



NIBBLE

SOUP OF THE DAY MKT
chef's daily creation

PIQUILLO PEPPER CRAB BISQUE 8
blue crab, chive, annatto oil

DEVILED 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 PIMENTO
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

KENTUCKY YAKI GRILLED PORK TENDERLOIN 28
creamed corn rice grits, fried brussels sprouts, jalapeño honey (GF)

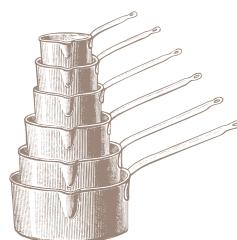
PAN SEARED DIVER SCALLOPS 35
butternut squash risotto, leeks, hen of the woods mushrooms,
parmesan, shaved speck, tuscan kale, sage-brown butter (GF)

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.

/ PROVISIONS /