

STARTERS & SMALL PLATES

PICKLED PEPPERS, CHORIZO & CHEESE,
pickled sweet peppers, radish, baba ganoush,
Spotted Trotter chorizo, Tomme cheese

14

LIMA & MUSSEL TOASTS, speckled lima beans,
lemon dressed mussels, Rise Bakery baguette,
sherry-garlic aioli, sweet pepper, paprika

15

EGGPLANT, CARROT & LABNEH,
honey & lemon Split Creek goat yogurt,
harissa roasted eggplant, pickled carrot,
mint chermoula, fried beet

14

ARUGULA & DATE SALAD,
Growing Green Farms arugula,
date-pepita dressing, green apple,
pickled fennel, rinsed onion, fried capers

15

MISO, APPLE & SABLEFISH CRUDO,
white miso ponzu, lime, fish sauce, green apple,
aji dulce pepper, cucumber, cilantro, sesame oil

15

PAPRIKA ROASTED SQUASHES,
Growing Green Farms acorn & delicata
squashes, preserved lemon, honey,
pickled paprika pepper sauce

14

CHARRED CORN SOUP,
corn cob broth, sweet potato, bok choy,
Sante Fe chilies, basil, scallions

10

FOCACCIA, house thyme focaccia,
sea salt, good olive oil

10

PLATES

ARCTIC CHAR & FIELD PEAS, preserved lemon
seared char fish, Edisto Island conch peas, zucchini,
pumpkin-brown butter sauce, sunflower shoots

32

EGGPLANT & TOMATO FETTUCCINE,
heirloom tomato, roasted eggplant, lemon zest,
garlic, chili flake, fennel bulb, oregano, fennel,
bread crumb, Pecorino

27

PEANUT MUSSELS & SHRIMP, whole GA white
shrimp, ginger, garlic, serrano, scallion, grapefruit,
coconut milk, mizuna greens, basil oil, baguette

31

* **ADOBO COULOTTE STEAK,**
grass-fed Brasstown beef, smoked chili-tomato
barbecue, grilled red onion & sweet peppers,
fingerling potatoes, lime, sage, fried leeks

35

FRIED CHICKEN & CHOY, seven spice brined
boneless thighs, rice flour-panko fried, ginger,
sweet & sour sauce, grilled baby bok choy,
radicchio chow chow, scallion, sesame

31

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