

## by the bottle

### {bubbles}

champagne, **veuve clicquot**, brut, “yellow label”, france 98  
champagne, **billecart-salmon**, brut reserve, france 95  
champagne rosé, **baron-fuenté**, brut, france 85

### {whites}

vinho verde, **quinta da aveleda**, portugal 36  
vermentino, **punta crema**, it 48  
ugni blanc/clairette/vermentino, **bandol**, france 82  
marsanne/clairette /ugni b./bourboulenc, **cassis blanc**, provence fr 72  
pinot gris, **kings ridge**, willamette valley, or 38  
albarino, **ramon bilbao**, spain 42  
albarino, **envidia cochina**, D.O. Rías Baixas, spain 58  
sauvignon blanc, **domaine des levrays**, sancerre, france 60  
sauvignon blanc, **villa maria**, marlborough, nz 40  
chenin blanc, **clarksburg**, ca 38  
grenache blanc, **epiphany**, santa barbara, ca 48  
gruner veltliner, **laurenz + sophie**, austria 40  
riesling, **nollen erben**, mosel, germany 38  
riesling, **chateau st. michelle “eroica,”** wa 42  
chardonnay, **chahaleam”inox** “unoaked, oregon 49  
chardonnay, **patz + hall**, sonoma county, ca 60

### {rosé}

syrah/grenache /carignan, **chapou tier ,bila-haut**, fr 44

### {reds}

barbera, **rosso pietro**, barbera del monferrato, it 40  
merlot, **opolo**, summit creek, paso robles, ca 62  
tempranillo, **pedroza crianza**, spain 80  
petit sirah, **neal family**, rutherford, napa valley, ca 85  
petit sirah, **michael david “petite petit”**, lodi, ca 45  
petit syrah/syrah/zin, **the fugitive**, dry creek valley, ca 56  
pinot noir, **crustom**, willamette valley, or 65  
nero d’avola/frappato, **cerasuolo**, COS, sicily it 78  
malbec, **silvan ridge**, oregon 66  
zinfandel, **three valleys, ridge vineyards**, sonoma 66  
grenache, /syrah/cinsault, **romain duverney, gigondas** fr 62  
gren./mourvèdre/syrah **chateaufeuf du pape, gabriel meffre** 148  
cab/zin/petit verdot, **paraduxx**, napa valley 62  
merlot/c. franc, **chateau belles-graves**, lalande depomerol, fr 76  
cabernet, **kin “round pond”**, napa valley, ca 70  
cabernet, **joseph carr**, napa valley, ca 85  
cabernet, **robert craig “affinity**, napa valley, ca 162



### {bottles & cans}

**eventide**, kolsch style ale, ga 5  
**creature comforts**, tropicalia, ipa, ga 6  
**monday night**, drafty kilt, scotch ale, ga 6  
**jekyll brewing**, cooter brown ale, ga 6

### {draught}

**sweetwater 420**, pale ale, ga 6  
**terrapin**, luau krunkles, passion/orange/guava ipa, ga 6  
**creature comforts**, tritonia, gose, ga 7



**shake senora**  
avion reposado, cinzano, p&m grenadine

**ga peach lemonade**  
iron smoke apple wood smoked whiskey, aperol, peach, bitter lemon

**gin & tonica con limone**  
malfy lemon gin, elderflower tonic, lemon

**swift kick in the head**  
229 vodka, fresh jalapeno & basil, lime

**yuzu**  
western son yuzu vodka, lejay cassis, herbsaint legendre, lemon

**ultramodern**  
four roses, laphroaig 10, fig-cinnamon shrub, bitters

## by the glass

### {bubbles}

prosecco, **la fiera**, italy 9  
lambrusco, sparkling rosé, **cleto chiarli**, italy 12

### {white}

pinot grigio, **bocelli, delle venice**, italy 9  
sauvignon blanc, **manu**, marlborough, nz 10  
semillon/sauvign. blanc, **chateau ducasse**, bordeaux, fr 13  
chardonnay, **broquel**, argentina 12  
chardonnay, **aviary**, napa valley 14

## by the glass

### {red}

chianti classico, **rodano**, tuscan, italy 12  
pinot noir, **underwood**, willamette valley, or 13  
malbec, **liama**, argentina 11  
cabernet, **aviary**, napa valley 14  
garnacha/carinena, **priorat gine**, spain 17



chef/owner

nick leahy

**shared**

**“ga caviar service” 24**

cornmeal blini, smoked trout fromage, UGA caviar

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**shishito peppers**, bonito, lemon, shoyu aioli 8 **gf**

**deviled farm eggs**, “angry” pickle, bacon, sriracha 6 **gf**

**ratio bakery bread & house churned butter** 3 **v**

**bruleed fig**, whipped blue, prosciutto 7

**pimento cheese**, rarebit style 7 **v**

**butterbean “guacamole”**, radish, lemon 7 **v**

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**salmon “poke” taco**, sesame aioli, roe 5 each

**raw oysters** on the 1/2 shell **gf \***

house hot sauce, smoked pepper mignonette 16/32

**ahi tuna tartare**

kimchi, miso aioli, chile peanuts 16 **gf \***

**grilled octopus “nicoise”**

green bean, tomato, olive, lemon 16 **gf**

**crispy GA shrimp “cocktail”**

horseradish, pickled tomato, fennel 15 **gf**

**crispy gulf oyster “rockefeller”**

parmesan-spinach puree, guanciale, fennel, lemon 14

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**steak tartare**, romesco, egg yolk, blue cheese \* 15

**crispy duck confit**

southern fried cabbage, mustard jus 14 **gf**

**shrooms on toast**, sausage, brandy cream, thyme 12

**spr mntn chicken liver pate**

blueberry-bacon jam, brioche 12

**smoked pork empanadas**

thick pickle, spicy house bbq 6 **ea**

**nashville hot quail**

vegetable escabeche, buttered brioche 14

**muscadine glazed pork belly**

spiced squash puree, apple, radish 16

**{salads/veggies }**

**flash fried kale chips**, agrodolce, pecans 8 **gf/v**

**smoked beet salad**

carrot puree, curried pine nuts, feta 10 **gf/v**

**heirloom tomato,**

fromage blanc, tahini vin, chickpeas 14 **gf/v**

**for the table**

**hand cut fettucine 19**

lamb & beef ragu, parm, herbs

**shrimp and lemon linguine 21**

ga white shrimp, saffron, shellfish broth

**chicken liver ravioli 18**

waypoint fondue, radish, lemon

**seared benne- crusted tuna 28**

roasted root vegetables, soy-mirin butter **gf**

**pan roasted scallops**

tonnato sauce, shaved squash, tomato oil 6/each **gf**

**pan roasted stuffed carolina trout**

fennel, peppers, potatoes, persillade 26

**grilled lamb loin**

faro & quinoa tabbouleh, harissa vin 18

**saltyard steak frites 13 per person**

horseradish cream, chimmichurri, local lettuce **gf**

**16oz 32 day dry aged CAB ribeye 42**

marsala butter, shrooms, thyme **gf**

**sides**

**grilled corn “street cart style”** cotija, lime aioli 9 **gf/v**

**crispy okra**

smoked tomato coulis, blue cheese 9 **v**

**summer squash**

miso, eggplant, pecan, yuzu, shiso 9 **gf/v**

**{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

**{ sweets- 7 }**

**chocolate crackle cookies & spiced milk**

add bourbon +\$5

**lemon & ginger panna cotta**

peaches, biscuit crumble

**sweet corn donuts**

corn glaze, corn cream, caramel popcorn

**“the elvis”**

peanut butter mousse, bruleed banana, marshmallow, buttered croutons, cane syrup

**{ports/after dinner}**

saltyard limoncello 4

malvasia, naufragar, it 5

rose porto, kopke, portugal 6

dry white porto, kopke, portugal 6