt, Airy GA. White Marble Farms, Franklin KY.
Dean Stinson Seafoods, Lafayette LA.
Enchanted Springs, Mineral Bluff GA. Pasta Mami, Marietta GA.
Pearson Farms, Fort Valley GA.

 taste of New Orleans

 Chef's Favorite

SOUPS & SALADS

HOUSE SALAD \$5
baby tomatoes, red onion, cucumber, green goddess dressing

KALE CAESAR \$5
parmesan cheese, jalapeño cornbread croutons, house-made dressing

 **WATERMELON AND HEIRLOOM TOMATO \$10**
pea shoots, feta cheese, basil-lime vinaigrette

THAI SPINACH SALAD \$8
tomato, red onion, cucumber, crispy wonton, sesame seeds, sweet chili vinaigrette

THE MISSING PIECE \$6
iceberg, baby tomatoes, bleu cheese crumbles, red onions, bacon, bleu cheese dressing

SHAVED BRUSSEL SPROUT \$6
parmesan, roasted red potatoes, baby tomatoes, lemon, breadcrumbs

SHE-CRAB SOUP \$5 / \$7

 **CHICKEN AND ADOUILLE GUMBO \$7 / \$9**

YESTERDAY'S SOUP \$5 / \$7

*INDICATES DISH WITH NUTS
**CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

SIDES \$4 / \$6

cheddar stone-ground grits, whipped potatoes, three cheese mac & cheese, collard green coleslaw, artichoke potato salad, apple-pecan rice, parmesan red potatoes with lemon aioli, garlic chardonnay green beans, spinach, or broccoli

