

{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
sheeps milk cheese fritters, lambrusco-chili gastrique 7 v

{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
butterbean “guacamole”, radish, lemon 7 v

{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
spring green salad, olive, salami, radish, parmesan vin, tomato 8 gf
roasted turnips, carrots, yuzu aioli, miso glaze, peanuts 8 gf/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
grilled GA shrimp “cocktail”, horseradish, pickled tomato, fennel 13
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, pea puree, crispy pork, fennel 14 gf
grilled lamb loin, faro & quinoa tabbouleh, harissa vin 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 jam, hot sauce beurre blanc 11
nashville hot quail, vegetable escabeche, buttered brioche 12



chef/partner nick leahy

YOU’LL DIG OUR FOOD

{cocktails}

strawberry fields forever 12
vodka, strawberry, fennel, lemon, bubbles
a step in the right direction 11
gin, cucumber, st. germain, mint, lime
swift kick in the head 11
cathead vodka, fresh jalapeno & basil, lime
the red headed stepchild 12
bourbon, ginger, lemon, honey
race at morning 12
chattanooga whiskey, rosemary, juniper, maple, lemon, pilsner beer
the brickwalker 11
four roses bourbon, sorghum, bitters
the pale mare 13
espolon añejo tequila, chocolate bitters, vermouth, winter spice

{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
terrapiin, t-time, lemon berliner weisse 6
good people, hoppy american ipa, al 7
monday night, slap fight, american ipa, ga 7
creature comforts, tropicalia, ipa, ga 7
southbound, shakedown street, hoppy saison, ga 7
laughing skull, amber ale, ga 6
orpheus, atalanta, plum sour, ga 7

ASK ABOUT OUR “WINE OF THE DAY” SPECIAL DEALS

gl bt {bubbles}

9	40	cava, poema , <i>spain</i>	dry, rich, orange, spice, pear
10	45	sparkling rosé, villa sandi , <i>italy</i>	dry, zesty, acidic, fresh berries, hint of spice
14	55	crémant d`alsace, lucien albrecht , <i>brut , france (90 WE)</i>	fresh citrus, floral, clean finish
	98	champagne, veuve clicquot , <i>brut, “yellow label”, france (90WS)</i>	vibrant, white cherry, honey, lemon, smoke
	95	champagne, billecart-salmon , <i>brut reserve, france (90 WE)</i>	clean, tangy, fruit full, ripe pear, myer lemon
18	85	champagne rosé, baron-fuenté , <i>brut , france</i>	red and black berries, biscuit, fine tannins

gl bt {pinks}

9	36	rosé, boschendal , <i>south africa</i>	fresh, tangy, pale pink, violet
	40	rosé, chapoutier les vignes bila-haut , <i>france</i>	rich mineral, orange peel, peach
	45	rosé, acrobat , <i>willamette, or</i>	red fruit, balanced acidity, rhubarb
15	60	rosé, miraval , <i>côtes of provence, fr</i>	fresh fruit, spring flowers, fresh acidity and minerality

gl bt {whites}

9	36	vinho verde, conde villar , <i>portugal</i>	right clear, crisp, citrus
	38	pinot gris, kings ridge , <i>willamette valley, or</i>	refreshing, peach, pear, citrus
9	36	pinot grigio, nobilissima , <i>delle venice, italy</i>	lingering floral, crisp citrus + tropical fruit
10	40	viogner, opolo , <i>monterey, central coast, ca</i>	lemon zest, melon and stone fruit with crisp acidity
15	60	sauvignon blanc, domaine des levrys , <i>sancerre, france</i>	mineral, intense flavors of ripe citrus and yellow fruits
10	40	sauvignon blanc, manu , <i>marlborough, nz (90WS)</i>	juicy, herbacious, concentrated, lime, melon, gooseberry
	50	sauvignon blanc, merryvale , <i>napa, ca (90 WS)</i>	grapefruit, lime, mandarin, good acidity, hints of spice
	40	chenin blanc, pine ridge , <i>napa valley, ca (90 WA)</i>	complex, citrus, honeyed apples, spice finish
	47	grenache blanc, epiphany , <i>santa barbara, ca ****great food wine</i>	peach, ginger, lemon zest, apricot,
10	40	gruner veltliner, laurenz + sophie , <i>austria</i>	apple, peach, citrus, withhint of white pepper,
11	42	albarino, ramon bilbao , <i>spain</i>	balanced minerality, eucalyptus, lemon, pear,
10	40	chardonnay, bouchard aine` & fils , <i>macon villages, france</i>	dry, light, meyer lemon, vanilla aromas,
	40	chardonnay, boschendal , <i>south africa</i>	soft, buttery, nutty, baked apple, honey
16	60	chardonnay, patz + hall , <i>sonoma county, ca (91 WS)</i>	muscat, citrus peel, hazelnut, spicy clove
	55	chardonnay, stag's leap hands of time , <i>napa valley, ca</i>	spiced apple w/ vanilla wafer, hint of caramel
9	36	riesling, nollen erben , <i>mosel, germany</i>	citrus, candied lemons, honey, minerals
	42	riesling, chateau st. michelle “eroica,” wa (93 WE)	acidic mineral, white peach, grapefruit
12	24	moscato d`asti, marco negri , <i>italy</i>	crisp, pear + citrus blossom, slightly effervecent

gl bt {reds}

18	70	pinot noir, domaine jouard , (santenay) <i>côte de beaune, france</i>	soft tannins, dark fruit, medium body, elegant finish
	95	pinot noir, domaine cortochot , (gevrey-chambertin) <i>côte de nuits</i>	ripe cranberry and blackberry, herbal spice
10	40	pinot noir, underwood , <i>willamette valley, or</i>	sweet raspberry + cherry fruits with warm cocoa
	65	pinot noir, crustom (mt. jefferson cuvée) <i>willamette valley, or</i>	dried strawberries, red berry, mineral, redcurrant
15	55	pinot noir, ferrari carano , <i>anderson valley, ca</i>	cherry,plum, raspberry, pomegranate
	75	pinot noir, emeritus , <i>russian river valley, ca (93 WS)</i>	blackberry, red fruit, spice, sage
	86	pinot noir, gary farrell , <i>russian river valley, ca</i>	black cherry, s+alwood, asian spice
11	42	tempranillo, volver , <i>la mancha, spain</i>	full body, black fruit, toast, spices
13	52	merlot, robert mondavi , <i>napa valley, ca</i>	black currant, plum, milk chocolate
	110	merlot, shafer , <i>napa valley, ca (95 RP)</i>	red + black plum, smoke, white pepper, sage,
	56	sangiovese, il poggione rosso di montalcino, <i>tuscany, italy</i>	ripe red berries, velvety tannins, long finish
12	48	chianti classico, rodano , <i>tuscany, italy</i>	earthy, red cherries and hints of tabacco
10	40	malbec, piatelli , premium reserve, <i>mendoza, argentina</i>	blueberry, blackberry, black cherry, cedar, caramel
10	39	zinfandel, manifesto , <i>lodi, ca</i>	blackberry, cherry, raspberry, chocolate, vanilla
	40	shiraz, tournon "mathilda," australia	black +red cherry, menthol, medium acidity
	85	petit sirah, neal family , <i>rutherford, napa valley, ca</i>	berry syrup, violet, orange, vanilla, caramel, oak
	45	petite syrah, michael david winery “petite petit”, lodi, ca	full body, black fruit, vanilla, licorice, toast
	89	cab franc, pulenta (paul hobbs), <i>argentina (92 RP)</i>	rich, bold red + black fruit, cedar, soft spice
11	42	blend, chamonix rouge , <i>franschhoek, south africa (bordeaux blend)</i>	red berries, toast, vanilla, spice
	56	blend, the fugitive , <i>dry creek valley, ca (petit syrah, syrah, zin)</i>	ripe jammy preserve, spice, mocha
	62	blend, paraduxx , duckhorn vineyard (<i>cab, zin, petit verdot</i>)	blackberry, oak, balance tanning
	58	blend, brotte , (vacqueyras), <i>rhône, france</i>	ripe berries, dark fruit, chocolate + baking spices
15	60	blend, clarendelle (chateau haut brion), <i>pessac, bordeaux france</i>	red + black fruit, spice, flowers, vanilla, mineral
	70	blend, chateau malmaison , <i>médoc, bordeaux france *chef's favorite</i>	cherry, plum, oak, mineral
10	40	cabernet, stemmari , <i>sicilia, italy</i>	black currant, ripe cherries, wood spice, soft tanning
	48	cabernet, perez cruz , <i>maipo, chile (90 WE)</i>	ripe red berries, dried fruit, spices, vanilla
18	70	cabernet, kith & kin “round pond”, napa valley, ca	ripe fruits, elegant, berries, spices
	60	cabernet, conn creek , <i>napa valley, ca(90 WE)</i>	black berries, plums + dark chocolate, spiced honey
	135	cabernet, silver oak , <i>alexander valley, ca (91 WE)</i>	blackberry, spice, long, layered finish
	98	cabernet, stag's leap “artemis,” napa valley, ca (91 WS)	dried cherry, blackberry, currant + savory herb
	85	cabernet, joseph carr , <i>napa valley, ca (90 WS)</i>	full bodied, blackberry, cedar, long finish