

WOOD GRILLED **HOT & CHILLED BEGINNINGS**

East Coast Oysters 3.50 each
*ask for today's oyster selection
served with cocktail sauce, mignonette & hot sauce*

Shrimp Cocktail 4 each
horseradish & lemon, minimum order of 3

Tuna Crudo 22
strawberry, serrano, basil oil, pine nuts

Prime Beef Carpaccio 16
saffron rouille, chives, capers, sourdough

Bacon 12
bourbon maple glaze, peanuts, jalapeno

Crispy Maine Lobster 39
tomato-horseradish aioli, spicy honey mustard

Wagyu Beef Ribs 22
2 count | worcestershire, chimichurri

Roasted Marrow 18
sourdough, parsley, vidalias, sea salt

Shrimp De Jonghe 22
sherry, garlic, parsley, sourdough

Bread Service 5
sweet, savory butter & whipped ricotta
BREAD PROCEEDS BENEFIT ATLANTA COMMUNITY FOOD BANK

Hearth-Roasted Shellfish Platter 65

Diver Scallops 28
1/2 pound

Royal Red Shrimp 21
1/2 pound

James River Oysters 18
bacon bread crumbs, 6 count

Grilled Octopus 19
vidalia puree, favas, ramps, chili crisp

CAVIAR

Eggs & Eggs 28
*soft scrambled farm eggs,
astrea, creme fraiche, grilled
sourdough*

Astrea Schrenckii
*served with blinis,
traditional garnish*
50g 150 | 100g 300

DRY AGED

35 DAYS KC STRIP 18oz 84

45 DAYS COWBOY RIBEYE 22oz 105

45 DAYS PORTERHOUSE 28oz 130

60 DAYS OLD WORLD TOMAHAWK 36oz 160

we do not recommend and will respectfully not guarantee steaks ordered 'medium-well' or above

SAUCES 3

Bearnaise | Compound Butter | Roasted Shallot Bordelaise | Au Poivre | Barrel Aged Worcestershire | Chimichurri

ADD LOBSTER OSCAR 28

New York Strip 69
12oz

Cowgirl Ribeye 79
16oz

Filet 58/78
8oz/12oz

Spinalis 64
8oz

Market Fish MP

Lobster Spaghetti 48
squid ink pasta, tomato pomodori, basil

Big Glory Bay King Salmon 45
sauteed spinach, beurre blanc

Dover Sole 42
preserved lemon & caper brown butter

Diver Scallops & Lobster Oscar 59
grilled diver scallops, maine lobster, bearnaise

Green Circle Farm Chicken Paillard 34
wood grilled, whipped potatoes, asparagus, baby carrots, chimichurri

EXECUTIVE CHEF STEPHEN HERMAN

Asparagus & Artichoke 15
avocado, radish, ramp vinaigrette, pistachio

Little Gem 13
pecorino grande cru, caesar, cured yolk, crumbs

Wedge 14
*organic iceberg, marinated vidalias & tomatoes,
buttermilk ranch, bacon, french blue, egg*

Chopped 16
*mixed lettuces, cured italian meats, fresh mozzarella,
crispy chickpeas, kalamata olives, oven dried tomato,
red wine-basil vinaigrette*

Lobster Mac & Cheese 28

Baked Vidalia Onion 11
gruyere cheese

Dauphinoise 13

Broccoli 13
parmesan fonduta

Loaded Whipped Potatoes 12

Sauteed Spinach 12
smoked bacon, garlic, sherried onions

French Fries 12

Roasted Baby Carrots 13
hazelnut-thyme butter

Vidalia Onion Rings 10

Roasted Ellijay Mushrooms 12
vidalia onions

Jalapeno Creamed Corn 14

Grilled California Asparagus 14
romesco sauce

SALAD

POTATOES & VEGETABLES

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness*