



## 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

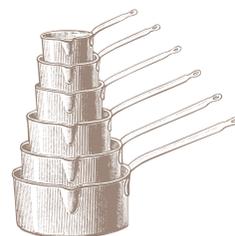
*grilled asparagus* 5 **GF**

*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.*