

CHRIS'S BREAD OF THE MOMENT	6
FRIES pickle sauce (v/gf)	7
PICKLES bbq chips, green chile cheese (v/gf)	11
HUMMUS garlic chili oil, house-made pita, za'atar (vg)	8
BEETS + CARROTS charred carrots, smoked beets, carrot cream, puffed red rice, seeds & herbs (v/gf)	11
FRIED BRUSSELS charred onion soubise, hibiscus pickled shallot, parmesan (v/gf)	8
BURRATA charred leek, tomato, compressed cucumber, radish, wild onion oil, coriander balsamic (v)	12
MUSSELS nola bbq, burnt lemon, rosemary	12
WINGS smoked, buffa-yaki, peanuts, pickled pineapple, sesame, cilantro	13
SNACK PLATE house charcuterie, mustard, preserves, ciabatta	14
SPRING GREENS black garlic caesar, parmesan, rye (v)	11
GREEK farro, drunk tomatoes, cucumber, onion, olives, peppers, arugula, mary's feta (v)	11
SMOKED BRISKET MELT american cheese, caraway butter-poached onions, yellow mustard, TGM rye	15
MUSHROOM ROLL smoked oyster mushrooms, bbq, mustard slaw, TGM bun (v)	13
GA TROUT seared, carmelized fennel, shaved fennel, smoked jowl bacon, dill whipped cream (gf)	17
CHICKEN & DUMPLINGS green onion dumplings, ginger chicken gravy, charred baby carrots, shaved celery	15
SEARED PORK LOIN roasted fingerling sweet potato, charred wild onions, blackberry puree, crispy sage (gf)	17
*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 7

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

BIG GREEN EGG TACOS FOR \$8

EVERY WEDNESDAY

ASK YOUR SERVER FOR DETAILS

LIMITED AVAILABILITY

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 SOURCED PRODUCE.

***PLEASE MAKE YOUR SERVER OR BARTENDER AWARE OF ANY ALLERGIES, DIETARY RESTRICTIONS, OR SPECIAL REQUESTS.**

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