

*COLD WATER OYSTERS

*Served with our aged hot sauce, celery mignonette***E - VA VA VOOM** | salty & plump | Chesapeake Bay, Virginia**E - BEAUSOLEIL** | briny & crisp | Nova Scotia, Canada**W - CAPITAL** small, clean & crisp | Harstine Island, WA

East Coast | 3 ea. West Coast | 3.5 ea.

SAVOURIES

CHARCUTERIE *pickled peach mustard, pickles, grilled baguette*

mortadella mousse sicilian pistachio macaroons | **capocollo cotto** coriander & garlic salami
soppressata black pepper & garlic scented pork salami | **napoli** white wine & black pepper pork salami
calabrese dry cured salami scented with paprika & garlic
 one - 7 / three - 18 / five - 25

ARTISAN CHEESE *stone fruit & basil jam, candied nuts, grilled baguette*

challerhocker cow's milk | **pimento cheese** cow's milk | **asher blue** cow's milk
green hill cow's milk | **pecorino romano** sheep's milk
 one - 7 / three - 18 / five - 25

HAND CUT COTTAGE FRIES | espelette, duke's mayonnaise | 6**LOBSTER BUN** | steamed brioche bun, knuckle & claw meat, celery aioli | 19**ROASTED GARLIC PANISSE** | *crispy* | lemon aioli, black garlic, fines herbs | 9**CHICHARRON** | *crispy* | roasted poblano salsa verde, lime, avocado mousse | 7

SMALL PLATES

GLOBE ARTICHOKE SOUP | pecorino, lemon, basil | 7**CAULIFLOWER** | *crispy* | sunflower hummus, marinated artichoke, endive, ATL fresh yogurt, sumac | 8**BABY GEM CEASER SALAD** | pecorino, sourdough croutons, white anchovy, black pepper | 9**LOCAL LETTUCES SALAD** | artisan lettuce, heirloom tomato, toasted almonds, brown butter vinaigrette | 9**RUBY BEET SALAD** | pickled fennel, honey vinaigrette, camembert, medjool dates | 9**SPANISH OCTOPUS** | *wood grilled* | braised chickpeas, cardamom, lemon, cumin | 16**MAINE MUSSELS & ANDOUILLE** | white wine, charred jalapeno, fennel butter, grilled baguette | 14

PASTA

POTATO GNOCCHI | puttanesca sauce, capers, garlic, grana padano, bread crumbs | 13/21**RAVIOLI** | *stuffed with roasted tomato & ricotta* | roma tomato, basil pesto, lemon, grana padano, bread crumbs | 13/21**TORTELLINI** | *stuffed with roasted butternut squash* | local mushrooms, grana padano, bread crumbs | 13/21

PLATES

WILD SALMON | *wood grilled* | acorn squash puree, brown butter, romanesco cauliflower, lemon | 32**SPRINGER MOUNTAIN FARMS CHICKEN BREAST** | *wood grilled* | tilamook cheddar cheese grits, braised mustard greens, bacon, cider vinegar | 23**PORK CHOP** | *wood grilled* | rye spatzle, caraway, sweet potato puree, sauerkraut, poached apple, dijon jus | 25***HANGER STEAK** | *wood grilled* | fingerling potatoes, oyster mushrooms, pole beans, garlic, pan jus | 29

VEGETABLES

FINGERLING POTATOES | garlic, lemon, chili | 6**BRAISED MUSTARD GREENS** | bacon, apple cider vinegar, sweet onion | 6**CHICKPEAS** | *braised* | indian spices | 6**POLE BEANS** | garlic, lemon, chili | 6

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS.

COCKTAILS, BEERS & JERK SODAS

SIGNATURE COCKTAILS

- SCARLETT GINGER** vodka, lime, pomegranate, ginger | 12
BLACKBERRY SUMMER hemp vodka, blackberry, lime, lemon, matcha tea, prosecco | 12
SAGE ADVICE sage infused gin, blueberry, ancho Reyes, lime | 13
THE IRRATIONAL bellringer gin, chilies, grapefruit, lime, bitters, mint | 13
RASPBERRY BERET tequila, raspberry, lemon, mint, serrano | 13
MEDICINE MAN four roses bourbon, mezcal, lemon, house ginger syrup | 13
CUP OF BOOZE four roses bourbon, yellow chartreuse, campari, cocci americano | 14
COWBOY JUICE caymus cognac, sweet vermouth, amaro, bitters, tobacco spray | 14
BREAKFAST OF CHAMPIONS four roses bourbon, camus cognac, hoodoo, cocoa puff soaked milk | 12

CLASSIC COCKTAILS

- FRENCH 75** gin, lemon, simple, bubbles | 10
OLD FASHIONED four roses, old overholt, bitters | 12
MANHATTAN mitcher's rye, antica sweet vermouth, angostura bitters | 13
FITZGERALD gin, lemon, angostura bitters | 12

SLUSHIE

- GRANNY'S AMSTERDAM VACATION** basil infused gin, granny smith apples, lime | 13

WINE

SPARKLING

- N.V. **DUMANGIN J. FILS** | champagne | Champagne, France | 125
 N.V. **VUEVE CLICQUOT** | brut champagne | Reims, France | 110
 N.V. **DUCC DE VALMER** | brut blanc de blancs | Cote d'Or | 8/40
 N.V. **VILLA SANDI** | prosecco | D.O.C. Treviso, Italy | 10/50

WHITE

- 16 **FARMEGA** vino verde | Portugal | 40
 14 **MULLER** | Gruner Veltliner | Kremstal, Austria | 50
 12 **HOLLORAN** riesling | Willamette Valley, Oregon | 52
 16 **BOUZA** albariño | Montevideo, UY | 50
 16 **COLUMNA** albariño | Rias Baixas, ES | 11/44
 13 **PHIFFER PAVITT** | Sauvignon Blanc | Napa, CA | 80
 N.V. **BARONE FINI** pinot grigio | Alto Adige, Italy | 12/48
 11 **CLOS NAUDIN** | vouvray sec | Vouvray, France | 80
 15 **AIRFIELD** | chardonnay | Yakima Valley, WA | 11/44
 14 **MARQUES CASA CONCHA** | chardonnay | Limari, Chile | 50
 15 **STAG'S LEAP HANDS OF TIME** | chardonnay | Napa, CA | 15/60

BOTTLES & CANS

- UINTA HOP NOSH** india pale ale | Salt Lake City, UT | 6.5
BACK FORTY "NAKED PIG" pale ale | Gadsden, AL | 6.5
LAGUNITAS "LITTLE SUMPIN" pale wheat ale | Petaluma, CA | 7
SWEETWATER 420 pale ale | Atlanta, GA | 5
3 TAVERNS PRINCE OF PILSEN Decatur, GA | 5

ROSE

- N.V. FAIRE LA FETE** brut rose | Cremant de Limoux | 13/65
 16 **FLUER DE MER** | grenache / cinsault | Provence, France | 50
 16 **DOMAINE BUNAN** | blend | Bandol, France | 65
 16 **EMERALD HARE** | pinot noir / cabernet | Napa, Calif. | 10/40

RED

- 15 **HAIN** pinot noir | Monterey County, CA | 14/56
 13 **PASCAL GRANGER** | beujolais villages | Beaujolais, France | 50
 11 **DOMAINE TERLATO & CHAPOUTIER** | Shiraz | Pyrenees, Aus. | 99
 12 **MIRA "HYDE VINEYARD"** | Napa, CA | Cabernet Franc | 160
 13 **THE CALLING** | cabernet | Alexander Valley, CA | 99
 13 **PHIFFER PAVITT "DATE NIGHT"** | Cabernet Sauv | Napa, CA | 180
 14 **HERITAGE** | cabernet sauvignon | Colombia Valley, WA. | 13/52
 15 **SEGHEISIO** zinfandel | Sonoma, CA | 13/52

EVERYDAY BEVERAGES

- MEXICAN COKE | 3.5
 DIET COKE | 3
 SWEET TEA | 2.5
 ICED TEA | 2.5
 PELLEGRINO | 6
 PANNA | 6

HOUSEMADE JERK SODAS | 4.5

- POMEGRANITE – LEMON
 GRAPEFRUIT – HABANERO
 RASPBERRY – MINT
 GINGER BEER