

### {cocktails} 13

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

**beetlejuice** xicaru mezcal, beet syrup, ginger, lime

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

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

**winter's exchange** four roses bourbon, blueberries, maple, lemon, orange blossom bitters

**{draught}** wild heaven, **watermelon blend**, pilsner, ga 7 | sweetwater, **420**, ipa ga 6  
creature comforts, **seasonal**, ga 7 | wild heaven, **emergency beer**, pilsner 6

### {brews}

Eventide, **kolsch**, pilsner, ga 6

treehorn, **dry cider**, ga 6

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

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

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

### {bubbles & rose}

franciacorta, **berlucchi**, **D.O.C.G.**, brut, italy 82

rose brut, **nomine renard**, fr 70

pinot noir, **stoller**, ca 34

rose, **emerald hare**, ca 46

### {whites}

rioja, **muga**, spain 38

pinot gris, **trimbach**, alsace 58

pinot grigio, **tramin**, italy 40

garganega, **inama soave**, veneto, italy 78

sauvignon blanc, **grgich hills**, california 68

ugni blanc/clairette/vermentino, **bandol**, france 69

grenache blanc, **epiphany**, santa barbara, ca 56

vaugiraut, **domaine oudin**, chablis 52

chardonnay, **harken**, ca 34

chardonnay, **ferrari carano "tre terre"**, sonoma 58

chardonnay, **poseidon**, carneros, california 52

### {reds}

barbera, **rosso pietro**, barbera del monferrato, it 45

frappato/nero'davola, **c.o.s.**, sicily 81

tempranillo/alicante/cab, **la cortada**, portugal 69

petit sirah/zinfindel, **the fugitive**, sonoma, ca 63

sangiovese/malbec, **ferrari carano "siena"**, Sonoma 46

pinot noir, **domaine roy**, willamette 115

cabernet sauvignon, **textbook**, napa 62

cab/zin/petit verdot, **paraduxx**, napa valley 67

pinotage/shiraz, **bellingham "pinopasso"**, south africa 51

bordeaux, **chateau laroze-trintaudo**, bordeaux, fr 54

grenache/syrah/bordeaux, **locations "f,"** france 54

bordeaux style, **bv "tapestry"**, napa 66

cab/merlot/cab franc/carmenere, **quintessa**, ca 225

cabernet sauvignon, **bv "rutherford"**, napa 57

cabernet sauvignon, **faust**, napa 62

mourvedre/grenache, **domaine de terrebrune**, provence 45

merlot/syrah/corvina, **pragal**, it 55

### {by the glass}

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

rose brut, **nomine renard**, fr 18

pinot noir rose, **stoller**, ca 10/38

rose, **emerald hare**, ca 9/34

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

sauvignon blanc, **illumination**, napa 18

pinot grigio, **bertani**, it 9

chardonnay, **harken**, ca 9

chardonnay, **ferrari carano "tre terre"**, sonoma 15

pinot noir, **diora**, monterey, 16

pinot noir, **lincourt**, sonoma, 13

sangiovese/malbec, **ferrari carano "siena,"** ca 12

malbec, **septimal obra**, arg 12

priorat, **gine gine**, spain 12

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

sangiovese, **primaterra**, it 12

cabernet sauvignon, **axel**, chile 12

cabernet sauvignon, **bv "rutherford"**, napa 15

cabernet sauvignon, **faust**, napa 16

bordeaux style, **bv tapestry**, napa 17

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

**seared scallop**, saffron orange braised leeks, fennel, tomato escabeche, basil **6 ea gf**

**charred octopus**, harissa, chick peas, carrots, radish **16 \*\*gf**

**crispy duck confit**, green peppercorn arancini, mango sauce **15 gf**

**mushroom toast**, chef's mix, cream, mint **13v**

**pimento cheese toast 7 v**

**sweet potato & golden raisin empanada**, house made mole **5 ea**

**cheshire pork slider**, steamed bun, bahn mi veggies, sesame aioli **4ea**

**stone mountain cattle tartar**, shaved fresno chile, marinated shallot, cider aioli, crushed peanuts, egg yolk **13 gf**



**farm share 9**

**beet salad**, spiced carrot puree, candied walnuts, goat cheese **gf**

**broiled cauliflower**, mustard, chili oil, boondi **gf**

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

**pad thai salad**, mint, cilantro, soy peanuts **gf/v**

**roasted asparagus**, arugula, baby tomatoes, soft egg, country ham lemonette **gf**

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

**dinner | summer 2018**

**For The Table**

**1/2 saltyard bird**, springer mountain chicken, 24 hr brine, Chinese 10 spice salt, nac mam **17**

**mint & cilantro pappardelle**, lamb ragout, moroccan olives, ricotta salata **22**

**shrimp & garlic chive gnocchi**, bok choy, black bean chili oil, ginger chicken broth **26**

**roasted pompano**, vietmamese dipping sauce , shaved spring veggies, **26**

**22 oz stone mountain cattle kc strip**, coffee rub, smoked bleu roasted garlic compound butter, balsamic reduction **49 gf**

**{cheese / charcuterie} chef's choice of 3 regional/house made cheeses 17**

**+ 3 local/house made charcuterie 22** w/ ale mustard, deviled eggs, pickled vegetables, marinated olives, seasonal chutney, crostini

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\*\*