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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: Salim	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	