



: NIBBLE :

BREAD & BUTTER 6

lemon-rosemary sourdough,
sorghum-smoked sea salt butter

PIQUILLO PEPPER CRAB BISQUE 9

blue crab, chive, annatto oil **GF**

SWEET POTATO SHRIMP FRITTERS 10

red chile syrup, basil oil **GF**

DEVILED FARM EGGS 10

horseradish & cracked mustard,
pickled red onion, applewood bacon,
truffle-chive aioli **GF**

CHEF'S SIGNATURE PIMENTO CHEESE "DIP" 11

white cheddar, peppadew peppers,
poblano peppers, celery, lavosh crackers

WARM LOBSTER DIP 18

lobster, shrimp, blue crab, scallions,
celery saltines

FRIED GREEN TOMATOES 11

chive-spiked goat cheese, herb pesto,
peach chow chow

PASTRAMI SPICE RUBBED BEEF CARPACCIO 16

pink peppercorn-horseradish aioli,
pickled red onion, crumbled griffin
cheese, arugula, truffled toast

CHICKEN FRIED BACON 14

glazed ga pecans, andouille sausage
gravy, nashville hot maple syrup

GEORGIA CHEESE PLATE MKT

cured meats, seasonal accompaniments

: GREEN :

MILTON'S CAESAR 9

romaine hearts, everything parmesan
crisps, prosciutto cracklins', creamy
lemon-dijon vinaigrette **GF**

BABY ICEBERG WEDGES 9

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

ARUGULA & RED WATERCRESS 10

marinated quinoa, pickled peaches,
cucumber, lemony almonds, goat cheese
gremolata, citrus & herb white balsamic
vinaigrette **GF**

ADD TO YOUR SALAD

grilled shrimp 12 | grilled chicken 10 |
salmon 15 | diver scallops 28

: FEED :

/ ENTREE PLATES /

SOUTHERN FRIED CHICKEN BREAST 21

buttermilk mashed potatoes, tiny green beans, andouille
red eye gravy

PRIME BEEF BOLOGNESE 27

fresh pappardelle pasta, oyster mushrooms, spinach,
shaved parmesan

ROASTED POBLANO & SCALLION BLUE CORN GRIT CAKE 24

griddled baby squash, sweet pickled corn, peppadew
peppers, avocado, goat cheese gremolata, smoked paprika
chimichurri, pea tendrils **GF**

EVERYTHING CRUSTED AHI TUNA 32

kimchi-cilantro roasted potatoes, wilted pea greens,
pickled cucumber, kentuckyaki vinaigrette **GF**

SHRIMP & GRITS 24

red & yellow bell peppers, smoked bacon, mushrooms,
scallions, tomatoes, lemon butter sauce, cheddar
stone-ground grits **GF**

SESAME CRUSTED MOUNTAIN TROUT 27

buttermilk mashed potatoes, asparagus, sweet potato
shrimp fritters, red chile syrup

BLACKENED SALMON 28

pimento cheese grits, garlic spinach, citrus-basil beurre blanc **GF**

KENTUCKYAKI GRILLED PORK TENDERLOIN 30

creamed corn rice grits, fried brussels sprouts & green
apples, jalapeño honey **GF**

JOYCE FARMS APPLEWOOD GRILLED AIRLINE CHICKEN BREAST 24

warm 'nduja & goat cheese potato salad, pickled
peaches & fennel, herb pesto **GF**

PRIME BACON MEATLOAF 28

ground veal, pork, wagyu beef & bacon meatloaf, gouda
mashed potatoes, garlic broccoli, tangy meatloaf glaze

JUMBO LUMP CRAB CAKES 40

meyer lemon-goat cheese grits, grilled asparagus,
cracked mustard butter sauce

PAN SEARED DIVER SCALLOPS 42

spring onion & sugar snap pea succotash, marinated quinoa,
applewood bacon, roasted carrot romesco, spring onion
puree, popcorn shoots **GF**

EXTRAS

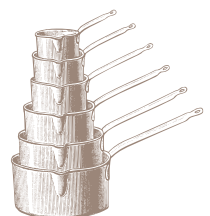
grilled asparagus 5 **GF**

garlic broccoli 5 **GF**

buttermilk mashed potatoes 4 **GF**

tiny green beans 4 **GF**

spring onion & sugar snap pea succotash 5 **GF**



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. **GF** = gluten friendly