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executive chef todd webster

## small

### SEASONAL OYSTERS\*

coconut cream sriracha (GF)  
6ct 18, 12ct 32

### MANCHEGO FRITTERS

sweet chili sauce 9

### BACON-WRAPPED GA PEACHES

daily's bacon, balsamic  
reduction (GF) 10

### THAI CHILI CALAMARI

baby squid, thai chili pepper,  
ginger 12

### HOUSE-MADE RICOTTA

seasonal jam, arugula,  
crostinis 10

### FRIED GREEN TOMATOES

red pepper aioli, baby heirloom  
tomatoes 9

### PERUVIAN CEVICHE

locally-sourced fish, red onion,  
fresh lime, habanero sauce (GF) 11

### SOUP OF THE DAY

cup 4, bowl 5

## salads

### GRILLED MANGO SALAD

french feta, mixed herbs,  
toasted almonds (GF) 12

### ASIAN SHRIMP NOODLE SALAD

sesame-ginger shrimp,  
rice noodles, cilantro-lime  
dressing (GF) 15

### GRILLED CAESAR SALAD

char-grilled romaine heart,  
roasted poblano caesar  
dressing, paprika croutons 10

### HOUSE SALAD

rocket, pickled red onions,  
orange, aged manchego,  
spiced pepitas (GF) 10

### GREEK CHICKPEA SALAD

kalamata olives, french feta,  
oregano, sherry vinaigrette (GF) 10

### CHOPPED COBB SALAD

romaine, turkey, daily's bacon,  
egg, tomato, avocado, cucumber,  
feta, crispy, chickpeas,  
buttermilk-herb dressing (GF) 14

add to any salad:

chicken 5, shrimp 7,  
salmon\* 8, steak\* 9

## 1800° broiler

choice of side

14oz HAND-CUT ANGUS RIBEYE\* 28

8oz FILET\* 30

8oz BISTRO STEAK\* 19

28oz SHAREABLE PORTERHOUSE\*  
choice of two sides 55

1.5 POUND WHOLE BRANZINO  
lime, cilantro, ginger 30

add for \$2: veal demi, chimichurri, gorgonzola

## medium

### HOLLANDER & DE KONING MUSSELS

white wine beurre blanc, heirloom tomato, crispy french bread (GF) 14

### CHAR-GRILLED OCTOPUS

ga sweet corn hash, sweet potato, red onion, corn shoots (GF) 15

### BURRATTA

seasonal fruit, micro basil, extra virgin olive oil,  
fleur de sel (GF) 12

### CHICKEN FINGERS

smoked honey-chili glaze 13

### HALF-POUND CHEESEBURGER\*

house-ground chuck beef, house-made bread and butter pickles,  
american cheese, tomato, brioche bun 13

### CRISPY JERK PORK BELLY

danish pork belly, house-made jerk sauce, coconut-lime rice (GF) 14

## large

### CHICKEN PARMESAN

house-made pappardelle pasta, alfredo sauce 16

### PAN-SEARED CANADIAN SALMON\*

adobo rub, black beans, cilantro-lime rice (GF) 23

### ASIAN SHRIMP & GRITS

palacios chorizo, red pepper, sweet chili cream sauce,  
wasabi grits 24

### KOREAN BBQ SHORT RIB

house-made kimchi, korean bbq sauce, toasted peanuts (GF) 26

### PAN-SEARED ½ CHICKEN

wilted oriental kale, whipped potatoes, pan sauce (GF) 25

### PORCHETTA

danish pork belly, garlic confit, summer beans (GF) 22

## sides:

wilted oriental kale (GF), wasabi grits (GF), whipped potatoes (GF),  
summer beans, charred asparagus (GF), roasted romanesco (GF),  
blackened fries (GF), sweet potato fries (GF), side salad (GF)

## red wine

Pinot noir, LA CREMA, monterey 10/38  
Pinot noir, LANDER JENKINS, california 10/38  
Pinot noir, WOODWORK, california 9/34  
Pinot noir, DUCKHORN GOLDENEYE,  
anderson valley 125  
Malbec, PASCUAL TOSO, argentina 9/34  
Merlot, CASA MATEO, california 6/22  
Zinfandel, BIG SMOOTH, california 10/38  
Blend, GUNDLACH BUNDSCHU MOUNTAIN CUVÉE,  
sonoma 10/38  
Cabernet sauvignon, CASA MATEO, california 6/24  
Cabernet, JOSEPH PHELPS, napa valley 140  
Cabernet, STORYPOINT, california 9/34  
Cabernet, TRIM, california 10/38

## draft beer

Blue moon, belgian white 5.4% 7  
Bud light, american light lager 4.2% 6  
Full sail blood orange, wheat ale 5.2% 8  
Monday night slap fight, ipa 6.2% 8  
Reformation providence, belgian tripel 9.2% 9  
Stella artois, pilsner 5.2% 8  
Sweetwater 420, extra pale ale 5.7% 7  
Three taverns night on ponce, ipa 7.5% 8  
Wild heaven white blackbird, saison 6% 8  
Wicked weed pernicious, ipa 7.3% 8

## bottled beer

Bud light 4.2% 5  
Corona extra 4.2% 6  
Crispin cider 5% 6  
Heineken 5% 6  
Michelob ultra 4.2% 5  
Miller lite 4.2% 5

## lemonade & tea

Blood orange lemonade  
Raspberry-ginger lemonade  
Lavender iced tea  
Strawberry-basil iced tea

## white wine

Riesling, TWISTED RIVER, germany 9/34  
Sauvignon blanc, KIM CRAWFORD, new zealand 10/38  
Fume blanc, FERRARI-CARANO, sonoma 10/38  
Pinot grigio, STELLINA DE NOTTE, italy 8/30  
Chenin blanc/viognier, PINE RIDGE, california 10/38  
Chardonnay, BLACK STALLION, napa valley 8/30  
Chardonnay, CASA MATEO, california 6/22  
Chardonnay, SONOMA-CUTRER, russian river valley 12/46

## rosé

Sweet rosé, CASTELLO DE POGGIO,  
puglia, italy 8/30  
Rosé, H & B, france 8/30  
Sparkling rosé, DOMAINE BOUSQUET,  
mendoza, argentina 8/30

## bubbles

Brut, CHANDON, california (split) 12  
Champagne, VEUVE CLICQUOT, france 100  
Prosecco, ZONIN, veneto, italy split 9, btl 38

## cocktails

### UNCLE AL'S NEPHEW

altos reposado tequila, grapefruit juice, agave,  
jalapeño

### 1.21 JIGAWATTS!

absolut citron, lemon juice, st. germain  
elderflower, agave syrup, mint

### SOUTHERN SCIENTIST

deep eddy peach, pineapple juice,  
lime juice, grenadine

### TEQUILA FUSION

herradura silver, cointreau, blood orange juice,  
lime juice, agave

### WARSAW MULE

belvedere, angostura bitters, 1821 ginger beer

### LEMON-BERRY FUSION

deep eddy lemon, fresh blueberries, sugar rim

"If others often plague thee  
And do or say evil of thee,  
Think also they came here  
Without having asked for it.  
Think, though you may not like it,  
You, too, plagued others often.  
As this cannot be altered,  
Think gently of everyone."

-Albert Einstein