



EXECUTIVE CHEF · JUSTIN KEITH | CHEF DE CUISINE · JORDAN WAKEFIELD

## SNACKS

EACH SNACK - \$3

BOILED PEANUTS

FRIED OKRA

HOUSE MADE PICKLES

DEVILED EGGS

MARINATED OLIVES

MARCONA ALMONDS

## MEATS

EACH MEAT - \$4

BENTON'S COUNTRY HAM

TOSCANO SALAMI

MORTADELLA

SONOMA DUCK PROSCIUTTO

CITRUS CURED SALMON

PECAN SMOKED TROUT

## CHEESES

Raisin Pecan Bread & Seasonal Preserves  
ONE - \$6 TWO - \$11 THREE - \$15

APPALACHIAN TOME  
*Meadow Creek, VA*

ROGUE RIVER SMOKY BLUE  
*Rogue River, OR*

GRAFTON 2 YEAR CHEDDAR  
*Grafton, Vermont*

GRANA PADANO  
*Emilia-Romagna, Italy*

MAPLE LEAF PEPPER JACK  
*Monroe, WI*

SWEETGRASS DAIRY GOAT  
*Thomasville, GA*

GRAND CRU GRUYERE  
*Monroe, WI*

FARMHOUSE SMOKED GOUDA  
*Thorpe, WI*

## APPETIZERS

A STUDY OF BEETS - 7  
*Raw, Salt Roasted, Pickled - Goat Cheese, Orange Oil, Mint*

GEORGIA WILD PEEL & EAT SHRIMP - 13  
*Scampi Butter & Cocktail Sauces*

CORNMEAL CRUSTED CAFTISH FINGERS - 10  
*Pickled Pepper Chow Chow, Remoulade*

JAMES RIVER CHERRYSTONE CLAMS - 12  
*Artichoke Hearts, Spanish Chorizo, White Wine, Saffron*

ROASTED CAROLINA PEAR TART - 9  
*Benton's Country Ham, Goat Cheese, Sage, Truffle Oil*

AHI TUNA TOSTADAS - 12  
*Corn Tortillas, Avocado, Radish, Cilantro Lime Cream*

PEI MUSSELS & FRIES - 13  
*Roasted Tomato & Fennel Broth, Horseradish Aioli*

SWEETWATER 420 COLOSSAL ONION RINGS - 7  
*Spicy Remoulade*

POINT JUDITH CALAMARI - 11  
*Pickled Peppers, Apricot Mustard*

SLIDER BURGERS - 10  
*Boursin Cheese, Tomato Jam, Bread 'n Butter Pickles*

WHOLE ROASTED GEORGIA QUAIL - 10  
*Apple & Sage Stuffing, Beet Salad, Golden Raisins, Natural Jus*

SONOMA COUNTY DUCK RILETTES - 12  
*Blackberry Preserve, Beer Mustard, Pickles, Raisin Bread*

## SALAD & SOUP

MACHE & FRISEE LETTUCES - 7  
*Poached Pear, Rogue River Blue, Roasted Pear Vinaigrette*

ARUGULA SALAD - 7  
*Roasted Beets, Pickled Fennel, Sweetgrass Dairy Goat Cheese  
Marcona Almonds, Grain Mustard Vinaigrette*

BABY SPINACH SALAD - 7  
*Benton's Country Ham, Persimmon, Aged Parmesan  
Pomegranate Vinaigrette*

HEARTS OF ROMAINE - 6  
*Aged Parmesan, Garlic Crostini, Caperberries, Caesar Dressing*

FIELD GREENS SALAD - 6  
*Fresh Vegetables, Balsamic Vinaigrette*

BUTTERNUT SQUASH SOUP - 7  
*Toasted Pumpkin Seed*

ROASTED CAULIFLOWER & PARMESAN SOUP - 7  
*Benton's Ham, Truffle Oil*

## ENTREES

SWEET POTATO RAVIOLI - 17  
*Dried Cranberries, Goat Cheese, Spiced Pecans, Sage  
Maple Brown Butter*

MISHIMA RANCH KOBE BURGER - 16  
*Applewood Bacon, Fried Egg, Grafton Cheddar, Arugula  
Tomato, Horseradish Aioli*

NEW ENGLAND COD - 22  
*Fingerling Potatoes, Cherrystone Clams, Applewood Bacon  
Baby Carrots, Seafood Chowder Cream*

BRAISED FUDGE FARMS PORK ROAST - 19  
*Logan Turnpike Grits, Collard Greens, Ham Hock Jus*

SEARED AHI TUNA - 25  
*Spicy Cabbage Kimchi, Bean Sprouts, Georgia Peanuts, Basil*

PAINTED HILLS BEEF SHORT RIB - 24  
*Roasted Sweet Potato Hash, Chanterelle Mushrooms  
Red Wine Veal Jus*

GRILLED 1855 FILET OF RIBEYE - 34  
*Gruyere Au Gratin Potatoes, Wilted Spinach, Red Wine Demi*

BUTTERMILK FRIED CHICKEN - 16  
*Whipped Idaho Potatoes, Green Beans, Southern Slaw, Veloute*

KOBE BEEF BRISKET BURRITO - 18  
*Jalapeno~Lime Slaw, Tomato Salsa, Queso Fresco, Cilantro*

GEORGES BANK SCALLOPS - 23  
*Roasted Beet Risotto, Mustard Oil*

THREE-MEAT MEATLOAF - 16  
*Whipped Idaho Potatoes, Green Beans, Brown Gravy*

SONOMA COUNTY DUCK BREAST - 22  
*Braised Baby Turnips & Their Greens, Chanterelle Mushrooms  
Golden Raisins, Roasted Duck Jus*

TAGLIATELLE PASTA ALLA VEAL BOLOGNESE - 19  
*Grana Padano Parmesan, Basil, Truffle Oil*

GRILLED SCOTTISH SALMON - 18  
*Fingerling Potatoes, Roasted Cauliflower  
Grain Mustard Vinaigrette*

GEORGIA WILD SHRIMP & GRITS - 17  
*Andouille Sausage, Okra, Caramelized Onion  
Roasted Tomato Gravy*

CORNMEAL CRUSTED DELTA CATFISH - 17  
*Red Beans, Dirty Rice, Andouille Sausage, Crawfish  
Okra, Tomato, Remoulade*

MEADOWLAND FARMS LAMB CHOPS - 26  
*Celery Root Potato Puree, Braised Red Cabbage  
Lamb Jus*

## SIDES

GREEN BEANS | WHIPPED POTATOES | LOGAN TURNPIKE GRITS | RED BEANS & RICE

SWEET POTAO HASH | COLLARD GREENS | COLE SLAW | BRAISED RED CABBAGE