**O Y S T E R  B A R**

- Oysters on the halfshell - $4.50 ea
- Dixon point (MD) murder point (AL) eel lake (NS)
- Chilled shellfish salad maison $24
  - Dressed shrimp & crayfish, frisee, crispy shallots, house vinaigrette
- Pickled shrimp $16
  - Shaved fennel & carrot, cider vinegar
- Smoked oysters $17
  - Hot paprika oil
- Tower of seafood $85
  - Daily fresh selection of seafood
- Caviar “beall”
  - Polanco 30g $125/oz
  - Chive clabber cream, potato chips

**M E A T S & C H E E S E**

- **HAM**
  - Lady edison 36 mo $12
  - Berkel shaved
- **CHARCUTERIE**
  - Smoked hog jowl $7
  - Lonizzo $10
  - Cecina $10
  - Oscabaw city lardo $8
  - Cochon mortadella $8
  - Smashed salami $10
  - Duck prosciutto $12
- **CHEESE** ($8 by the oz)
  - Griffin
    - Sweetgrass dairy, GA - cow
  - Gorwydd caerphilly
    - Neal’s yard dairy, UK - cow
  - Coolea
    - Neal’s yard dairy, UK - cow
  - Shakerag blue
    - Squatchie cow creamery - cow
  - Julliana
    - Capriole creamery, IN - goat
- **CHIEF’S SELECTED BOARD $42**
  - Chef selected 3 meats and 2 cheeses with accompaniments

**T O A S T S**

- Pimento cheese $16
  - Sweet and spicy pickles, buttered saltines
- Roasted bone marrow $16
  - Parsley & red onion salad
- Steak tartare $18
  - Potatoes, marrow, leek
- Smoked fish dip $16
  - Dill, Georgia olive oil, buttered saltines

**S T A R T E R S**

- **H&F chopped salad**
  - Lettuces, bacon, croutons, egg, pecans, mint, tomato
  - $16
- **Iron skillet chicken livers**
  - Spoonbread puree, country ham gastrique
  - $14
- **Veal sweetbreads**
  - Red eye gravy, endive, apple
  - $18
- **Fried oysters and pickles**
  - Red remoulade
  - $17

**M A I N S**

- **Oven roasted bramlett trout**
  - Creamed scallions, ham hock vinaigrette, watercress
  - $32
- **Skillet beefsteak (6oz)**
  - Thrice cooked chips, paris butter
  - $34
- **Spaghetti carbonara**
  - Farm egg, benton’s guanciale, romano cheese
  - $19
- **Cheeseburger**
  - Housemade bun, shaved red onion, bread & butter pickles, fries
  - $24
- **Shrimp & grits**
  - Anson mill grits, benton’s bacon, holy trinity
  - $22
- **Tomatoes, roasted chicken & bread**
  - Natural jus vinaigrette
  - $24

**S I D E S**

- **Simple lettuce & herb salad**
  - $9
- **Roasted ellijay mushrooms**
  - Garlic chips & natural jus
  - $16
- **Roasted baby carrots**
  - Lime pickle, vadouvan, orange, clabber cream
  - $14
- **Hoppin john**
  - Carolina gold rice, field peas, holy trinity
  - $12

**A Celebration of Southern Vegetables**

- Charved endive, hogginut squash, mushrooms, sea island red peas, carrot, apple and baby greens
  - $23

**Executive Chef Linton Hopkins | Chef de Cuisine James Wyatt**

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.*
WINES BY THE GLASS
6 oz | bl

--- SPARKLING ---
Naveran Brut Cava
Penedes SP, 2020
12 | 48

Sorgente Prosecco
Veneo IT, NF
12 | 48

Laurent-Perrier, La Cuvee Brut (575 ml)
Champagne FR, NF
26 | 52

Moillard, Crémant de Bourgogne Brut Rosé
Borgundy FR, NF
16 | 64

--- ORANGE & ROSE ---
AIX Rose
Provence FR, 2021
12 | 48

Gerard Bertrand Orange Gold
Vin de France, 2021
15 | 60

--- WHITE ---
Nortico Alvarinho
Minho PT, 2021
12 | 48

Maison Patricia Raquin Bourgogne
Savagny-lès-Beaune FR, 2020
17 | 68

Trefethen Family Vineyards Chardonnay
Napa Valley CA, 2020
16 | 64

Joseph Mellot Sauvignon Blanc
France, 2021
10 | 40

Anne Amie Pinot Gris
Willamette OR, 2021
14 | 56

Venica & Venica Collio Fruliano
Friuli IT, 2022
14 | 59

--- RED ---
Vigneron of Buxy Bourgogne
Côte Chalonnaise FR, 2019
14 | 56

Kate Arnold Pinot Noir
Willamette Valley OR, 2020
15 | 60

Château Peyruchet Bordeaux
Rouge FR, 2019
11 | 44

Domaine de Beaurenard
Côtes du Rhône FR, 2020
16 | 64

Enemigo Mio
Jumilla SP, 2021
15 | 60

Dolceto d’Alba Vigna Scott
Piedmont IT, 2021
15 | 63

Jean Luc Mouillard Trousseau
Côtes du Jura FR, 2019
16 | 64

Monte Rio Old Vine Zinfandel
Côtes du Jura FR, 2019
15 | 63

COCKTAILS

STUDIO 54
shawn wilbanks
Blanco, Crema de Banane, Lemon, Demerara, Yellow Genepi
15

MOMA
jeremy hathcoat
Vodka, Peach, Aperitivo, Amaro, Soda
14

POOR FELLOW
linton hopkins
Silver Rum, Maraschino, Grapefruit, Lime, Chartreuse
9

THE BRONZE AGE
linton hopkins
Rye, Honey, Lemon
11

DRAFT BEER

Miller High Life
Wisconsin, Champagne of Beers
2

Eventide Cask Ale
Georgia, Australian Sparkling
7

Contrast All Night Phantom
Georgia, DDH DIPA
9

Guinness
Ireland, Stout
7

CC Bigger Dreams
Georgia, India Pale Ale
7

ZEROPROOF

GESO
Chai, Lime, Toasted Pecan Orgeat, Ginger
10

FLIGHTS

THE POINT IS THERE AIN’T NO POINT
25

h&f single barrel bourbons
milam & greene
burning chair jacob’s staff
buffalo trace

IT’S FULL OF STARS
45

mezcal selection
el mero mero - tobala
neto ensemble - espadin & bicuixe
h&f single barrel 5 sentidos - mexicano

BOTTLES & CANS

Wiseacre Tiny Bomb
Tennessee, Pilsner
7

Highland Gaelic
North Carolina, Amber Ale
7

Athletic Upside Dawn
Georgia, Non-Alcoholic
7

COLONY SQUARE | SERVING ATLANTA SINCE 2008
Please ask a member of our team to see our full list of beverage offerings.