

## STARTERS & SMALL PLATES

**MYRTLE LEAF & LEMON OLIVES**, smoked myrtle & olive leaf, garlic, sherry, Spanish Gordal green olives 9

**LABNEH, FETA & FENNEL**, Split Creek goat yogurt and feta, shaved fennel bulb, lemon, aleppo chili oil, honey, sumac, mint, crudités and toasts 12

**FRIED SAGE MALFATTI**, sage & ricotta fritters, braised red sauce 12

**PIMENTO OYSTERS**, dressed Chebooktook oysters, vidalia onion, sherry vinegar & charred red pepper mignonette, tarragon oil, bay leaf, six per 20

**MISO & STRAWBERRY TUNA CRUDO**, yellowfin tuna, lime tamari, fish sauce, first SC berries, black sesame, pea shoots, pickled fennel, scallion, fried parsnip 15

**BROCCOLI CAESAR**, Growing Green Farms heirloom lettuces, garlic, anchovy, yolk, cracked pepper, capers, parsley, herbed panko, pecorino 15

**PEANUT & CHIPOTLE ROOTS**, rutabega, carrot, sweet potato, smoked chili, lime, peanut-miso cream, house kimchi, cilantro 14

**GOLD BEET TOAST**, roasted beet tapenade, zest, olive oil, aleppo, Rise Bakery sourdough, pickled carrot, fried shallot, fennel & sunflower shoots 15

**FOCACCIA & OIL**, rosemary bread, Greek olive oil 9

## PLATES

**STRIPED BASS & LENTILS**, NC salt water bass, preserved lemon, zucchini, brussels greens, Tuscan gold lentils, brown butter cauliflower puree, saffron buerre, pea shoots 32

**BUTTERNUT SQUASH FETTUCCINI**, winter squashes, aromatic herb butter, saffron broth, red chili, tarragon, pecorino, lemon ricotta, fried leeks 28

**LIME SHRIMP & BOK CHOY**, Georgia white shrimp, mussels, grilled baby choy, cabbages, roasted cauliflower, lime & red miso broth, celery, basil leaf 30

**TERES MAJOR & MUSHROOMS**, grass-fed Brasstown steak, peppercorn seared, oyster mushrooms, fermented garlic-shiitake mousse, fingerling potatoes, red wine jus, purple carrot 35

**FRIED CHICKEN & GREENS**, seven spice, brined boneless thighs, rice flour-panko fried, brussels greens, ginger-red pepper sauce, sesame, radish, scallions 32

20% Gratuity will be added to parties of six or more  
Due to limited supply, no substitutions please and thank you.

Consuming raw or undercooked meats & seafood  
may increase your risk of foodborne illness

1826 BISTRO  
ON THE GREEN