



NIBBLE

SOUP OF THE DAY 7

chef's daily creation

PIQUILLO PEPPER CRAB BISQUE 8

blue crab, chive, annatto oil

DEVEILED FARM EGGS 8

avocado, applewood smoked bacon, smoky paprika aioli, crispy shallots, arugula oil ^{GF}

SOUTHERN FRIED PICKLES 7

spicy remoulade ^{GF}

SWEET POTATO SHRIMP FRITTERS 8

red chile syrup, basil oil ^{GF}

FRIED GREEN TOMATOES 9

chive-spiked goat cheese, piquillo pepper coulis

WARM LOBSTER DIP 15

lobster, shrimp, blue crab, scallions, celery saltines

CHEF'S SIGNATURE PIMIENTO

CHEESE "DIP" 10

white cheddar, peppadew peppers, poblano peppers, celery, lavosh crackers

GEORGIA CHEESE PLATE ^{MKT}

cured meats & seasonal accompaniments ^{GF}

RAW OYSTERS ON THE HALF SHELL ^{MKT}

seasonal sauces, celery saltines



GREEN

MILTON'S CAESAR 8

romaine hearts, shaved parmesan cheese, crispy "popped" sorghum, fried caper blossoms, creamy lemon-dijon dressing ^{GF}

BABY ICEBERG WEDGES 8

heirloom garden tomatoes, applewood bacon, julienne radish, pickled red onion, avocado buttermilk dressing, everything bagel spice ^{GF}

ARUGULA & BEET SALAD 8

avocado, toasted pistachios, crumbled feta, crunchy quinoa, sherry-maple vinaigrette ^{GF}

ADD TO YOUR SALAD

grilled shrimp 10 | grilled chicken 8
salmon 12 | diver scallops 20

: FEED :

/ ENTREE PLATES /

SOUTHERN FRIED CHICKEN BREAST 18

buttermilk mashed potatoes, tiny green beans, andouille red eye gravy

PASTA OF THE DAY ^{MKT}

chef derek's daily creation

GRILLED CAULIFLOWER STEAK 19

tandoori spice, beet yogurt, maple glazed brussels sprouts, feta cheese gremolata, torn mint, toasted pistachios, pomegranate seeds ^{GF}

SHRIMP & GRITS 22

red & yellow bell peppers, smoked bacon, mushrooms, scallions, tomatoes, lemon butter sauce, cheddar stone-ground grits ^{GF}

SESAME CRUSTED MOUNTAIN TROUT 24

buttermilk mashed potatoes, asparagus, sweet potato shrimp fritters, red chile syrup

BLACKENED SALMON 25

pimiento cheese grits, garlic spinach, citrus-basil beurre blanc ^{GF}

JUMBO LUMP CRAB CAKES 34

meyer lemon-goat cheese grits, grilled asparagus, cracked mustard butter sauce

KENTUCKYAKI GRILLED PORK TENDERLOIN 28

creamed corn rice grits, fried brussels sprouts, jalapeño honey

PAN SEARED DIVER SCALLOPS 35

butternut squash risotto, leeks, hen of the woods mushrooms, parmesan, shaved speck, tuscan kale, sage-brown butter ^{GF}

APPLEWOOD SMOKED PORK SHANK 28

smoked gouda & bacon grits, wilted mustard greens, green apple mignonette ^{GF}

HOUSE-GROUND PRIME CHOPPED STEAK 12oz 28

asher blue cheese stuffed, garlic & herb roasted potatoes, broccolini, roasted mushrooms & cipollini onions, brandy veal sauce ^{GF}

EXTRAS

grilled asparagus 5 ^{GF}

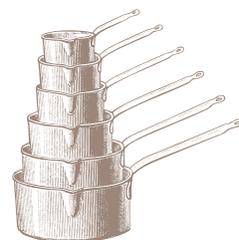
garlic & herb roasted potatoes 4 ^{GF}

kentuckyaki brussels sprouts 4

grilled broccolini 5 ^{GF}

buttermilk mashed potatoes 4 ^{GF}

tiny green beans 4 ^{GF}



^{GF} = gluten free

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.