

**{bar snacks}**

**stuffed piquillo peppers**, chevre, honey 5 gf/vv  
**deviled farm eggs**, "angry" pickle, bacon, sriracha 6 gf  
**lpf bakery bread & house churned butter** 3 v  
**stuffed dates**, blue cheese, pecan, canadian bacon 6 gf

**{raw /cured}**

**raw oysters** on the 1/2 shell gf  
house cocktail sauce, smoked pepper mignonette 15/30  
**salmon "poke" tacos**, sesame aioli, roe 10  
**ahi tuna tartare**, kimchi, miso aioli, chile peanuts 13 gf  
**steak tartare**, caperberry, dijon, chopped egg, scallion 12

**{cheese / charcuterie}**

**chef's choice of 3 regional/housemade cheeses + 3 local/housemade charcuterie** 19  
...with ale mustard, pickled egg, pickled vegetables, seasonal chutney, house cheese crackers

**{bruschettas}**

**roasted red pepper**, garlic aioli, prosciutto 7  
**pimento cheese**, rarebit style 7 v  
**bruleed apples**, whipped blue cheese. lemon 9

**{NOT smalls}**

**seared atlantic tuna**

roasted root vegetables, soy-mirin butter 25 gf

**roasted mushroom risotto** 18

fennel, truffle powder, lemon, parmesan

**saltyard steak frites**

horseradish cream, chimmichurri, local lettuce 24 gf

**{veggies / salads}**

**grilled corn** "street cart style" cotija, lime aioli 8 gf/v  
**flash fried brussels**, agrodolce, pecans 8 gf/v  
**smoked beet salad**, carrot puree, curried pine nuts, feta 9 gf/v  
**fall green salad**, squash, radish, crispy shallot, vinaigrette a l'ail 8  
**roasted turnips**, carrots, yuzu aioli, miso glaze, peanuts 8 v  
**roasted cauliflower**, parm, dates, almonds, caramelized onion 8 gf/v

**{pastas}**

**hand cut fettucine**, lamb & beef ragu, parm, herbs 13  
**lemon linguine, ga white shrimp**, saffron, shellfish broth 14  
**ricotta gnocchi frito**, wilted greens, parmesan brodo, bacon 13 v

**{hot smalls}**

**smoked pork empanadas**, thick pickle, spicy house bbq 11  
**salt & pepper calamari**, squash, peppers, citrus, buttermilk aioli 12 gf  
**crispy duck confit**, southern fried cabbage, mustard jus 13 gf  
**shrooms on toast**, sausage, brandy cream, thyme 12  
**SY signature sliders**, pimento cheese, green tomato-bacon relish 12  
**pan roasted scallops**, lemon-cauliflower puree, fennel, annatto 14 gf  
**grilled lamb loin**, rosemary whitebean puree, rosemary, harissa 12 gf  
**grilled petit filet**, marsala butter, shrooms, thyme 16 gf  
**grilled octopus**, blistered green beans, feta, mint, lemon 14 gf  
**fried spr mtn chicken livers**, bacon, apple, herb butter 11  
**nashville hot quail**, vegetable escabeche, buttered brioche 12



chef/partner

nick Leahy

**YOU'LL DIG OUR FOOD**

**{cocktails- \$11}**

**strawberry fields forever**  
vodka, strawberry, fennel, lemon, bubbles  
**a step in the right direction**  
gin, cucumber, st. germain, mint, lime  
**swift kick in the head**  
cathead vodka, fresh jalapeno & basil, lime  
**the red headed stepchild**  
bourbon, ginger, lemon, honey  
**race at morning**  
chattanooga whiskey, rosemary, juniper, maple, lemon, pilsner beer  
**the brickwalker**  
four roses bourbon, sorghum, bitters

**{draught}**

**sweetwater 420**, pale ale, ga 6  
**terrapiin**, hopsecutioner ipa, ga 7  
**creature comforts**, bibo, pilsner, ga 7  
**bold rock**, hard cider, ipa, nc 7  
**2 rotating local tap`s,** 7

**{bottle}**

**stella**, belgian lager, belgium 7  
**3taverns**, prince of pilsen, euro style, ga 6  
**oskar blue`s**, dale`s pale ale, nc 6  
**foothills**, jade ipa, nc 7  
**monday night**, eyepatch ipa, ga 7  
**creature comforts**, tropicalia, ipa, ga 7  
**southbound**, shakedown street, hoppy saison, ga 7  
**laughing skull**, amber ale, ga 6  
**orpheus**, atlanta, plum sour, ga 6  
**creature comforts**, mutualism, farmhaus lager, 750ml, ga 22  
**creature comforts**, transmission, citrus saison, 750ml, ga 22

gf= gluten free v= vegetarian

\*\*these items can be prepared vegetarian or gluten free. please indicate any dietary restrictions to your server at the time of ordering.

## ASK ABOUT OUR “WINE OF THE DAY” SPECIAL DEALS

<u>gl</u> <u>bt</u> {pinks}			
36 rosé, <b>boschendal</b> , <i>south africa</i>	fresh, tangy, pale pink, violet		
11 43 rosé, <b>chapotier les vignes bila-haut</b> , <i>france</i>	rich mineral, orange peel, peach		
40 rosé, <b>acrobat</b> , <i>willamette, or</i>	red fruit, balanced acidity, rhubarb		
<u>gl</u> <u>bt</u> {bubbles}			
9 40 cava, <b>poema</b> , <i>spain</i>	dry, rich, orange, spice, pear		
10 45 sparkling rosé, <b>villa sandi</b> , <i>italy</i>	dry, zesty, acidic, fresh berries, hint of spice		
12 50 sparkling, <b>iron horse</b> "russian cuvee", <i>napa valley, ca (92 WE)</i>	rich, opulent, baked apple, tangerine, custard		
14 60 crémant d`alsace, <b>lucien albrecht</b> , <i>brut , france (90 WE)</i>	fresh citrus, floral, clean finish		
98 champagne, <b>veuve clicquot</b> , <i>brut</i> , “yellow label”, <i>france (90WS)</i>	vibrant, white cherry, honey, lemon, smoke		
95 champagne, <b>billecart-salmon</b> , <i>brut reserve, france (90 WE)</i>	clean, tangy, fruit full, ripe pear, myer lemon		
18 85 champagne rosé, <b>baron-fuenté</b> , <i>brut , france</i>	red and black berries, biscuit, fine tannins		
<u>gl</u> <u>bt</u> {whites}			
8 32 vinho verde, <b>conde villar</b> , <i>portugal</i>	right clear, crisp, citrus		
38 pinot gris, <b>kings ridge</b> , <i>willamette valley, or</i>	refreshing, peach, pear, citrus		
8 32 pinot grigio, <b>nobilissima</b> , <i>delle Venice, italy</i>	lingering floral, crisp citrus + tropical fruit		
10 40 viogner, <b>opolo</b> , <i>monterey, central coast, ca</i>	lemon zest, melon and stone fruit with crisp acidity		
32 sauvignon blanc, <b>la galope</b> <i>cotes de gascon, france</i>	mineral, intense flavors of citrus and exotic fruits		
9 36 sauvignon blanc, <b>villa maria</b> , <i>marlborough, nz (90WS)</i>	juicy, herbacious, concentrated, lime, melon, gooseberry		
38 sauvignon blanc, <b>tohu</b> , <i>marlborough, nz (90 WS)</i>	meyer lemon, verbena, passion fruit		
40 chenin blanc, <b>pine ridge</b> , <i>napa valley, ca (90 WA)</i>	complex, citrus, honeyed apples, spice finish		
47 grenache blanc, <b>epiphany</b> , <i>santa barbara, ca ****great food wine</i>	peach, ginger, lemon zest, apricot,		
10 40 gruner veltliner, <b>laurenz + sophie</b> , <i>austria</i>	apple, peach, citrus, withhint of white pepper,		
11 42 albarino, <b>ramon bilbao</b> , <i>spain</i>	balanced minerality, eucalyptus, lemon, pear,		
11 42 chardonnay, <b>bouchard aine` &amp; fils</b> , <i>macon villages, france</i>	dry, light, meyer lemon, vanilla aromas,		
40 chardonnay, <b>boschendal</b> , <i>south africa</i>	soft, buttery, nutty, baked apple, honey		
16 60 chardonnay, <b>patz + hall</b> , <i>sonoma county, ca (91 WS)</i>	muscat, citrus peel, hazelnut, spicy clove		
55 chardonnay, <b>stag's leap hands of time</b> , <i>napa valley, ca</i>	spiced apple w/ vanilla wafer, hint of caramel		
9 36 riesling, <b>nollen erben</b> , <i>mosel, germany</i>	citrus, candied lemons, honey, minerals		
42 riesling, <b>chateau st. michelle “eroica,”</b> <i>wa (93 WE)</i>	acidic mineral, white peach, grapefruit		
12 24 moscato d`asti, <b>marco negri</b> , <i>italy</i>	crisp, pear + citrus blossom, slightly efferecent		
<u>gl</u> <u>bt</u> {reds}			
18 70 pinot noir, <b>domaine jouard</b> , ( <b>santenay</b> ) <i>côte de beaune, france</i>	soft tannins, dark fruit, medium body, elegant finish		
95 pinot noir, <b>domaine cortochot</b> , ( <b>gevrey-chambertin</b> ) <i>côte de nuits</i>	ripe cranberry and blackberry, herbal spice		
10 40 pinot noir, <b>underwood</b> , <i>willamette valley, or</i>	sweet raspberry + cherry fruits with warm cocoa		
65 pinot noir, <b>crustom (mt. jefferson cuvée)</b> <i>willamette valley, or</i>	dried strawberries, red berry, mineral, redcurrant		
15 55 pinot noir, <b>ferrari carano</b> , <i>anderson valley, ca</i>	cherry,plum, raspberry, pomegranate		
75 pinot noir, <b>emeritus</b> , <i>russian river valley, ca (93 WS)</i>	blackberry, red fruit, spice, sage		
86 pinot noir, <b>gary farrell</b> , <i>russian river valley, ca</i>	black cherry, s+alwood, asian spice		
11 42 tempranillo, <b>volver</b> , <i>la mancha, spain</i>	full body, black fruit, toast, spices		
13 52 merlot, <b>robert mondavi</b> , <i>napa valley, ca</i>	black currant, plum, milk chocolate		
110 merlot, <b>shafer</b> , <i>napa valley, ca (95 RP)</i>	red + black plum, smoke, white pepper, sage,		
56 sangiovese, <b>il poggione</b> rosso di montalcino, <i>tuscany, italy</i>	ripe red berries, velvety tannins, long finish		
12 48 chianti classico, <b>rodano</b> , <i>tuscany, italy</i>	earthy, red cherries and hints of tabacco		
10 40 malbec, <b>piatelli</b> , premium reserve, <i>mendoza, argentina</i>	blueberry, blackberry, black cherry, cedar, caramel		
10 39 zinfandel, <b>manifesto</b> , <i>lodi, ca</i>	blackberry, cherry, raspberry, chocolate, vanilla		
40 shiraz, <b>tournon "mathilda,"</b> <i>australia</i>	black +red cherry, menthol, medium acidity		
85 petit sirah, <b>neal family</b> , <i>rutherford, napa valley, ca</i>	berry syrup, violet, orange, vanilla, caramel, oak		
45 petite syrah, <b>michael david winery “petite petit”</b> , <i>lodi, ca</i>	full body, black fruit, vanilla, licorice, toast		
89 cab franc, <b>pulenta (paul hobbs)</b> , <i>argentina (92 RP)</i>	rich, bold red + black fruit, cedar, soft spice		
11 42 blend, <b>chamonix rouge</b> , <i>franschhoek, south africa (bordeaux blend)</i>	red berries, toast, vanilla, spice		
56 blend, <b>the fugitive</b> , <i>dry creek valley, ca (petit syrah, syrah, zin)</i>	ripe jammy preserve, spice, mocha		
62 blend, <b>paraduxx, duckhorn vineyard</b> ( <i>cab, zin, petit verdot</i> )	blackberry, oak, balance tanning		
58 blend, <b>brotte (vacqueyras)</b> , <i>côtes du rhône, france</i>	ripe berries, dark fruit, chocolate + baking spices		
15 60 blend, <b>clarendelle (chateau haut brion)</b> , <i>pessac, bordeaux france</i>	red + black fruit, spice, flowers, vanilla, mineral		
70 blend, <b>chateau malmaison</b> , <i>médoc, bordeaux france *chef's favorite</i>	cherry, plum, oak, mineral		
10 40 cabernet, <b>stemmari</b> , <i>sicilia, italy</i>	black currant, ripe cherries, wood spice, soft tanning		
48 Cabernet, <b>perez cruz</b> , <i>maipo, chile (90 WE)</i>	ripe red berries, dried fruit, spices, vanilla		
17 68 cabernet, <b>kith &amp; kin “round pond”</b> , <i>napa valley, ca</i>	ripe fruits, elegant, berries, spices		
60 cabernet, <b>conn creek</b> , <i>napa valley, ca(90 WE)</i>	black berries, plums + dark chocolate, spiced honey		
135 cabernet, <b>silver oak</b> , <i>alexander valley, ca (91 WE)</i>	blackberry, spice, long, layered finish		
98 cabernet, <b>stag’s leap “artemis,”</b> <i>napa valley, ca (91 WS)</i>	dried cherry, blackberry, currant + savory herb		
85 cabernet, <b>joseph carr</b> , <i>napa valley, ca (90 WS)</i>	full bodied, blackberry, cedar, long finish		