

6/23/2021

good evening

to share

Herb Infused Olive Oil with Balsamic Vinegar, Parmesan & Housemade Focaccia 5

House Made Potato Chips with Aioli 6

Provençal Marinated Olives 6

Artisan Cheese: Lil Moo Cow's Milk, GA with Watermelon Pickles & Toasts 14

first course

Chilled Celery Soup with Marinated Gorgonzola 7

Greener Roots Lettuces with Peaches, Pecans & Blue Cheese Dressing 9

Golden Beets with Shaved Fennel, Walnuts, Basil & Goat Cheese 14

Smoked Salmon Dip with Caperberries & Crostini 14

Chicken Sausage with Pickled Red Onion, Cucumber, Radish & Mustard Vinaigrette 14

second course

Grilled Bavette Steak with Crispy Yukon Gold Potatoes, Cippolini Onions, Spinach & Steak Sauce 30

Pan Roasted Chicken with Summer Squash, Fregola, Swiss Chard & Fennel 27

Lamb Ragout with Hummus, Cucumber, Red Onion, Watercress, Cherry Tomatoes & Feta 28

Grilled Tuna with Roma Beans, Fingerling Potatoes, Red Onion, Olives & Hard Cooked Egg 28

Mr. Aaron's Gnocchetti with Creamy Brisket & Mushroom Sugo 21

Local Squash with Fregola, Carrots, Peppers, Onions & Pesto 20

Chef De Cuisine Hadley Long

Menu subject to change due to quantity & availability of ingredients. Inform your server of any allergies or dietary requirements so we may serve you better.

*These foods may contain undercooked ingredients and or be cooked to order. Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of food borne illness.

