

# DINNER

## ENTREES

### APPETIZERS

**BACON WRAPPED DATES**, BLUE CHEESE 4.5

**DEVILED EGGS**, HOUSE BACON, PICKLED JALAPENO 4

**FRIED SPROUTS**, BACON AIOLI 6

**BEEF SHORTRIB SLIDERS**, WHITE CHEDDAR & VIDALIA ONION JAM 7

**MEAT & CHEESE BOARD**, SPOTTED TROTTER LOMO, SWEET GRASS DAIRY GREEN HILL & ASHER BLUE CHEESES, TOMATO JAM, PICKLED RED ONIONS, GRILLED BREAD 15

**12 OZ C.A.B. RIBEYE**, WHIPPED PARSNIP, GRILLED ASPARAGUS, LEMON-CHIVE-HORSERADISH COMPOUND BUTTER 25

**ANDOUILLE & CORNBREAD STUFFED PORK CHOP**, MASHED POTATOES, HONEY GLAZED SPICED CARROTS, CREOLE MUSTARD SAUCE 19

**SHRIMP & GRITS**, ROASTED PEPPER, CARAMELIZED ONION, CREAM SHERRY 19

**SOUTHERN FRIED CHICKEN**, JOYCE FARMS AIRLINE CHICKEN BREAST, CREAM GRAVY, MACARONI & CHEESE, GARLIC GREEN BEANS 15

**HERB ROASTED CHICKEN**, SWEET-TEA BRINED JOYCE FARMS CHICKEN HALF, ASPARAGUS & PEA SALAD, ROASTED FINGERLING POTATOES 17

**CORNBREAD CRUSTED GEORGIA TROUT**, MASHED POTATOES, GREEN BEANS, BOURBON BROWN BUTTER PEACHES 19

**BRAISED SHORTRIBS WITH SWEET POTATO GNOCCHI**, TOMATO RAGU, SPRING PEAS, SHAVED PARMESAN 20

**BLACKENED AHI TUNA SALAD**, ARUGULA, COUSCOUS, RED ONION, TOMATO, PESTO, RED WINE VINAIGRETTE 15

**THE LOCAL VEGETABLE PLATE**, ASPARAGUS & PEA SALAD, FRIED BRUSSELS SPROUTS, ROASTED FINGERLING POTATOES, WHIPPED PARSNIPS, HONEY GLAZED SPICED CARROTS & CORNBREAD 13

### SMALL PLATES

**LOUISIANA BBQ SHRIMP LETTUCE WRAPS**, LEMON, RED BELL PEPPER, ONIONS 11

**PORK BELLY SEARED SCALLOPS**, CRISPY PORK BELLY, SAUTEED SPINACH, OVER WHIPPED PARSNIP WITH A TARRAGON-BUTTER SAUCE 12

**FLATBREAD OF THE SOUTH**, PULLED SHORTRIB, SWEET GRASS DAIRY ASHER BLUE CHEESE, WILD MUSHROOM, ARUGULA, OLIVE OIL, GRATED SALT CURED EGG YOLK 11

**PAN FRIED SALMON CAKES**, CORN MAQUE CHOUX, TOMATO JAM 11

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness