



NIBBLE

PORK CHILE VERDE SOUP 8
aged white cheddar, cholula

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

DEVEILED FARM EGGS 8
avocado, applewood smoked bacon,
smoky paprika aioli, crispy shallots,
arugula oil **GF**

STEAKHOUSE MEATBALLS 12
house pastrami rub, potato purée, spinach,
brandy demi-glace, crispy red onion

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

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

BABY ICEBERG WEDGES 8
heirloom garden tomatoes, applewood
bacon, julienne radish, pickled red onion,
avocado buttermilk dressing, everything
bagel spice **GF**

BABY GEM SALAD 8
compressed cucumber, shaved baby beets,
squash flowers, chili threads, creamy white
balsamic 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

PRIME BEEF BOLOGNESE 25
fresh pappardelle pasta, loud mouth farms mushrooms,
spinach, shaved parmesan

SUMMER VEGETABLE PLATE 19
blistered squash & baby corn, sweet peppers, heirloom cherry
tomatoes, avocado whipped goat cheese, smoked paprika
chimichurri, crispy red onion **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

ROASTED SPRING CHICKEN 21
creamed corn purée, upland cress, applewood bacon,
cracked honey mustard **GF**

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 **GF**

PAN SEARED DIVER SCALLOPS 35
crawfish, sweet corn, andouille sausage & scallion risotto,
sautéed brussels sprouts, crimini mushrooms, lemon-cajun
butter sauce **GF**

SMOKED PRIME MEATLOAF 25
gouda mashed potatoes, grilled broccolini, tangy meatloaf glaze

EXTRAS

grilled asparagus 5 **GF**

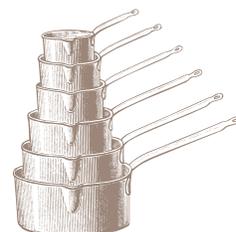
kentuckyaki brussels sprouts 4 **GF**

grilled broccolini 5 **GF**

buttermilk mashed potatoes 4 **GF**

tiny green beans 4 **GF**

low country boil risotto 5 **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.