

APPETIZERS

OYSTERS ROCKEFELLER	<i>each 2.5 / ½ dozen 14 / dozen 27</i>	
HOUSE OYSTERS ON THE HALF SHELL *JAMES RIVER*	<i>each 1.5 / ½ dozen 9 / dozen 17</i>	
SPECIALTY OYSTERS ON THE HALF SHELL *SEE SELECTION*	<i>each 2.5 / ½ dozen 14 / dozen 27</i>	
OYSTER SHOOTER	<i>James River oyster, Referent horseradish vodka, Durty Gurl bloody mary</i>	<i>/ each 4.95</i>
IMPERIAL OYSTER	<i>topped with Stoli vodka, crème fraiche, caviar, watermelon</i>	<i>each 7 / ½ dozen 35</i>
BROILED OYSTERS	<i>jalapeño lime butter, parmesan</i>	<i>each 2.5 / ½ dozen 14 / dozen 27</i>
PICKLED SHRIMP COCKTAIL	<i>spicy cocktail sauce</i>	<i>12</i>
ANSON MILLS JOHNNY CAKE	<i>pimento cheese, andouille, chives</i>	<i>10</i>
CHARCUTERIE BOARD	<i>assorted artisan meats and cheeses</i>	<i>16</i>
SMOKED FISH CHARCUTERIE	<i>assorted artisan smoked seafood</i>	<i>16</i>
CEVICHE	<i>shrimp and scallop, grapefruit & lime juice, fennel, jicama, daikon radish, serrano chile</i>	<i>12</i>
SMOKED PORK RILLETTE	<i>horseradish, shallots, apple, Lusty Monk whole grain mustard</i>	<i>12</i>

SOUP AND SALADS

CAESAR	<i>romaine, boquerones, parmesan crisp, housemade dressing</i>	<i>9</i>
BABY SPINACH	<i>apple, pecans, blue cheese, bacon vinaigrette, red onion jam crostini</i>	<i>9</i>
WEDGE OF BABY ICEBERG	<i>Point Reyes blue cheese, housemade bacon, tomato, blue cheese dressing</i>	<i>9</i>
ROASTED BEET	<i>midnight rose plums, buttermilk blue cheese, endive, pecans, orange vinaigrette</i>	<i>9</i>
TOMATO SOUP	<i>extra virgin olive oil, cream, balsamic reduction</i>	<i>8</i>

ENTREES

GEORGES BANK SCALLOPS	<i>sweet corn risotto, housemade bacon, fava beans, pickled pearl onions</i>	<i>28</i>
GA WHITE SHRIMP AND GRITS	<i>manchego grits, andouille sausage, fried okra, almond romesco</i>	<i>24</i>
PEPPERCORN CRUSTED TUNA	<i>baby bok choy, tomato, shitake mushrooms, ponzu, crispy wontons</i>	<i>28</i>
TOMAHAWK PORK CHOP	<i>creamed corn and roasted poblano johnny cake, creamed kale, pork jus</i>	<i>28</i>
SLOW SMOKED PORK SHOULDER	<i>creamy sauerkraut, bacon, triple mustard pork jus, fried onion rings</i>	<i>28</i>
PECAN WOOD SMOKED RIBEYE	<i>roasted fingerlings, brussel sprouts, onion soubise, cassis onion jam</i>	<i>38</i>
BRIOCHE GRILLED CHEESE	<i>tomato soup, King Trumpet mushrooms, potatoes, manchego grits, fried okra</i>	<i>23</i>

20% gratuity added to parties of 8 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

COCKTAILS

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BARREL AGED MANHATTAN 11
*High West Rendezvous Rye, American Spirit,
Noilly Pratt, Antica Carpano, Angostura Bitters*

OLD FASHIONED 10
*High West Double Rye,
Angostura Bitters*

MOSCOW MULE OR KENTUCKY MULE 10
*Tito's Handmade Vodka, Fresh Lime with
Barritts Ginger Beer or Buffalo Trace Bourbon,
Fresh Lemon with Barritts Ginger Beer*

SLOE GIN FIZZ 10
Boodles Gin, Plymouth Sloe Gin, Lemon, Soda

PAPER PLANE 10
1792 Bourbon, Amaro Montenegro, Aperol, Lemon

JALISCO SIDECAR 9
*Espolon Blanco Tequila, Cointreau, Herbsaint,
Housemade Ginger Syrup, Fresh Lemon Juice*

TEA HIVE 10
*Tito's Handmade Vodka, St. Elder Elderflower
Liqueur, Chamomile Tea, Orange Blossom Honey,
Lemon*

APRICOT ORANGE SANGRIA 9
*Tito's Vodka, The Bitter Truth Apricot Liqueur,
Bauchant Orange Liqueur, Fee Bros Orange
Bitters, Red and White Wine, Lemon*

BEERS

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Draught
RIVERWATCH BREWERY THRU THE GREEN | Vienna Lager | Augusta | 5.5% | 6.8
SAVANNAH RIVER NO JACKET REQUIRED | Czech Pilsner | Augusta | 5% | 7.6
MOTHER EARTH ENDLESS RIVER | Kölsch | North Carolina | 5% | 7.5
WILD HEAVEN WISE BLOOD | American IPA | Georgia | 6.2% | 8
UNIBROUE LA FIN DU MONDE | Tripel | Quebec, Canada | 9% | 8
BROOKLYN SORACHI ACE | Saison | New York | 7.2% | 6.5

Cans & Bottles

CHIMAY | Grand Réserve Ale | Belgium | 9% | 26 (750 ml)
SAMUEL SMITH | Organic Cider | Tadcaster, England | 5% | 8.5
HARD CIDER CO. | Crisp Apple Cider | Atlanta, GA | 5.75% | 6.5
SOUTHERN PROHIBITION BERLINER-STYLE WEISSE | Sour | MS | 4.9% | 5.33
THREE TAVERNS LORD GREY | An Earl Grey Tea Sour Ale | GA | 5% | 5.5
LAGUNITAS AUNT SALLY | Sweet Tart Sour Mash Ale | Chicago, IL | 5.7% | 6
WEIHENSTEPHANER | Hefeweissbier | Germany | 5.4% | 6
UNIBROUE BLANCHE DE CHAMBLY | Wit | Chambly, Canada | 5% | 5.5
WILD HEAVEN BESTIE PUB ALE | English Pale Ale | GA | 3.9% | 6.12
VICTORY PRIMA | Pilsner | Pennsylvania | 5.3% | 5.58
BELLS TWO HEARTED ALE | IPA | Michigan | 7% | 5.5
REFORMATION OREN | IPA | Woodstock, GA | 5.5% | 5.87
ORPHEUS TRANSMIGRATION OF SOULS | Double IPA | Atlanta | 10% | 6.63
21ST AMENDMENT BLAH BLAH BLAH | Imperial IPA | CA | 8% | 5.86
21ST AMENDMENT BACK IN BLACK | American Black IPA | CA | 6.8% | 5.25
BUD LIGHT | Light Lager | Missouri | 4.20% | 3.5
MILLER LITE | Light Lager | Wisconsin | 4.17% | 3.5
MICHELOB ULTRA | Light Lager | Missouri | 4.2% | 4
STELLA ARTOIS | Lager | Belgium | 5% | 5
FULL SAIL | American Amber Ale | Oregon | 6% | 4.8
ANDERSON VALLEY BOONT | American Amber Ale | California | 5.8% | 5.32
LONERIDER SWEET JOSIE | Brown Ale | North Carolina | 6.1% | 4.8
HOLY CITY BREWING PLUFF MUD | Porter | Charleston, SC | 5.5% | 5.34
NANTHALA BREWING DIRTY GIRL | Blonde Ale | Bryson City, NC | 5.75% | 5.32
MOTHER EARTH CALI CREAMIN' | Vanilla Cream Ale | California | 5% | 7
FOUNDERS DIRTY BASTARD | Scotch Ale Wee Heavy | Michigan | 8.5% | 5.5
SERVICE BREWING LINCOLN'S GIFT | Oyster Stout | Savannah, GA | 5.5% | 5.86
MURPHY'S | Dry Irish Stout | Cork, Ireland | 4% | 6
FOUNDERS BREAKFAST | Chocolate Coffee Oatmeal Stout | MI | 8.3% | 7.50
CLAUSTHALER | Non- Alcoholic Beer | Germany | .45% | 4

WINES

By The Glass

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Glass - White

PRINCE DE RICHEMONT | Sparkling Brut | France | 9
FLEURS DE PRAIRIE | Rose | Côtes de Provence, France | 12
FRITZ ZIMMER | Riesling Spätlese | Mosel, Germany | 8
BERROIA | Hondarrabi Zuri | Spain | 12
VIDAL-FLUERY | White Blend | Côtes du Rhône, France | 10
FERRARI-CARANO | Chardonnay | Sonoma Coast | 12
LA TORRETTA | Pinot Grigio | Italy | 8
SPY VALLEY | Sauvignon Blanc | Marlborough, New Zealand | 10

Glass - Red

SMITH & HOOK | Cabernet Sauvignon | Central Coast | 12
SEVEN FALLS | Merlot | Wahluke Slope, WA | 10
LANDMARK OVERLOOK | Pinot Noir | California | 12
MONTECILLO | Tempranillo | Rioja, Spain | 8
MICHELE CHIARLO | Barbera D'Asti | Italy | 9
ALEXANDER VALLEY | Red Blend | Sonoma County | 12
BEN MARCO | Malbec | Mendoza, Argentina | 11