

## CHEESE

GREEN HILL, double crème, georgia.....	7
REYPENAER, aged gouda, netherlands.....	6
THOMASVILLE, tomme, georgia.....	6
MOBAY, goat, sheep, grapevine ash, wisconsin.....	8
ASHER BLUE, georgia.....	7

## CHARCUTERIE

JAMON SERRANO, dry cured ham, spain.....	8
DUCK PROSCIUTTO, pine street market, georgia.....	7
WILD BOAR SALAMI, garlic, juniper.....	8
BRESAOLA, housemade air dried beef.....	6
LOMO, house made, lightly smoked pork loin.....	6
FOIE GRAS, fig jam, pistachio brittle, brioche.....	17

TASTING BOARD, served with lavash and traditional garnishes.....	32
<i>add foie gras</i> .....	8

## SNACKS & SMALL BITES

OYSTERS OF THE MOMENT.....	mkt
BURRATA, pistachio butter, sorghum, toast.....	13
TODAY'S CRUDO.....	14
HAND CUT FRIES, jamon serrano, parmesan, roasted garlic aioli.....	10
MARGOT DEVILED EGGS, speck, smoked paprika.....	8
CRAB TOAST, avocado coulis, roof top garden herbs, radish.....	15
COCONUT CURRY MUSSELS, toasted foccacia, scallion.....	16
CAJUN BBQ SHRIMP, french bread crostini, citrus garlic sauce.....	15
BRAISED PORK BELLY, filipino humba broth, pickled shallots, peanuts, cilantro.....	14
GRILLED SPANISH OCTOPUS, marble potatoes, citrus, saffron aioli.....	18
PAN SEARED SCALLOPS, endive citrus salad, caramelized endive puree, toasted pecans.....	18
LAMB TARTARE, green apple, ras el hanout, smoked quail egg, house made potato chips.....	15
SEASONAL VEGETABLE.....	13
COCOA ROASTED HEIRLOOM CARROTS, walnut vinaigrette, popped sorghum, walnut dust.....	13
TAGLIOLINI CACIO E PEPE.....	14
SUGAR SNAP PEAS mint yogurt, spring vidallia onion, marcona almonds, pork croutons.....	13
SPRING VEGATABLE SALAD golden beets, shaved asparagus, italian dressing, jalapeño-ranch croutons.....	12
SPINACH SALAD, dates, pomegranate, blue cheese, pumpkin seed vinaigrette.....	14

## PLATES

FISH OF THE MOMENT.....	mkt
16 HOUR BRAISED SHORTRIB, semolina fritter, roasted cipollini, braised lacinato kale.....	32
SOUTH AFRICAN SPICED CHICKEN BREAST, sweet potato-lime puree, charred scallion vinaigrette.....	26
LOBSTER PASTA, squid ink spaghetti, half lobster, calabrian chili, thai basil, mint.....	32
CONFIT OF DUCK LEG, parsnip puree, caramelized celeriac, balsamic chocolate jus.....	32
12 OZ NY STRIP, blue cheese spuma, smoked potatoes, shaved beet & arugula salad, aged balsamic.....	64