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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 fraîche	
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 vinaigrette	

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

CHOCOLATE BROWNIE.....	12
peanut butter cream cheese mousse, roasted peanuts	
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. BURGERS AND STEAKS COOKED TO ORDER.

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
rhône 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. ROSE + BUBBLY

GRANDIAL BLANC DE BLANC BRUT.....	11/55
california	
AVISSI PROSECCO.....	13/52
veneto, italy	
LAMBERTI 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	

SEVEN LAMBS
LIBRARY