

DINNER IS SERVED FROM

Fire-Inspired American

5:30pm UNTIL 10:00pm DAILY

DAILY'S

- Shucked Oyster mp
mignonette, house hot sauce [GF]
- Charcuterie Board 18
local cheese, craft meats, doux south mustard,
house pickles, jams, oat & seeds crackers [GF]
- Market Sea mp
chef's preparation of market catch
- Market Land mp
chef's preparation of locally sourced, specially selected fare

STARTERS

- Georgia Shrimp Bisque 11
brioche croutons
- Chef's House Butter Bread 4
marquis honey sea salted banner butter
- Mason Jar Pickled Shrimp 16
fennel, sweet onion, jalapeño, citrus, cornichon,
micro cilantro, oat & seeds crackers [GF]
- Harissa Roasted Winter Veggies 14
lime labneh, crushed hazelnuts, pea shoots salad [GF]
- Thompson Farms Pork Belly 15
house cure, steeped apples, sage [GF]
- Baked Oysters 16
thompson farms bacon, gremolata, grilled baguette

SALADS

- Little Gem "Wedge" Salad 15
thompson farms bacon, sweet grass dairy 'asher blue',
chive buttermilk dressing [GF]
- Georgia Baby Green Salad 14
calyroad creamery goat cheese, dried sweet cherries,
stone mountain pecan, bacon vinaigrette [GF]
- Roasted Heirloom Cauliflower Salad 14
persimmons, marquis honey vinaigrette [GF]

SIDES

- Celeriac Puree 9
brown butter, fried mustard seeds GF
- Roasted Butternut Squash 9
apple cider vinaigrette, chili spiced pecans GF
- Smashed Fingerling "Fries" 9
duck fat, pickled mustard seeds GF
- Charred Brussels Sprouts 9
peach shrub syrup, fried mustard seeds GF
- Carrots & Turnips 8
shichimi-togarashi, popped sorghum
- Whipped Potato 8
sea salted banner butter GF

MAINS

- Pan Seared Diver Scallops 33
celeriac puree, swiss chard, popped sorghum,
shichimi-togarashi
- Stone Mountain Pecan Grouper 29
root vegetable hash, espelette pepper
- Joyce Farms Chicken 26
smashed fingerling "fries", garlic herb relish, natural jus [GF]
- Braised Lamb Shank 36
celeriac puree, swiss chard, foraged mushrooms,
fennel pollen, pomegranate relish
- Thompson Farms Pork Chop 32
rutabaga puree, apple honey vinegar, okra straws
- Cauliflower Steak 21
charred poblano, capers, 'everything' seeds [GF]
- Sweet Potato Ricotta Gnocchi 24
swiss chard, foraged mushrooms, brown butter, ricotta salata

STEAKS A LA CARTE

served with house chimichurri steak butter

- Prime Cut 5oz: 35 8oz: 46
filet mignon
- Joyce Farms Grass Fed 14oz: 44
Striploin

Chef's Choice

28 Day Dry Aged

kansas city striploin 16oz: 46

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cowboy ribeye 22oz: 52

Sauces

- second self mole porter horseradish redux 3
- black garlic mushroom demi-glace 3
- béarnaise GF 3

ATLANTA'S
Fire-Inspired
AMERICAN
STEAKS AND
ELEVATED FARE

"Surf" for the "Turf"

pan seared diver scallops GF 9

today's market sustainable catch GF mp

*please be advised that consumption of raw and/or under cooked food could lead to foodborne illness
*advise your server know if you or anyone at your table has a food allergy.