



***COLD WATER OYSTERS**

- E - BLUE POINT** | *sweet, salty* | Wash Point, Virginia
- W - KUMOMATO** | *cucumber, melon* | Puget Sound, Washington State
- W - WILDCAT COVE** | *plump, mild* | Puget Sound, Washington State

East Coast - 3 West Coast - 4

SAVOURIES

CHARCUTERIE peach mustard, pickles, baguette

mortadella mousse sicilian pistachio macaroons

felino fennel scented pork salami **coppa** cured & dried pork shoulder

bresaola air cured beef | **finocchino** fennel seed and black pepper scented pork salami

ARTISAN CHEESE *grapes aigre doux, candied nuts, grilled baguette*

maytag cow's milk | **pimento cheese** cow's milk | **laura chenel, garden herbs** goat's milk

delice de bourgogne cow's milk | **manchego** sheep's milk

one - 7 / three - 18 / five - 25

HAND CUT COTTAGE FRIES | *espelette, duke's mayonnaise* | 6

OKRA | *southern fried* | vidalia onion, seven lamps hot sauce, maytag blue cheese | 9

MEATBALLS | *slow roasted* | tomato grits, tomato & basil ragu | 10

LOBSTER BUN | *steamed* | brioche bun, knuckle & claw meat, celery aioli | 21

SMALL PLATES

ROASTED SQUASH SOUP | local squash, parmesan frico, e.v.o.o. | 7

RUBY BEET SALAD | *marinated* | fuji apple, watermelon radish, oj fennel, warm bucheron, bacon jam | 10

SUMMER VEGETABLE SALAD | *roasted* | gem lettuce, charred squash, tomato, okra, green beans, dill vinaigrette | 10

BLACK RICE AND BLUEBERRY SALAD | bok choy, avocado, pistachio, candied fresno chili, goat cheese vinaigrette | 10

MAINE MUSSELS & ANDOUILLE | *skillet roasted* | white wine, charred jalapeno, fennel butter, grilled baguette | 14

GEORGIA QUAIL | *crispy* | creamed farro, parmesan cheese, heirloom tomato, wild flower honey | 16

PASTA

PARSLEY RAVIOLI | *stuffed with aged fontina & mascarpone* | charred fennel, chili, zucchini brodo, grana padano, bread crumbs | 15/23

BLACK SPAGHETTI | GA shrimp, broccoli rabe, garlic, red pepper, cumin, grana padano, bread crumbs | 17/ 25

IDAHO POTATO GNOCCHI | roasted okra, calabrian chili, fresh herbs, grana padano, bread crumbs | 15/ 23

MEZZALUNA | *stuffed with mushroom & mascarpone* | shiitake mushrooms, garlic brodo, grana padano, bread crumbs | 15/23

PLATES

LA BELLE FARMS DUCK | *wood grilled* | fregola sarda, summer squash, calabrian chili, blueberry preserves | 26

BRAMLETT FARMS TROUT | *wood grilled* | watermelon & breakfast radish, cucumber, lemon caper dressing | 28

SPRINGER MOUNTIAN CHICKEN BREAST | *wood grilled* | lady pea & butter bean succotash, haricot verts, almond, smoked jus 24

HANGER STEAK | *wood grilled* | fingerling potatoes, rapini, garlic, horseradish | 30

VEGETABLES

LADY PEA & BUTTER BEAN SUCCOTASH | *skillet roasted* | garlic, lemon, chili | 6

FINGERLING POTATOES | *skillet roasted* | garlic, lemon, chili | 6

COCKTAILS, BEERS & JERK SODAS

SIGNATURE COCKTAILS

- SCARLETT GINGER** vodka, lime, pomegranate, ginger | 13
APPLE A DAY bulrush gin, granny smith apple, moscato d'asti, basil, lime | 13
THE IRRATIONAL bellringer gin, chilies, grapefruit, lime, bitters, mint | 13
MR. NICE GUY belle isle blood orange moonshine, plum, lavender, lime, preserved grapefruit | 14
TIKI TUESDAY tequilla, charred & peppered pineapple, lime, green chartreuse, sage | 14
VINCE'S SECRET SANGRIA belle isle honey habanero moonshine, green apple, lime | 15
PITMASTER four roses bourbon, apricot, chipotle, brown sugar, lemon, mint | 14
MEDICINE MAN four roses bourbon, mezcal, lemon, house ginger beer | 14
SMOKIN' & JOKIN' old overholt rye, campari, amaro nonino, absinthe, tobacco and CBD mist | 14
W. 57TH four roses bourbon, hardwood smoked sweet vermouth, bitters, smoked cherry | 14

CLASSIC COCKTAILS

- FITZGERALD** gin, lemon, angostura bitters | 12
OLD FASHIONED four roses, old overholt, bitters | 13
MEZCAL PALOMA | montelobos mezcal, grapefruit, lime, grapefruit topo chico | 13
IRISH MULE bushmill's irish whiskey, house ginger beer | 14

SLUSHIE

- HASHTAG BASIC** belle isle cold brew coffee moonshine, pumpkin, pumpkin spice, espresso, milk, vanilla whip | 13

WINE

SPARKLING

- N.V. **FAIRE LA FETE 375 ML** | brut | Cremant de Limoux | 50
 N.V. **STEPHEN MAURICE** | brut | crémant de Bourgogne | 75
 N.V. **JAUME SERRA** | cava | Spain | 9/40
 N.V. **CLARA VIE** | brut nature | Blanquette De Limoux | 11/55
 16' **DANTE RIVETTI** | Moscato d' asti | asti d.o.c. | 12/60

WHITE

- '18 **DALTON** pinot gris | Galilee, Israel | 70
 '12 **VON HOVEL** | riesling | Mosel, Germany | 80
 '14 **DOMAINE MONTMAINS** | chardonnay | Chablis 1er Cru | 100
 '11 **DOMAINE CHEVAU** | chardonnay | Pouilly Fuisse | 90
 15' **SANT' ELENA** | friullano | Friulli, Italy | 48
 '17 **BARBERANI** | grechetto | orvieto classico superiore, Italy | 50
 '16 **LEGADO** | dry muscat | Campo de Borja, Spain . | 11/44
 '17 **BRIGALDARA** | garganega | Soave D.O.C | 11/44
 '17 **NESSA** | Albarino | Rias Baixas, Spain | 12/48
 '16 **BARONE FINI** | pinot grigio | Alto Adige, Italy | 48
 '12 **WILLI HAAG** | dry riesling | Mosel, Germany | 11/44
 '16 **TRIMBACH** | pinot blanc | Alsace, France | 13 / 52
 '15 **THE CRUSHER** | chardonnay | California | 11/44
 '15 **JJ VINCENT** | 100% chardonnay | Burgundy, France | 13/52
 '15 **CHATEAU LA NOE** | melon de Bourgogne | Loire, France | 12/48
 '17 **JACKEY MARTEAU** | sauvignon blanc | Touraine, France | 12/48

BOTTLES & CANS

- RED HARE GEM CITY** | light lager | Marietta, GA. | 7
JEKYLL PAJAMA MAMA | cream ale | Alphretta, GA. | 7
TERRAPIN GOLDEN | golden ale | Athens, GA | 7.5
REFORMATION CADENCE | belgian ale | Woodstock, GA. | 7
PRETORIA FIELDS WALKER STATION | stout | Albany, GA | 7
ARCHES QUEEN'S WEISS | hefewizen | Hapeville, GA | 7
STEADY HAND FLOWER BUSINESS | double ipa | Atlanta, GA | 8
CREATURE COMFORTS ATHENA PARADISO | berliner weisse | Athens, GA | 9
CREATURE COMFORTS TROPICALIA | india pale ale | Athens, ga | 9
SCOFFLOW POG BASEMENT | india pale ale | Atlanta, GA. | 8
SWEETWATER 420 | pale ale | Atlanta, GA. | 6.5
BACKFORTY "NAKED PIG" | pale ale | Gadsden, AL | 7.5
TERRAPIN RECREATION | american pale ale | Athens, GA | 7.5
WILD HEAVEN EMERGENCY DRINKING BEER | Avondale Estates, GA | 7

ROSE

- N.V. **FAIRE LA FETE** | brut rose | Cremant de Limoux | 13/65
 '17 **DOMAINE BUNAN** | bandol blend | Bandol, france | 70
 '17 **COENOBIUM** | monastic blend | Lazio I.G.P. | 80
 '17 **LAURENT MIGUEL** | cinsault / syrah | France | 11/44
 '18 **EMERALD HARE** | pinot noir / cabernet | Napa, CA | 10/40

RED

- '14 **TIMBRE** | pinot noir | Monterey, CA | 56
 '16 **STEEVE CHAVRET** | gamay | Morgon, Beaujolais | 70
 '13 **HENRI PRUDHON** | pinot noir | Saint Aubin 1er Cru | 100
 '16 **RAMS GATE** | pinot noir | Sonoma coast | 120
 '16 **PURPLE HANDS** | pinot noir | Stoller Vineyard Dundee, OR | 110
 '14 **LUIGI GIORDANO** | Barbaresco | Cavanna D.O.C.G. | 100
 '17 **TAMI** | nero 'avola | D.O.C. Sicilia, Italy | 60
 '17 **LAS PERDICES** | Malbec | Mendoza, Argentina | 48
 '17 **ETIENNE BECHERAS** | syrah | Crozes – Hermitage | 80
 '14 **ODDERO** | Barolo | Barolo DOCG, Italy | 130
 '15 **PASCAL GRANGER** | gamay | chenas, Beaujolais | 60
 '14 **CHATEAU HAUT SEGOTTES** | cab franc/merlot | st. emilion grand cru | 100
 '15 **LEGADO** | garnacha | Campo de Borja, Spain | 15/60
 14' **FATTORIA** | sangiovese | Chianti Classico D.O.C.G | 14 / 56
 '13 **EL VINCULO** | tempranillo | La Mancha, Spain | 13/52
 '14 **KEN WRIGHT** | pinot noir | Willamette Valley, OR | 19/76
 '15 **PELISSERO** | barbera | Alba D.O.C | 16/64
 '16 **DANIEL COHN** | cabernet sauvignon | Sonoma, CA | 16/64
 '12 **SCHWEIGER** | cabernet sauvignon | Spring Mountain, Napa | 25/100
 '18 **KOKOMO** | zinfandel | dry creek valley, Sonoma, CA | 16/64
 '16 **KENWOOD** | pinot noir | Russian River Valley | 14/56
 '15 **VIDAL- FLEURY** | Rhone blend | Ventoux, France | 12/48
 '15 **CUVELIER LOS ANDES** | Malbec | Mendoza, Argentina | 14/56

EVERYDAY BEVERAGES

- COKE | 3.5
 DIET COKE | 3
 SWEET TEA | 2.5
 ICED TEA | 2.5
 TOPO CHICO | 3.5

HOUSEMADE JERK SODAS | 4.5

- PLUM & LAVENDER
 GRAPEFRUIT HABANERO
 GINGER BEER