

**TABLE OF CONTENTS**

**I. RAW AND CHILLED**

HALF DOZEN OYSTERS OF THE DAY..... MKT  
cocktail sauce, mignonette, lemon  
MAHI MAHI CEVICHE..... 15  
ginger tequila aguachile, avocado mousse

**II. SHAREABLE**

SOUP OF THE DAY..... MKT  
BRUSSELS SPROUTS..... 13  
sorghum glaze, lemon crème fraiche  
HAND CUT FRIES..... 9  
herb buttermilk ranch, ketchup  
CHARCUTERIE BOARD..... 20  
pimento cheese, bacon jam, grapefruit  
butter, pickled vegetables, sourdough  
CORN AND JALAPEÑO HUSHPUPPIES..... 12  
spicy sorghum glaze  
PEI MUSSELS..... 19  
andouille, white wine, fennel butter,  
tarragon, grilled sourdough  
GRILLED OYSTERS..... 20  
parmesan herb compound butter  
SAUTEED GULF SHRIMP..... 18  
new orleans style scampi sauce, sweet  
potato biscuit  
BGE SMOKED & FRIED WINGS..... 14  
buffalo sauce, pickled red onion,  
herb buttermilk ranch  
LAMB MEATBALLS..... 18  
taziki, pickled red onions, sourdough

**III. SALADS**

FALL HARVEST SALAD..... 18  
baby kale, arugula, mix greens,  
roasted root vegetables, green apple,  
cheddar, maple bacon vinaigrette  
CAESAR..... 16  
roma crunch, grana padano, croutons,  
shaved egg, anchovies, creamy caesar  
AVOCADO + QUINOA..... 17  
sea island red peas, arugula, radish,  
cucumber, pumpkin seeds, cilantro  
vinaigrette  
ARUGULA AND GOAT CHEESE..... 18  
fresh georgia strawberries, passion  
pickled golden beets, bruleed goat  
cheese, shaved red onion, shaved  
fennel, toasted  
pistachios, preserved lemon and dill

*add (grilled): chicken +8 shrimp +11 salmon +15*

**IV. FROM THE WOOD FIRE GRILL**

WOOD GRILLED GEORGIA QUAIL..... 26  
caramelized sweet potatoes, baby  
kale, cranberry duck reduction  
STEAK FRITES AU POIVRE..... 36  
butcher cut, black garlic compound  
butter, frites, red wine demi  
BRAISED LAMB SHANK..... 34  
purple potato, heirloom tomatoes,  
broccolini, demi  
ATLANTIC SALMON..... 32  
sweet corn succotash, tomato, fava  
beans, onion jam, lobster cream sauce  
ANDOUILLE CRUSTED REDFISH..... 36  
wild caught redfish, andouille crust,  
squash and zucchini, shoestring  
potato, red peppers, sauce meuniere  
HOUSE FETTUCCHINE CARBONARA..... 24  
sundried tomato, house bacon, summer  
peas, egg yolk, tomato sugo  
VEGAN FORBIDDEN CHICKPEA CURRY..... 24  
turmeric curried chickpea, roasted  
cauliflower, peppers, coconut milk,  
forbidden black rice, peanut flour,  
pineapple chutney

**V. HANDHELD**

THE BURGER..... 20  
bacon, sweet onions, b&b pickles,  
1000 island, cheddar  
MAINE LOBSTER ROLL..... 43  
green apple, remoulade, celery,  
house bacon, honeyed brioche



*\* served with fries or side salad\**

**VI. DESSERT**

DANNY'S CHOCOLATE BROWNIE..... 12  
peanut butter cream cheese mousse,  
roasted peanuts  
TIRAMISU..... 12  
homemade lady fingers, mascarpone,  
espresso, coco  
WHITE CHOCOLATE BREAD PUDDING..... 12  
cranberries, caramel drizzle

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

# CRAFT COCKTAILS

ISSUED TO: <b>Salim</b>	DUE
THE IRRATIONAL fords gin, grapefruit, lime, chillies, bitters, mint	15
ESPRESSO MARTINI ketel one, mr. black coffee liquor, espresso	16
SMOKE SIGNAL ilegal mezcal, smoked pineapple infused rum, lime juice	15
APPLE RUM SOUR ron zacapa, apple whisky, lemon, cinnamon, orgeat	15
MORE PASSION weber ranch agave vodka, passion fruit syrup, lime, prosecco	15
STRAWBERRY DREAMS george dickel rye, basil, strawberry, lemon juice	15
HIBISCUS MULE whistle pig bourbon, ginger liqueur, lime, hibiscus, ginger beer	15
SMOKED OLD FASHIONED whistle pig bourbon, whistle pig rye, amaretto, simple, bitters	15
PUSHIN "P" don julio tequila, peach liquor, strawberries, lemon, chillies, mint	17
GUAVARITA el jimador reposado, lime juice, guava syrup	16
EVENTIDE americano aperitivo, fords gin, orange bitters, orange zest	15

## I. BEER

SWEET WATER LAGER.....	8
4.5% lager	
WISEACRE TINY BOMB.....	7
4.5% american pilsner	
YAZOO DADDY-0.....	8
5.0% pilsner	
DOGFISH HEAD SEAQUENCH ALE.....	8
4.9% session lime and sea salt sour	
CREATURE COMFORTS TROPICALIA.....	9
6.5% ipa	
SWEETWATER H.A.Z.Y.....	8
6.2% ipa	
NEW REALM BLACKBERRY SMOKE.....	8
4.0% american lager	
NEW REALM PSYCHEDELIC RABBIT.....	8
6.5% transcendent ipa	
GATE CITY COPPERHEAD.....	8
5.2% american amber ale	

## II. WHITE WINE

ABADIA DE SAN CAMPIO ALBARINO.....	16/64
d.o. rias baixas, spain	
THE CROSSINGS SAUVIGNON BLANC.....	14/56
marlborough, new zealand	
MOUTON CADET BORDEAUX BLANC.....	13/52
bordeaux, france	
FRISK PRICKLY REISLING.....	13/52
victoria, australia	
BARONE FINI PINOT GRIGIO.....	14/56
valdadige d.o.c, italy	
MADELENA CHARDONNAY.....	14/56
monterey, california	
CHEHALEM UNOAKED CHARDONNAY.....	14/56
willamette valley, oregon	
BRAVIUM CHARDONNAY.....	15/56
russian river valley	
RIVA DE LA ROSA VERMENTINO.....	13/52
toscana, italy	
M. CHAPOUTIER LUBERON LA CIBOISE BLANC..	14/56
rhone valley, france	

## III. RED WINE

IL BASTARDO SANGIOVESE DI TOSCANA ROSSO..	12/48
toscana, italy	
V. CERNA CHIANTI CLASSICO PRIMOCOLLE..	13/52
tuscany, italy	
HIGHLANDS 41 BLACK GRANITE BLEND....	13/52
paso robles, central coast, california	
THE CALLING PINOT NOIR.....	18/72
sonoma coast, california	
LINGUA FRANCA PINOT NOIR.....	19/76
willamette valley	
MARCHESI DI BAROLO MARAIA.....	14/56
barbera del monferrato, piedmont, italy	
BEN MARCO MALBEC.....	17/68
mendoza, argentina	
SAN SIMEON CABERNET SAUVIGNON.....	19/76
paso robles, california	
CARMEL ROAD CABERNET SAUVIGNON.....	17/68
california	
KATHERINE GOLDSCHMIDT CABERNET.....	18/72
sonoma, alexander valley, california	

## IV. ROSÉ + BUBBLY

GRANDIAL BLANC DE BLANC BRUT.....	11/55
california	
AVISSI PROSECCO.....	13/52
veneto, italy	
ACINUM PROSECCO ROSÉ.....	15/60
veneto, italy	
RIVAROSE BRUT ROSÉ.....	13/52
france	
FLEURS DE PRAIRIE ROSÉ.....	13/52
côtes de provence, france	