

# 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 ANDOUILLE 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

