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| <b>CHRIS'S BREAD OF THE MOMENT</b>   | <b>6</b>  |
| <b>FRIES</b>   pickle sauce (v/gf)   | <b>7</b>  |
| <b>HUMMUS</b>   garlic chili oil, house-made pita, crudite, za'atar (vg)   | <b>9</b>  |
| <b>BEETS + CARROTS</b>   charred carrots, smoked beets, carrot cream, puffed red rice, seeds & herbs (v/gf)        | <b>11</b> |
| <b>FRIED BRUSSELS</b>   charred onion soubise, hibiscus pickled shallot, parmesan (v/gf)                           | <b>8</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, pickles, mustard, ciabatta   | <b>12</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>SMOKED BRISKET MELT</b>   american cheese, caraway butter-poached onions, yellow mustard, TGM rye               | <b>16</b> |
| <b>MUSHROOM ROLL</b>   smoked oyster mushrooms, bbq, mustard slaw, TGM bun (v)                                     | <b>13</b> |
| <b>GA TROUT</b>   seared, caramelized fennel, shaved fennel, smoked jowl bacon, dill whipped cream (gf)            | <b>18</b> |
| <b>CHICKEN &amp; DUMPLINGS</b>   green onion dumplings, ginger chicken gravy, charred baby carrots, shaved celery  | <b>16</b> |
| <b>SEARED PORK LOIN</b>   roasted fingerling sweet potato, charred wild onions, blackberry puree, crispy sage (gf) | <b>18</b> |
| <b>STEAK</b>   grilled skirt, sweet garlic soy, finch creek farms veggies of the day (gf)                          | <b>15</b> |
| <b>*BURGER</b>   house grind, white cheddar, tomato jam, pickle slaw, dill mustard, TGM bun<br>bacon 4 egg 2       | <b>14</b> |

**ADD PROTEIN TO ANY SALAD**

chicken / tofu 5 shrimp 7

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

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

**EVERY WEDNESDAY**

ASK YOUR SERVER FOR DETAILS

**\*LIMITED AVAILABILITY\***

**\$10 BURGER**

**DAILY FROM 5:30 until 7PM**

**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.**

**\*WE ARE UNABLE TO GUARANTEE THAT ANY MENU ITEMS CAN BE COMPLETELY FREE FROM ALLERGENS. PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS.**

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