

E

starters

DEVILS ON HORSEBACK

bacon-wrapped dates, bleu cheese, micro basil, balsamic reduction 10

THAI CHILI CALAMARI

garlic, ginger, red onion, scallion, cilantro, coconut sriracha 12

CHEESE FRITTERS

chiuhuahua, sweet chili sauce 11

FRIED GREEN TOMATOES

baby heirloom tomatoes, red pepper aioli 10

PERUVIAN CEVICHE

locally-sourced fish, red onion, fresh lime, habanero sauce (GF) 12

CHICKEN TENDERS

chipotle honey mustard, fries 13

CHARGRILLED OCTOPUS

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

SOUP OF THE DAY

cup 4, bowl 5

salads

ASIAN SHRIMP NOODLE SALAD

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

GRILLED CAESAR

chargrilled romaine heart, roasted poblano caesar dressing, parmesan, paprika croutons 10

HOUSE

rocket arugula, local ga apple, pickled red onion, feta, spiced pepitas, champagne vinaigrette (GF) 10

COBB

romaine, house-smoked turkey, bacon, egg, tomato, cucumber, feta, crispy chickpeas, buttermilk-herb dressing (GF) 14

WARM WILTED KALE

asian kale, spinach, brussels sprouts, candy-striped beets, red onion, pancetta, warm bacon vinaigrette 14

BBQ CHICKEN

chicken tenders, baby iceberg, smoked tomato, grilled red onion, red beans, corn, carrot, cheddar, carolina bbq vinaigrette 14

add to any salad:
chicken 5, shrimp 7,
salmon* 8, steak* 9

sandwiches

choice of side

CHICKEN & WAFFLES SANDWICH

buttermilk fried chicken, cayenne waffle, heirloom tomato, maple aioli 14

LUSTY CUBAN

braised mojo pork, pickled red onion, lusty monk mustard, mahon cheese, spiced bread and butter pickles, cuban bread 14

HOUSE-CURED PASTRAMI REUBEN

fontina cheese, schaller & weber sauerkraut, 1,000 island, marble rye 15

SHORT RIB FRENCH DIP

braised short rib, aged gruyere, fontina, caramelized onion, challah bread, au jus 15

HALF-POUND CHEESEBURGER*

certified angus beef blend of chuck/brisket/short rib, house-made pickles, cheddar, tomato, beef fat brioche bun 13

bacon, fried egg, or avocado +\$1

EINSTEIN'S GRILL

house-smoked turkey, smoked bacon, swiss, cheddar, heirloom tomato, raspberry sauce, challah bread 13

CHICKEN CAPRESE SANDWICH

grilled chicken breast, heirloom tomato, fresh basil, mozzarella, balsamic aioli, ciabatta 13

pastas

made fresh daily.

includes house-baked foccacia

CHICKEN PARMESAN

pappardelle, marinara, alfredo 17

CAST IRON LASAGNA

italian seasoned beef, san marzano tomato sauce, distefano burrata, mozzarella 16

ACORN SQUASH RAVIOLI

tomato pasta, roasted acorn squash, house-made ricotta, hen of the woods mushrooms 16

SHRIMP PUTTANESCA

linguine, heirloom cherry tomato, parsley, artichoke hearts, kalamata olives, anchovy, white wine beurre blanc 19

mains

SOUTHERN FRIED CHICKEN

garlic smashed red potatoes, collard greens, roasted mushroom gravy 16

GRILLED SALMON*

mexican corn succotash, cilantro-lime vinaigrette 24

SHRIMP & GRITS

patak's andouille sausage, geetchie boy grits, peppers, onions, cream sauce, sambal 24

GRILLED SHORT RIBS

celery root purée, roasted baby carrots, fingerling potatoes, cipollini onions, au jus 22

PORK BELLY

grilled pineapple, black rice pudding, habanero-jerk sauce 16

CHICKEN POT PIE

roasted joyce farms chicken, peas, carrots, ginger, puff pastry 14

PAN-SEARED HANGER STEAK

roasted corn, hearts of kale, smoked heirloom cherry tomatoes, popcorn 25

1800° broiler

choice of side

14oz ANGUS RIBEYE*

hand-cut 28

8oz FILET MIGNON*

center-cut, tenderloin 36

8oz HANGER STEAK*

the 'butcher's cut' 23

add for \$2:

chimichurri, or au poivre

sides

wilted asian kale (GF)

pepper jack grits (GF)

garlic smashed red potatoes (GF)

charred jumbo asparagus (GF)

blackened fries (GF)

black rice (GF)

sweet potato fries (GF)

side salad (GF)

we strive to use local and organic suppliers whenever possible.