

THE SOUTHERN GENTLEMAN

EXECUTIVE CHEF DARIAN "DJ" JACKSON

B E F O R E S U P P E R

A Gentleman's Greet - Southern Bites chicken liver mousse, pimento cheese, old bay spiced pork rinds, vidalia onion dip, pickled okra, smoked bacon jam, bbq chips 15.

Deviled Eggs pickled green tomato chow chow, crispy ham, espelette GF 12.

Whipped Pimento Cheese piccalilli relish, chili oil, salt-n-vinegar chips v | GF 12.

White Cheddar Hushpuppies goat cheese crema, steen's sugarcane syrup v 11.

Roasted Shishito Peppers green beans, cauliflower purée v | MGF 12.

Garden Harvest Bowl sweet potato purée, quinoa, summer squash, asparagus v | GF 17.

BBQ Pork Belly peach bourbon bbq sauce, pickled red cabbage, crispy pork rinds 14.

Fried Green Tomatoes smoked bacon lardons, whipped pimento cheese, house jam 15.

Steak Tartare dijon aioli, capers, pickled okra, choice of bbq spiced pork rinds or house chips 14.

Smoked Gouda Mac & Cheese cavatappi pasta v 15.

Red Beans & Rice Cassoulet house ground pork sausage, carolina gold rice 12.

S U P P E R

12 oz. Roasted Porkchop pineapple rum chow-chow, sautéed cabbage, crispy corn, smoked bacon lardon GF 36.

Balsamic Honey Roasted Cabbage Steak sweet potato grit cake, cauliflower purée, v | GF 23.

Half Roasted Chicken seasonal root vegetables, herb chimichurri, skillet sauce reduction GF 28.

Braised Short Rib "Pot Roast" smoked gouda potato purée, savoy spinach, tabasco onion rings MGF 37.

Georgia Local Lettuces Salad avocado, pickled red onion, roasted shallot vinaigrette v 20.
ADD GRILLED CHICKEN +6 | ADD JUMBO SHRIMP +10

Creole Spiced Red Fish crab stuffed potato purée, red pepper beurre fondue GF 34.

Classic Double Patty Cheeseburger lettuce, red onion, bistro sauce, bread & butter pickles, fries 20.
ADD AVOCADO +3 | ADD BACON +3

12 oz. Grilled Bistro Ribeye yukon potato purée, asparagus, roasted garlic herb butter, red wine jus GF 45.

Shrimp & Grits pimento cheese grits, charred tomato butter, shishito relish GF 32.

Buttermilk Fried Chicken honey-thyme gravy, collard greens, sweet potato cornbread 28.

S O U T H E R N S U S T E N A N C E

Sweet Potato Cornbread steen's cane syrup butter 7.

Collard Greens GF 7.

Whipped Yukon Gold Potato Purée GF 9.

S W E E T

Key Lime Cheesecake key lime, chantilly cream, lime zest 10.

Mississippi Mud Pie cookies & cream whipped, chocolate cremeux 10.

Caramel Peach Tart salted caramel, chantilly cream 10.

v | vegetarian GF | gluten friendly MGF | can be made gluten friendly

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

COCKTAILS		WINE	
Sip for a Cure tito's handmade vodka, rose water, lychee, lemon, peychauds COCKTAIL FOR A CAUSE: A PORTION OF EACH SOLD WITH BE DONATED TO THE LEUKEMIA & LYMPHOMA SOCIETY Southern Azalea ford's gin, pineapple juice, lemon juice, peychaud's bitters Cat on a Hot Tin Roof hornitos reposado tequila, st. germaine, lemon, lime, cucumber, fire bitters The Fashioned Gentleman old forester, orange, angostura & black walnut bitters Not Your Grandma's Lemonade peach whiskey, strawberry liquor, lemon She's a Peach gin, peach, lemon, rosé Oaked & Rendered wagyu beef fat washed SPH knob private barrel, walnut bitters, orange bitters, honey syrup	16.	BUBBLES Zardetto Prosecco Brut, <i>Veneto, Italy</i> 14 56 Naveran Rosé Cava 14 56 Nicholas Feuillatte Reserve Exclusive Brut Champagne, <i>FR</i> 25 187 ML	
	16.	WHITE Barone Montalto, Pinot Grigio, <i>Trapani, Italy</i> 14 56 The Ned, Sauvignon Blanc, <i>Marlborough, New Zealand</i> 14 56 Schloss Vollarads, Riesling, <i>Rheingau, DE</i> 14 56 Tormaresca Califuria, Rosé, <i>Puglia, Italy</i> 14 56 Diora, "La Splendeur de Soleil", Chardonnay, <i>Monterey, CA</i> 15 60	
	16.	RED Lyric, Pinot Noir, <i>Monterey, CA</i> 15 60 Intrinsic, Red Blend, <i>Columbia Valley, WA</i> 14 56 Vina Cobos "Felino", Malbec, <i>Mendoza, Argentina</i> 15 60 Cain "NV12", Proprietary Red Blend, <i>Napa Valley, CA</i> 17 68 Bonanno Family, Cabernet Sauvignon, <i>Napa Valley, CA</i> 16 64 Hedges, CMS, <i>Columbia Valley, WA</i> 17 68	
	8.	BEER	
	8.	DRAUGHT Stella Artois Lager <i>Belgium</i> 8. Samuel Adams Summer Ale American Pale Wheat Ale 9. Porter's Craft Cider Grapefruit Hibiscus Session Cider <i>Charlottesville, VA</i> 9. Terrapin "Hopsecutioner" IPA <i>Athens, GA</i> 9.	
MOCKTAILS		BOTTLES & CANS	
Blackberry Elixir fresh mint & blackberry, honey, lime, tonic Strawberry Lemonade house made lemonade with a touch of strawberry	18.	Gate City Lager <i>Roswell, GA</i> 7. Modelo "Especial" Lager <i>Mexico</i> 8. Michelob Ultra Light Lager <i>Missouri</i> 8. Dogfish 90 Minute IPA Imperial IPA <i>Delaware</i> 10. Three Taverns "Prince of Pilsen" Pilsnerr <i>Decatur, GA</i> 8.	
	18.		
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DESSERT COCKTAILS			
Espresso Martini barebone vodka, espresso, simple syrup Chocolate Martini white & dark chocolate liquor, bourbon, amaretto, chocolate & walnut bitters, honey Cappuccino Martini baker's cappuccino, a creamy elegant version of an espresso martini	85.		
	45.		
WHISKEY FLIGHTS			
Follow the Whistling Pig TSG Whistle Pig Piggy Back Whistle Pig 10 Whistle Pig 12 Whistle Pig 15 Wild Wild Horses Woodford Reserve Woodford Rye Woodford Malt Whiskey Woodford Double Oaked			