

HUSHPUPIES blue corn, amberjack tartar (v)	8
BURRATA apricot butter, fresh strawberry, mezcal pickled peaches, baby greens, smoked almonds (v)	12
MUSSELS nola bbq, burnt lemon, rosemary	12
WINGS smoked, buffa-yaki, peanuts, pickled pineapple, sesame, cilantro	13
FRIES pickle sauce (v/gf)	7
PICKLES bbq chips, green chile cheese (v/gf)	11
SNACK PLATE house charcuterie, mustard, preserves, ciabatta	14
BEETS smoked, crème fraîche, ga honey, avocado, pecan granola, goat's milk cheddar (v)	9
CARROTS grilled, carrot cream, puffed red rice, simple vinaigrette, seeds (v/gf)	9
SWEET PEPPERS sherry, crawfish aioli, torn potatoes, smoked olives, ciabatta (gf)	10
SPRING GREENS black garlic caesar, parmesan, rye (v)	11
GREEK farro, drunk tomatoes, cucumber, onion, olives, peppers, arugula, mary's feta (v)	11
OCTOPUS charred, spiced grits, mussel escabeche, preserved blood orange + tomato puree, chicharrones	16
SHRIMP DUMPLINGS miso broth, pickled greens, mushrooms, chili oil	16
SPARE PORK RIBS smoked, fancy bbq, pickled pineapple, avocado, cucumber, sesame	26
FRIED CHICKEN confit, o.g. pea + peanut salad, bacon, house hot sauce (gf)	15
BRISKET smoked, corn milk, pickled collards, bbq corn nuts (gf)	14
GA TROUT cornmeal crust, grains, white bbq, black eyed pea chow chow, pecans	23
MUSHROOM ROLL smoked oyster mushrooms, bbq, mustard slaw, tgm bun (v)	13
*BURGER house grind, white cheddar, tomato jam, pickle slaw, dill mustard, tgm bun bacon 4 egg 2	13
ADD PROTEIN TO ANY DISH chicken / tofu 5 shrimp / brisket 7	

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

WE ARE DEDICATED TO USING THE BEST QUALITY INGREDIENTS. WE SERVE WILD AND SUSTAINABLE SEAFOOD, HUMANELY RAISED POULTRY, GRASS-FED FREE-RANGE MEATS, LOCALLY SOURCED EGGS AND SEASONALLY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.