

{dinner}

served nightly 5-11pm

{small plates}

- boiled peanuts**, sea salt 3
- bacon wrapped dates**, buttermilk blue cheese 4
- crawfish remoulade**, grilled bread 5
- spring pea & crab salad**, lemon ricotta & herbs 6
- braised shortrib & cheddar sliders** 6
- sweet chili glazed smoked spareribs** 6

- southern cheese plate**, flat creek cheddar, flat creek heavenly blue, sweet grass green hill, local honey, house preserves, grilled bread 12

{soups & salads}

- field greens**, red wine vinaigrette, fresh herbs, spiced pecans, local goat cheese 5
- romaine hearts**, parmesan-cornbread croutons, creamy dressing 5
- local arugula**, almond crusted goat cheese, roasted beets, chives, orange vinaigrette 7
- iceberg wedge**, tomato, applewood bacon, blue cheese 5
- creamy tomato basil soup**, garlic croutons 3/5
- soup of the day** 4/6

{entrees}

- shrimp & grits**, roasted peppers, caramelized onions, cream sherry 16
- seared diver scallops**, spring peas, baby carrots & turnips, vidalia onions, asparagus, & a grained mustard cream 20
- peanut roasted chicken**, red skin potatoes, broccoli, & scallions 15
- southern fried chicken**, cream gravy, macaroni & cheese, garlic green beans 13
- farm egg carbonara**, house-cured pancetta, spring peas, fettuccini, black pepper, & parmesan 15
- pan roasted north georgia trout**, lemon, garlic, chive, & tomato butter with mashed potatoes and swiss chard 18
- stuffed pork chop**, goat cheese, onions, & pecans with mashed potatoes and garlic green beans 18
- big green egg smoked beef brisket**, tomato bbq sauce, fried spring vidalias 15
- rosemary grilled hanger steak**, mashed potatoes, asparagus, poached farm egg, parmesan 18
- smothered painted hills ribeye**, potato gratin, caramelized onions, crimini mushrooms, red wine reduction 22
- the local vegetable plate**, spring peas, baby carrots, grilled asparagus, fried spring vidalia onions, swiss chard, and cornbread 12

chef's daily catch -market

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chef andrew smith
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