

SEVEN LAMPS

SMALL PLATES

- Pimento Cheese** smoked bacon jam, prosciutto di parma, pickles, garden rosemary + grapefruit butter, house country bread - 12
- Royal Red Georgia Shrimp** scampi butter, charred onions, aji amarillo, brioche - 16
- El Camino Smoked & Fried Wings** pickled red onion, cilantro, aji verde - 11
- Grilled Octopus a la Gallega** pickled potato, chile, capers, lemon - 16
- Roasted Garlic + Edamame Hummus** black sesame seeds, sourdough, crudite - 10
- Smoked Turkey + Dumplings** cream biscuit, roasted parsnips, smoked turkey broth - 10
- Lobster Bun** knuckle & claw meat, celery, fennel, baked brioche, dill potato chips - 28
- Spicy Maine Mussels** chorizo verde, green chili + tomatillo broth, sourdough - 16

VEGETABLES

- Hand Cut Fries** cotija, herbs, red pepper ketchup, aji verde, tabasco blue cheese - 8
- Roasted Winter Squash + Sweet Potato Soup** sage + vanilla scented brown butter - 8
- Fried "Pickles"** pickled cauliflower & okra, shishitos, guajillo aioli - 12
- Ruby Beets Tartare** 7 herb salad, raddichio, frisee, plantain chips - 12
- Artisan Green Salad** scarlet turnips, tomatillo, fennel, pickled jalapeno & onion, cherry tomato, sherry vinaigrette - 12
- Carrot + Farro Salad** local winter greens, roasted + pickled carrots, goat cheese, calabrian chili vinaigrette - 12
- Crispy Brussels Sprouts** peanuts, apple cider vinegar, curry, mint crema - 12

MAINS

- Tagliatelle** roasted sweet potato, broccoli rabe, foraged mushroom, roasted garlic + sweet potato mousse - 20
- 50/50 Burger** double patty, bacon, sweet onions, b & b pickles, 1000 island, cheddar gratin, hand cut fries - 18
- Riverview Farms Boneless Pork Chop** broccoli rabe, caramelized sweet potatoes, apple + raisin mostarda - 24
- Pan Seared GA Trout** caramelized cauliflower, red pepper & pistachio soffrito, wilted siberian kale - 22
- Scottish Salmon** sweet corn succotash, lobster cream, red onion jam - 28
- Springer Mountain Farms Chicken Breast** fingerling potatoes, local greens, roasted garlic, salsa verde - 21
- Wood Grilled Flat Iron Steak** roasted baby carrots and parsnips, guajillo barbacoa - 30

SWEETS

- Milk Chocolate Pot de Creme** marshmallow cream, WC graham crumble - 9
- Apple & White Chocolate Crumble** cranberry, salted caramel, vanilla bean ice cream - 9
- Orange + Chocolate Cake** creamsicle ice cream, candied orange, mandarin orange glaze - 9

Craft Cocktails

Scarlet Ginger vodka, lime, pomegranate, ginger - 14
Twisted Granny belvedere vodka, granny smith apple, cured lime, cava, basil - 14
The Irrational tyler's gin, grapefruit, lime, chilies, bitters, mint - 13
Fire in the Sky tequila, grapefruit, lime, serrano, red wine pear "float" - 14
Jeneva's Secret Sangria white wine, blood orange moonshine, cranberry, ginger, lemon, apple, winter spices - 15
Medicine Man four roses bourbon, mezcal, lemon, house ginger beer - 15
Cup of Booze four roses bourbon, campari, cocchi americano, chartreuse - 14
Dickel and Dew george dickel rye, mountain dew reduction, orange bitters - 14
Old Fashioned four roses bourbon, old overholt rye, angostura bitters - 14
Scotty Toddy scotch, cured lemon, vanilla, brown sugar, amaro, burned lemon - 14
Bomb.com smooth ambler contradiction, cocoa, smoked marshmallow, graham cracker - 15
 Slushie
Thin Mints apostoles gin, thin mints, six & twenty carolina cream, mint + chocolate whip, crumbled thin mints - 13

WHITE WINE

Pavao Vinho Verde
portugal - 12/48
Nessa Albarino
rias baixas, spain - 13/52
Jackey Marteau Sauvignon Blanc
touraine, france - 14/56
Altanuta Pinot Grigio
alto adige, italy - 12/48
Domaine Renaud Chardonnay
macon, burgundy, france - 15/60
Selbach Riesling
mosel, germany - 13/52
The Crusher Chardonnay
california - 12/48

RED WINE

Ken Wright Pinot Noir
willamette valley, or - 19/76
Coltibuono Sangiovese
chianti classico doc, italy - 13/52
Lambert Cabernet Franc
chinon, loire, france - 16/64
Vidal Fleury Rhone Blend
ventoux, france - 13/52
Perdices Malbec
mendoza, argentina - 14/ 56
El Vinculo Tempranillo
la mancha, spain - 14/56
Kokomo Zinfandel
dry creek valley, ca - 16/64
Schweiger Cabernet
spring mountain, napa - 20/80

BEER

Lloyd's Light
3.8% light lager - 7
Emergency Drinking Beer
4.4% pilsner-style - 7
Creature Comforts Athena
4.5% berliner weisse - 9
Gate City Copperhead
5.2% amber ale - 7.5
Orpheus Atalanta
5.25% plum saison - 8
Scofflaw P.O.G.
7.0% ipa - 8
Creature Comforts Tropicalia
6.5% ipa - 9
Steady Hand Flower Business
9% double ipa - 8
Pretoria Fields Walker Station
6.5% stout - 7

BUBBLES

N.V. Hild Elbling Sekt
mosel, germany - 11/55
N.V. Jaume Serra Cava
spain - 10/50
N.V. Faire La Fête
brut rose, limoux - 13/65

ROSE

Laurent Miquel
france - 13/52
Emerald Hare
napa, ca - 12/48