

SEAR DINNER MENU

STARTERS

Miso Butternut Squash Soup soft shell crab crème fraiche	13
Fried Shishito Peppers & Okra chickpea flour, boiled pecan aioli, chili spice, lemon crème	14
Crispy Duck Croquettes duck confit, rice noodle, lao gan ma, lemongrass	12
Sear Butcher Board house cured and local meat & cheeses, house pickles, honeycomb, lavash, grilled breads, local mustard, and apple butter	22
Dry Aged Beef Tar Tar Tartlet minced shallot, chopped capers, dijon mustard, egg yolk, parsley, worcestershire sauce, everything bagel Tartlet and local microgreens	18
PEI Mussels local chorizo air, natural jus, and house bread	16
Ahi BBQ Spiced Seared Tuna Tataki candied peach & collard green kimchee, black garlic ponzu sauce, chicharron and toasted sesame seeds	18

SALADS

Little Gem Salad nuskies bacon, heirloom tomato, shaved red onion, asher blue cheese and chive buttermilk dressing	16
Georgia Wedge spiced pecan, georgia goat cheese, fried green tomato red onion and peach vinaigrette	15
Knife & Fork Caesar baby romaine, shaved parmesan, house-made crotons	18

A LA CARTE

Rosemary Ash Rubbed Rack of Lamb	50
1855 Prime Cut 8oz Filet Mignon	56
Hand Cut Seared 12oz Strip Steak	57
Butter Basted 14oz Prime Ribeye	62
Grilled Atlantic Swordfish	38
Pressed Half Chicken	35

SIDES

Parmesan Potatoes	8
Macaroni & Local Cheese	12
Roasted Garlic Sautéed Spinach	10
Smashed Potato Confit	12
Parsnip Puree	11
Slow Cooked Collard Greens	12
Pan Roasted Brussels Sprouts	11
Black Truffle Pommes Frites	14
Citrus Asparagus & Red Pepper Relish	12

18% gratuity will be added to parties of six or more

please advise your server if you or anyone at your table has a food allergy

THE CONSUMPTION OF RAW AND/OR UNDERCOOKED FOOD
COULD LEAD TO FOODBORNE ILLNESS

