

{cocktails} 13

turning tides 229 vodka, cucumber, lime, earl grey bitters, sea salt

beetlejuice xicaru mezcual, beet syrup, ginger, lime

sparkle motion bristow gin, campari, sparkling wine, cherry bark bitters

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

oddly enough 229 gin, tomato, watermelon, lemon, dill

{by the glass}

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

sparkling rosé, **jp chenet**, fr 10

pinot noir rose, **stoller**, ca 10

rose, emerald hare, ca 12

fume blanc, **grgich hill**, ca 17

pinot grigio, **tramin**, it 10

chardonnay, **harken**, ca 13

chardonnay, **ferrari carano**, sonoma 15

malbec, **septimal obra**, arg 12

pinot noir, **imagery**, ca 14

priorat, **gine gine**, spain 12

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

sangiovese, **primaterra**, it 12

cabernet sauvignon, **axel**, chile 12

cabernet, **aviary**, napa 14

bordeaux style, **bv tapestry**, napa 18



1820 Peachtree Road NW,
Atlanta, GA 30309

{brews}

treehorn, **dry cider**, ga 6

jekyll, **cooter brown**, brown ale, ga 7

creature comforts, **reclaimed rye**, amber ale, ga 7

creature comforts, **athena paradiso**, berliner weisse, ga 7

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

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

eventide, **kolsch**, ga 6

{draught}

terrapin, **cumulus lupus**, imperial 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

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

- bakery bread & seasonal house churned butter 4 v**
- deviled farm eggs** spicy paddlefish caviar, dijon, herbs **2.50 ea gf/**v**
- black mussels**, chef's curry, jasmine rice **15 gf**
- 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**
- grilled octopus**, harissa, purple carrots, radish **16 **gf**
- crispy duck confit**, crispy potato, fig jus **15 gf**
- mushroom toast**, brandy cream, thyme **13**
- smoked salmon crostini**, dijon fromage blanc, pickled onion, crispy capers **10**
- pimento cheese toast 7 v**
- smoked pork empanada**, house bbq, house pickles **5 ea**



farm share 9

- smoked beet salad**, carrot puree, curried pine nuts, feta **gf/v**
- pad thai vegetable salad**, mint, cilantro, soy peanuts
- red curry roasted broccoli**, 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**, prosciutto, soubise, pickled ramps ****gf**
- roasted asparagus**, arugula, baby tomatoes, soft egg, country ham lemonette ****v**
- thick cut fries**, parsley, garlic, evoo **gf/v**

dinner | spring 2018

For The Table

- parmesan gnocchi**, smoked chicken, kale & spinach, dijon sauce supreme **24**
- pappardelle**, lamb ragout, morrocan olives, ricotta salata **22**
- shrimp & scallop risotto**, saffron, peas, shitakes, crème fraiche, lemon **29 gf**
- crispy whole snapper**, shaved spring veggies, salsa verde **36 gf**
- 16 oz ribeye**, mushrooms, black garlic jus, crispy shallot **59 gf**
- {cheese / charcuterie} chef's choice of 3 regional/house made cheeses 17**
- + 3 local/house made charcuterie 22 w/ ale mustard, scotch egg, pickled vegetables, seasonal chutney, tgm grilled focaccia**

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 ✕ **joseph mccoey** | owner ✕ **lee schulman** | general manager ✕ **michele holtzclaw**