

## RAW BAR

<b>OYSTER SHOOTER</b>	<i>James River oyster, Dirty Gurl bloody mary, Referent horseradish vodka</i> 4
<b>JAMES RIVER ON THE HALF SHELL</b>	<i>cocktail sauce, mignonette. each 1.75 / 1/2 dozen 10 / dozen 19</i>
<b>SPECIALTY ON THE HALF SHELL</b>	<i>cocktail sauce, mignonette, each 2.75 / 1/2 dozen 14 / dozen 27</i>
<b>BROILED OYSTERS</b>	<i>jalapeño, harissa lime butter, parmesan 1/2 dozen 14 / dozen 27</i>
<b>OYSTERS ROCKEFELLER</b>	<i>spinach, Pernod, shallots, parmesan 1/2 dozen 14 / dozen 27</i>
<b>SMOKED SALMON</b>	<i>herb smear, capers, shallots, chive, egg, marbled rye melba</i> 14

## SMALL PLATES

<b>JOHNNY CAKE</b>	<i>smoked Tillamook cheddar pimento cheese, andouille, chives</i> 10
<b>FRIED OYSTERS</b>	<i>tempura okra, lemon, Alabama sauce, cocktail sauce</i> 14
<b>CHEESE CURDS</b>	<i>white cheddar, tempura fried, buttermilk vinaigrette, Sriracha aioli</i> 8
<b>CHICKEN WINGS</b>	<i>smoked then fried, Alabama sauce, Texas Pete</i> 9
<b>JAMON SERRANO</b>	<i>pickled plums, burrata, extra virgin olive oil, Maldon sea salt</i> 15
<b>CHARCUTERIE BOARD</b>	<i>assorted artisan meats and cheeses</i> 16

## SOUP AND SALADS

<b>CLAM CHOWDER</b>	<i>housemade bacon, dry sherry, Old Bay crackers</i> 9
<b>ENDIVE</b>	<i>apple, buttermilk blue, Wade Plantation pecans, parsley, pecan vinaigrette</i> 9
<b>WEDGE</b>	<i>buttermilk blue cheese, heirloom tomatoes, bacon, herbed buttermilk</i> 9
<b>CAESAR</b>	<i>boquerones, classic dressing, parmesan crisp</i> 9
<b>GOLDEN BEET</b>	<i>pickled plums, goat cheese, endive, frisée, pecans, orange vinaigrette</i> 9

## ENTREES

<b>BACON CRUSTED SALMON</b>	<i>flageolet beans, heirloom baby tomato, arugula, mustard cream</i> 28
<b>GA WHITE SHRIMP &amp; GRITS</b>	<i>cheddar grits, andouille sausage, jalapeno cornbread, almond romesco</i> 27
<b>SPRINGER MOUNTAIN CHICKEN</b>	<i>onion low-carb-onara, house-cured bacon, crispy okra, pepper jelly</i> 26
<b>SMOKED DUROC PORK CHOP</b>	<i>lacinato kale, duck fat fingerlings, prosciutto, bacon vinaigrette, frisee</i> 28
<b>SOUTHERN RIVER PRIME RIBEYE</b>	<i>cold smoked, pommes frites, carrots, balsamic onions, arugula, basil vinaigrette</i> 38
<b>SOUTHERN RIVER NEW YORK STRIP</b>	<i>duck fat fingerlings, brussel sprouts, cremini mushrooms, tomato choron</i> 40

20% gratuity added to parties of 6 or more

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

# COCKTAILS

//

## MANHATTAN 11

*Redemption High Rye, 1792 Straight Bourbon, Carpano Antica, 1821 Barrel Aged Bitters, Fee Brothers Orange Bitters*

## ABEL BROWN OLD FASHIONED 11

*High West Double Rye, 1792 Bourbon, Simple, Angostura Bitters*

## MIDNIGHT RIDER 10

*2nd City Rum, St. George Pear Liqueur, St. Elizabeth Allspice Liqueur, Orange, Lemon, Peychaud's Bitters*

## TEA HIVE 10

*Tito's Handmade Vodka, St. Elder Elderflower, Numi Organic Lemon Chamomile Tea, Orange Blossom Honey, Lemon*

## ROXANNE 10

*Grey Whale Gin, Cocchi Americano, Harlequin Orange Liqueur, Lemon, Domaine Canton Ginger Liqueur*

## OYE COMO VA 10

*Espolon Reposado Tequila, Ancho Reyes Chile Liqueur, Orange Blossom Honey, Scrappy's Orange Bitters, Bittermans Xocolatl Mole Bitters, Del Maguey Vida Mezcal*

## MOSCOW MULE OR KENTUCKY MULE 10

*Ketel One Vodka, 1821 Ginger Beer, Lime Or Buffalo Trace Bourbon, 1821 Ginger Beer, Lemon*

## FALL SANGRIA 9

*Red Wine, Christian Bros. Brandy, Edmond Briottet Cassis Liqueur, Orange, Ginger Ale*

# BEERS

//

## Draught

**SERVICE BREWING GUN BUNNY** | Witbier | Georgia | 5.1% | 7  
**SIERRA NEVADA HAZY LITTLE THING** | New England IPA | California | 6.7% | 7  
**GREEN MAN** | English Extra Special Bitter | North Carolina | 5.5% | 7  
**WICKED WEED BLACK ANGEL** | Wild Sour Ale | Asheville, NC | 6.8% | 8 (12 OZ)  
**UNIBROU LA FIN DU MONDE** | Tripel | Canada | 9% | 8 (12 OZ)  
**BURNT HICKORY BIG SHANTY GRAHAM CRACKER** | Stout | GA | 9% | 6

## Cans & Bottles

**BRAVAZZI LIMONATA** | Hard Italian Soda | La Crosse, WI | 4.2% | 5  
**WELTENBURGER KLOSTER ANNO** | Märzen / Oktoberfest | Germany | 5.5% | 7  
**ATLANTA CRISP APPLE CIDER** | Dry Cider | Atlanta | 5.8% | 7  
**TRAPPISTS ROCHEFORT 6** | Belgian Dubbel | Belgium | 7.5% | 16 (11.2 OZ)  
**DELIRIUM TREMENS** | Belgian Golden Strong | Belgium | 8.5% | 15 (16.9 OZ)  
**CIGAR CITY MARGARITA** | Gose | Tampa, FL | 4.2% | 5  
**THREE TAVERNS RAPTUREOUS** | Raspberry Sour | Atlanta | 5% | 7  
**RIVER WATCH FIRETHORN** | Southern Lager | Augusta | 4% | 5  
**MILLER LIGHT** | Light Lager | Milwaukee, Wisconsin | 4.2% | 3.5  
**BUD LIGHT** | Light Lager | Missouri | 4.2% | 4  
**MICHELOB ULTRA** | Light Lager | Missouri | 4.2% | 4  
**WEIHENSTEPHANER** | Hefeweizen | Germany | 5.4% | 6  
**FRÜH** | Kölsch | Germany | 4.8% | 8  
**BELLS TWO HEARTED ALE** | IPA | Michigan | 7% | 6  
**TERRAPIN UP-HI** | IPA | Athens, GA | 5.9% | 5  
**MONDAY NIGHT DUST BUNNY** | Hazy New England IPA | Georgia | 6.8% | 6  
**OLD NATION B-43** | Brut IPA | Michigan | 7% | 10 (16 OZ)  
**AKADEMIA HOPRODISIAC** | Hazy Double IPA | Athens, GA | 8.2% | 9 (16 OZ)  
**MONDAY NIGHT BLIND PIRATE BLOOD ORANGE** | Imperial IPA | ATL | 7.4% | 6  
**FULL SAIL** | Amber Ale | Oregon | 6% | 5  
**SAVANNAH RIVER DYNAMITE BROWN** | Brown Ale | Augusta | 6.2% | 6  
**PRETORIA FIELDS WALKERS STATION** | Stout | Georgia | 6.5% | 6  
**MURPHY'S** | Dry Irish Stout | Ireland | 4% | 6 (16.9 OZ)

# WINES

By The Glass

//

## Glass - White

**NAVERAN** | Cava Brut | Spain | 11  
**BLACK COTTAGE** | Rosé | Marlborough, New Zealand | 12  
**CAMP** | Chardonnay | Sonoma County, CA | 12  
**CAVE DE LUGNY** | Chardonnay | Macon, France | 12  
**ST MARTIN** | Muscadet | Loire, France | 10  
**LE GRAND BALLON** | Sauvignon Blanc | Loire, France | 11  
**TENUTA MACON** | Pinot Grigio | Friuli, Italy | 10

## Glass - Red

**AERENA** | Cabernet Sauvignon | Red Hills, CA | 14  
**SCENIC VALLEY** | Pinot Noir | Willamette, Oregon | 13  
**THE PARING** | Red Blend | California | 12  
**LA MORETTE** | Bardolino Red Blend | Italy | 12  
**TESSELLAE OLD VINES** | GSM Blend | Côtes du Roussillon, FR | 12