

<b>CHRIS'S BREAD OF THE MOMENT</b>	<b>6</b>
<b>HUMMUS</b>   garlic chili oil, house-made pita, za'atar (vg)	<b>8</b>
<b>BEETS</b>   smoked, crème fraîche, ga honey, avocado, pecan granola, goat's milk cheddar (v)	<b>9</b>
<b>CARROTS</b>   grilled, carrot cream, puffed red rice, simple vinaigrette, seeds (v/gf)	<b>9</b>
<b>BURRATA</b>   charred leek, cherry tomato, compressed cucumber, radish, wild onion oil, coriander balsamic, basil (v)	<b>12</b>
<b>PICKLES</b>   bbq chips, green chile cheese (v/gf)	<b>11</b>
<b>FRIES</b>   pickle sauce (v/gf)	<b>7</b>
<b>MUSSELS</b>   nola bbq, burnt lemon, rosemary	<b>12</b>
<b>WINGS</b>   smoked, buffa-yaki, peanuts, pickled pineapple, sesame, cilantro	<b>13</b>
<b>SNACK PLATE</b>   house charcuterie, mustard, preserves, ciabatta	<b>14</b>
<b>SPRING GREENS</b>   black garlic caesar, parmesan, rye (v)	<b>11</b>
<b>GREEK</b>   farro, drunk tomatoes, cucumber, onion, olives, peppers, arugula, mary's feta (v)	<b>11</b>
<b>OCTOPUS</b>   charred, spiced grits, mussel escabeche, preserved blood orange + tomato puree, chicharrones	<b>16</b>
<b>SHRIMP DUMPLINGS</b>   miso broth, pickled greens, mushrooms, chili oil	<b>16</b>
<b>FRIED CHICKEN</b>   confit, o.g. pea + peanut salad, bacon, house hot sauce (gf)	<b>15</b>
<b>BRISKET</b>   smoked, corn milk, cold pickled collards, bbq corn nuts (gf)	<b>14</b>
<b>GA TROUT</b>   seared trout, caramelized fennel, shaved fennel, smoked jowl bacon, dill whipped cream	<b>17</b>
<b>SEARED PORK LOIN</b>   corn whipped potatoes, radish, charred wild onions, blackberry puree (gf)	<b>17</b>
<b>PATTY MELT</b>   house grind, american cheese, caraway butter-poached onions, yellow mustard, rye	<b>13</b>
<b>MUSHROOM ROLL</b>   smoked oyster mushrooms, bbq, mustard slaw, tgm bun (v)	<b>13</b>
<b>*BURGER</b>   house grind, white cheddar, tomato jam, pickle slaw, dill mustard, tgm bun bacon 4 egg 2	<b>13</b>

**ADD PROTEIN TO ANY DISH**  
 chicken / tofu 5 shrimp / brisket 7

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

**BIG GREEN EGG TACOS FOR \$8**

**EVERY WEDNESDAY**

ASK YOUR SERVER FOR DETAILS  
 \*LIMITED AVAILABILITY\*

WE ARE DEDICATED TO USING THE BEST QUALITY INGREDIENTS. WE SERVE WILD AND SUSTAINABLE SEAFOOD, HUMANELY RAISED POULTRY, GRASS-FED FREE-RANGE MEATS, LOCALLY SOURCED EGGS AND SEASONALLY SOURCED PRODUCE.

\*PLEASE MAKE YOUR SERVER OR BARTENDER AWARE OF ANY ALLERGIES, DIETARY RESTRICTIONS, OR SPECIAL REQUESTS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.