

{cocktails} 13

turning tides bedlam vodka, cucumber, lime, earl grey bitters, sea salt

beetlejuice xicaru mezcal, beet syrup, ginger, lime

white sangria honey peach, citrus, apple

winter's exchange four roses bourbon, fresh blueberries, maple, lemon, walnut bitters

{by the glass}

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

rosé, **emerald hare**, ca 12

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

MOM-mosas 10

-rose gold

-blood orange

-cranberry-lemon

-traditional



1820 Peachtree Road NW,
Atlanta, GA 30309

{brews}

treehorn, **dry cider**, ga 6

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

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

creature comforts, **paradiso**, cran/cherry sour, ga 7

eventide, **kolsch**, ga 6

{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

ginger ale, sparkling 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**
ahi tuna tartare, kimchi, miso aioli, chile peanuts **16 **gf**
pan roasted scallops, pea puree, crispy potato, chili lime gastrique **6 ea gf**
crispy duck confit, crispy potato, fig jus **15 gf**
shrooms on toast, sausage, brandy cream, thyme **13**
smoked pork empanada, house bbq, “thick”les **5 ea**
pimento cheese toast 7 v



farm share 9

smoked beet salad, carrot puree, curried pine nuts, feta **gf/v**
raw kale salad, fig, pickled onion, radish, crème fraiche dressing **gf/v**
crispy broccoli, kombu broth, sweet pickled chiles, pepitas **gf/**v**
grilled corn “street cart style” off the cob with cotija cheese, lime aioli **gf/v**
roasted asparagus, lemon harissa vinaigrette, crispy potatoes ****v**
thick cut fries, parsley, garlic, evoo **gf/v**

father's day 2018

for the table

parmesan gnocchi, smoked chicken, ramp greens, dijon sauce supreme **24**
shrimp risotto, saffron, peas, shitakes, crème fraiche, lemon **25 gf**
local ribeye, mushrooms, black garlic jus **38 gf**

sweets— 8

blueberry brown butter cake brown butter glaze
sticky toffee fig pudding whipped creme fraiche
chocolate nemesis housemade whipped cream, pistachio **gf**

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

Chef de cuisine ✕ **wendall brown** | executive chef ✕ **chris lee** | general manager ✕ **alexis sachno**