

CHRIS'S BREAD OF THE MOMENT	6
FRIES pickle sauce (v/gf)	7
HUMMUS garlic chili oil, house-made pita, crudite, za'atar (vg)	9
BEETS + CARROTS charred carrots, smoked beets, carrot cream, puffed red rice, seeds & herbs (v/gf)	11
SEARED SWEETS fingerling sweet potatoes, garlic, thyme, goat cheese	10
FRIED BRUSSELS charred onion soubise, hibiscus pickled shallot, parmesan (v/gf)	8
MUSSELS nola bbq, burnt lemon, rosemary	12
WINGS smoked, latin-lexington bbq, half sour pickle	13
SNACK PLATE house charcuterie, pickles, mustard, ciabatta	12
CAESAR little gem, white anchovy, parmesan, pain de mie	12
FALL SALAD golden beets, apple, sunflower seeds, goat feta, crispy shallot, toasted seed vinaigrette (v/gf)	12
chicken / tofu +5 steak +7	
SMOKED BRISKET MELT american cheese, caraway butter-poached onions, yellow mustard, TGM rye	16
MUSHROOM ROLL smoked oyster mushrooms, bbq, mustard slaw, TGM bun (v)	13
GA TROUT caramelized fennel, marinated fennel, smoked jowl bacon, dill cream (gf)	18
CHICKEN & DUMPLINGS green onion dumplings, ginger chicken gravy, charred baby carrots, shaved celery	16
SEARED PORK LOIN roasted fingerling sweet potato, charred vidalias, blackberry puree, crispy sage (gf)	18
STEAK grilled skirt, sweet garlic soy, finch creek farms veggies of the day (gf)	15
*BURGER house grind, white cheddar, tomato jam, pickle slaw, dill mustard, TGM bun	14
bacon 4 egg 2	

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

BIG THANKS TO OUR PURVEYORS: FINCH CREEK FARMS, TUCKER FARMS, DECIMAL PLACE FARM, RIVERVIEW FARMS, WOODSONG FARMS, AND ENCHANTED SPRINGS

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 FOODBOURNE ILLNESS.

EXECUTIVE CHEF - KEENAN BOYLES SOUS CHEF - ADAM TEEMS SOUS CHEF - CHRIS JOHNSON