



## NIBBLE

**TANDOORI SUMMER SQUASH SOUP** 8  
cilantro, chili threads

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

**DEVILED 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

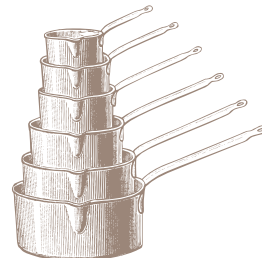
**KENTUCKYAKI GRILLED PORK TENDERLOIN** 28  
creamed corn rice grits, fried brussels sprouts, jalapeño honey (GF)

**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.