

{bar snacks}

shishito peppers, bonito, lemon, shoyu aioli 7^{gf}
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}

bruleed peach, fromage blanc, 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}
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 kale chips, agrodolce, pecans 8^{gf/v}
smoked beet salad, carrot puree, curried pine nuts, feta 9^{gf/v}
heirloom tomato, buttermilk panna cotta, crispy garlic, herbs 12^{gf}
roasted baby carrots, curried yoghurt, raisins, candied pecans 9^{gf/v}
roasted broccoli, parm, dates, almonds, caramelized onion 9^{gf/v}
grilled summer squash, miso turnips, yuzu aioli, tempura wisps 9^{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^{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, tonnato sauce, shaved squash, tomato oil 14^{gf}
grilled lamb loin, faro & quinoa tabbouleh, harissa vin 12^{gf}
grilled petit filet, marsala butter, shrooms, thyme 16^{gf}
grilled octopus “nicoise”, green bean, tomato, olive, lemon 15^{gf}
spr mntn chicken liver pate, blueberry-bacon jam, brioche 12
nashville hot quail, vegetable escabeche, buttered brioche 12

{cocktails}

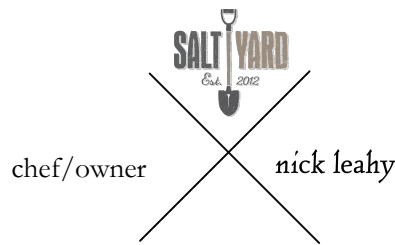
two to tango 11
american spirit white whisky, tangerine, grapefruit, bubbles
a step in the right direction 11
gin, cucumber, st. germain, mint, lime
swift kick in the head 11
cathead vodka, fresh jalapeno & basil, lime
the red headed stepchild 12
bourbon, ginger, lemon, honey
rhapsody in blueberry 11
silver tequila, lemon, blueberry, ginger
the brickwalker 11
four roses bourbon, sorghum, bitters
hakuna ma-vodka 11
local vodka, peach, lemon, aperol

{draught}

sweetwater 420, pale ale, ga 6
terrapiin, hopsecutioner ipa, ga 7
creature comforts, bibo, pilsner, ga 7
scofflaw, (rotating ipa), ga 8
2 rotating local taps, 7

{bottles & cans}

stella, belgian lager, belgium 7
3taverns, prince of pilsen, euro style, ga 6
service, rally point, pilsner, ga 6
good people, american ipa, al 7
monday night, slap fight, american ipa, ga 7
creature comforts, tropicalia, ipa, ga 7.50
creature comforts, tritonia, gose, ga 7
laughing skull, amber ale, ga 6
orpheus, atalanta, plum sour, ga 7



YOU'LL DIG OUR FOOD

ASK ABOUT OUR “WINE OF THE DAY”
SPECIAL DEALS

gl bt (bubbles)

- 9 40 cava, **poema**, *spain*
 10 45 sparkling rosé, **villa sandi**, *italy*
 14 55 crémant d` bourgogne, **jean charles boisset**, *brut , france*
 98 champagne, **veuve clicquot**, *brut, “yellow label”, france (90WS)*
 95 champagne, **billecart-salmon**, *brut reserve, france (90 WE)*
 18 85 champagne rosé, **baron-fuenté**, *brut , france*

gl bt (pinks)

- 9 36 rosé, **boschendal**, *south africa*
 40 rosé, **chapoutier les vignes bila-haut**, *france*
 45 rosé, **acrobat**, *willamette, or*
 15 60 rosé, **miraval**, *côtes of provence, fr*

gl bt (whites)

- 9 36 vinho verde, **quinta da aveleda**, *portugal*
 38 pinot gris, **kings ridge**, *willamette valley, or*
 9 36 pinot grigio, **nobilissima**, *delle venice, italy*
 15 60 sauvignon blanc, **domaine des levrys**, *sancerre, france*
 10 40 sauvignon blanc, **manu**, *marlborough, nz (90WS)*
 50 sauvignon blanc, **merryvale**, *napa, ca (90 WS)*
 40 chenin blanc, **pine ridge**, *napa valley, ca (90 WA)*
 48 grenache blanc, **epiphany**, *santa barbara, ca ****great food wine*
 10 40 gruner veltliner, **laurenz + sophie**, *austria*
 11 42 albarino, **ramon bilbao**, *spain*
 10 40 chardonnay, **bouchard aine` & fils**, *macon villages, france*
 40 chardonnay, **boschendal**, *south africa*
 16 60 chardonnay, **patz + hall**, *sonoma county, ca (91 WS)*
 55 chardonnay, **stag's leap hands of time**, *napa valley, ca*
 9 36 riesling, **nollen erben**, *mosel, germany*
 42 riesling, **chateau st. michelle “eroica,”** *wa (93 WE)*
 8 16 moscato , **poquito**, *spain*

- dry, rich, orange, spice, pear
 dry, zesty, acidic, fresh berries, hint of spice
 almond, fresh citrus, white flowers, clean fresh finish
 vibrant, white cherry, honey, lemon, smoke
 clean, tangy, fruit full, ripe pear, myer lemon
 red and black berries, biscuit, fine tannins
 fresh, tangy, pale pink, violet
 rich mineral, orange peel, peach
 red fruit, balanced acidity, rhubarb
 fresh fruit, spring flowers, fresh acidity and minerality
 ,
 good acidity with floral notes, crisp, citrus
 refreshing, peach, pear, citrus
 lingering floral, crisp citrus + tropical fruit
 mineral, intense flavors of ripe citrus and yellow fruits
 herbacious, concentrated, lime, melon, gooseberry
 grapefruit, lime, mandarin, good acidity, hinds of spice
 complex, citrus, honeyed apples, spice finish
 peach, ginger, lemon zest, apricot,
 apple, peach, citrus, withhint of white pepper,
 balanced minerality, eucalyptus, lemon, pear,
 dry, light, meyer lemon, vanilla aromas,
 soft, nutty, baked apple, honey
 buttery, citrus peel, hazelnut, spicy clove
 spiced apple w/ vanilla wafer, hint of caramel
 citrus, candied lemons, honey, minerals
 acidic mineral, white peach, grapefruit
 crisp, pear + citrus blossom, slightly effervecent

gl bt (reds)

- 18 70 pinot noir, **domaine jouard, (santenay)** *côte de beaune, france* soft tannins, dark fruit, medium body, elegant finish
 95 pinot noir, **domaine cortochot,(gevrey-chambertin)** *côte de nuits* ripe cranberry and blackberry, herbal spice
 10 40 pinot noir, **underwood**, *willamette valley, or* sweet raspberry + cherry fruits with warm cocoa
 65 pinot noir, **cristom (mt. jefferson cuvée)** *willamette valley, or* dried strawberries, red berry, mineral, redcurrant
 15 55 pinot noir, **ferrari carano**, *anderson valley, ca* cherry,plum, raspberry, pomegranate
 75 pinot noir, **emeritus**, *russian river valley, ca (93 WS)* blackberry, red fruit, spice, sage
 86 pinot noir, **gary farrell**, *russian river valley, ca* black cherry, s+alwood, asian spice
 11 42 tempranillo, **volver**, *la mancha, spain* full body, black fruit, toast, spices
 13 52 merlot, **robert mondavi**, *napa valley, ca* black currant, plum, milk chocolate
 110 merlot, **shafer**, *napa valley, ca (95 RP)* red + black plum, smoke, white pepper, sage,
 58 sangiovese, **il poggione rosso di montalcino**, *tuscany, italy* ripe red berries, velvety tannins, long finish
 9 36 nero d` avola, **cusumano**, *sicilia, italy* red and black berries, jammy ripe fruit, black spices
 12 48 chianti classico, **rodano**, *tuscany, italy* earthy, red cherries and hints of tobacco
 10 40 malbec, **piatelli**, *premium reserve, mendoza, argentina* blueberry, blackberry, black cherry, cedar, caramel
 10 40 zinfandel, **manifesto**, *lodi, ca* blackberry, cherry, raspberry, chocolate, vanilla
 40 shiraz, **tournon "mathilda,"** *australia* black +red cherry, menthol, medium acidity
 85 petit sirah, **neal family**, *rutherford, napa valley, ca* berry syrup, violet, orange, vanilla, caramel, oak
 45 petite syrah, **michael david winery “petite petit”**, *lodi, ca* full body, black fruit, vanilla, licorice, toast
 11 42 blend, **chamonix rouge**, *franschhoek, south africa (bordeaux blend)* red berries, toast, vanilla, spice
 56 blend, **the fugitive**, *dry creek valley, ca (petit syrah, syrah, zin)* ripe jammy preserve, spice, mocha
 58 blend, **brotte**, *(vacqueyras), rhône, france* ripe berries, dark fruit, chocolate + baking spices
 15 60 blend, **clarendelle (chateau haut brion)**, *pessac, bordeaux france* red + black fruit, spice, flowers, vanilla, mineral
 70 blend, **chateau malmaison**, *médoc, bordeaux france *chef's favorite* cherry, plum, oak, mineral
 10 40 cabernet, **stemmari**, *sicilia, italy* black currant, ripe cherries, wood spice, soft tanning
 48 cabernet, **perez cruz**, *maipo, chile (90 WE)* ripe red berries, dried fruit, spices,
 18 70 cabernet, **kith & kin “round pond”**, *napa valley, ca* ripe fruits, elegant, berries, spices
 135 cabernet, **silver oak**, *alexander valley, ca (91 WE)* 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**, *napa valley, ca (90 WS)* full bodied, blackberry, cedar, long finish