



NIBBLE

BUTTERNUT SQUASH SOUP 8
pumpkin seed granola, maple-cayenne
crème fraîche **GF**

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**

**KENTUCKYAKI BRUSSELS SPROUTS
& GREEN APPLES** 12
duck confit, crushed peanuts, scallions,
fried duck egg **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

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**

GRILLED GEM LETTUCE 9
crumbled blue cheese, candied pecans,
pomegranate seeds, mustard sprouts,
warm sherry-bacon 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

ROASTED BABY BEETS 19
burrata cheese, avocado, beet green pistou, toasted pistachios,
champagne-truffle vinaigrette, carrot curls **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 CORNISH HEN 21
creamed corn purée, baby kale, sherry-bacon vinaigrette **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 & green apples,
jalapeño honey **GF**

PAN SEARED DIVER SCALLOPS 35
butternut squash risotto, leeks, loudmouth shiitake mushrooms,
parmesan, shaved speck, wilted kale, sage-brown butter sauce **GF**

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

EXTRAS

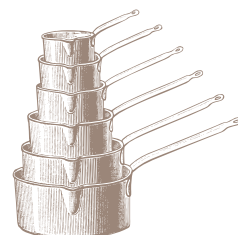
grilled asparagus 5 **GF**

grilled broccolini 5 **GF**

buttermilk mashed potatoes 4 **GF**

tiny green beans 4 **GF**

butternut squash 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.