

{cocktails} 13

ginétonica malfy lemon gin, elderflower tonic, lemon

goldfinger 229 vodka, galliano, pineapple, demerara

new fashioned fiddler bourbon, scrappy chocolate bitters, orange

una mas xicaru mezcal, jalapeno, lime, reaper salted rim

high ryes american spirit rye, sparkling lemonade, aperol

{by the glass}

brut blanc de blancs, **jp chenet**, fr 10

sparkling rosé, **jp chenet**, fr 10

verdejo, **grupo yllera**, esp 9

pinot grigio, **la vis**, it 10

sauvign.blanc, **oxford landing**, aus 12

chardonnay, **aviary**, napa 14

chardonnay, **ferrari carano**, sonoma 15

grenache rosé, **smoke tree**, ca 14

cinsault syrah rosé, **laurent miguel**, fr 13

malbec, **terrazas**, arg 14

pinot noir, **dom. de la motte**, fr 12

pinot noir, **ferrari carano**, anderson valley 15

nero d'avola, **lamura**, it 9

cinsault/syrah, **dom. denis tardieu**, cdr 13

cabernet, **aviary**, napa 14



1820 Peachtree Road NW,
Atlanta, GA 30309

{brews}

treehorn, **dry cider**, ga 6

creature comforts, **tropicalia**, ipa, ga 7

monday night, **han brolo**, pale ale, ga 6

3 taverns, **prince of pilsen**, pilsner, ga 6

southbound, **mountain jam**, southern lager 7

orpheus, **over and over**, pineapple sour, ga 7

{draught}

terrapiin, **hopsecutioner**, ipa, ga 7

sweetwater, **420**, ipa ga 6

creature comforts, **seasonal**, ga 7

rotating local taps, 7

{sodas}

boylan cane sugar sodas 4

cane cola, diet cola, ginger ale, lemonade

Montane sparkling GA spring water 3

original, cucumber lime, meyer lemon honeysuckle

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.

small plates

tgm bakery bread & seasonal house churned butter 4 v

deviled farm eggs spicy paddlefish caviar, dijon, herbs **2.50 ea** gf/**v

salmon "poke" taco, sesame aioli, roe **6 ea**

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**

pan roasted scallops, pea puree, crispy potato, chili lime gastrique **6 ea** gf

grilled octopus, harissa, purple carrots, radish **16** gf**

crispy duck confit, crispy potato, fig jus **15** gf

shrooms on toast, sausage, brandy cream, thyme **13**

buttermilk fried quail, hot pepper honey, radish, lime, cornbread **15**

smoked salmon crostini, dijon fromage blanc, pickled onion, crispy capers **10**

pimento cheese toast 7 v

lump crab toast, field pea hummus, lemon, dill, tobiko **12**

burrata, piperade, smoked tomato, puffed faro **17 v**



farm share 9

smoked beet salad, carrot puree, curried pine nuts, feta **gf/v**

charred local melons, red onion, miso, yuzu, mint **v**

raw kale salad, fig, pickled onion, radish, crème fraiche dressing **gf/v**

pad thai vegetable salad, mint, cilantro, soy

red curry roasted carrots, kombu broth, sweet pickled chiles, pepitas **gf/**v**

grilled corn "street cart style" off the cob with cotija cheese, lime aioli, cilantro **gf/v**

grilled oyster mushrooms, chorizo, soubise, green garlic **gf**

roasted asparagus, watercress béchamel, farm egg, radish ****v**

thick cut fries, parsley, garlic, evoo **gf/v**

dinner | spring 2018

For The Table

parmesan gnocchi, smoked chicken, greens, dijon sauce supreme **24**

shrimp & scallop risotto, saffron, peas, shitakes, crème fraiche, lemon **29** gf

crispy whole snapper, shaved spring veggies, sauce verte **36** gf

32-day dry aged ribeye, mushrooms, black garlic jus, crispy shallot **59** gf

{cheese / charcuterie} chef's choice of 3 regional/house made cheeses 19

+ 3 local/house made charcuterie 22 w/ ale mustard, pickled egg, pickled vegetables, seasonal chutney, house cheese crackers

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

suggested 20% gratuity will be added to parties of 6 or more

we are unable to split checks more than 8 separate ways

wine corkage is \$20 per bottle

sous chef ✕ **wendall brown** | chef/owner ✕ **nick leahy** | general manager ✕ **david zayas**