

RAW BAR

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

SMALL PLATES

JOHNNY CAKE	<i>smoked Tillamook cheddar pimento cheese, andouille, chives</i> 10
FRIED OYSTERS	<i>tempura okra, lemon, Alabama sauce, cocktail sauce</i> 14
CHICKEN WINGS	<i>smoked then fried, Alabama sauce, Texas Pete</i> 9
CHEESE CURDS	<i>white cheddar, tempura fried, buttermilk vinaigrette, Sriracha aioli</i> 8
FRIED CALAMARI	<i>tempura okra, lemon, Alabama sauce, cocktail sauce</i> 12
CHARCUTERIE BOARD	<i>assorted artisan meats and cheeses</i> 16
JAMON SERRANO	<i>burrata, pickled beets, extra virgin olive oil, Maldon sea salt</i> 15

SOUP AND SALADS

CLAM CHOWDER	<i>housemade bacon, Hartley & Gibson Solera XO sherry, Old Bay crackers</i> 9
BIBB	<i>blue cheese, heirloom tomatoes, bacon, herbed buttermilk ranch, hearts of palm</i> 10
CAESAR	<i>boquerones, classic dressing, parmesan reggiano crisp</i> 9
GOLDEN BEET	<i>goat cheese, endive, frisée, Wade Plantation pecans, orange vinaigrette</i> 10

ENTREES

BACON CRUSTED SALMON	<i>beluga lentils, ham hock, heirloom baby tomato, arugula, mustard cream</i> 28
GA WHITE SHRIMP & GRITS	<i>cheddar grits, andouille sausage, jalapeno cornbread, almond romesco</i> 27
JOYCE FARMS CHICKEN	<i>onion low-carb-onara, housemade bacon, bistro fries, pepper jelly</i> 26
KUROBUTA PORK CHOP	<i>brussels, duck fat fingerlings, lardons, butternut squash, prosciutto vinaigrette</i> 28
SOUTHERN RIVER FARMS RIBEYE	<i>cold smoked, pomme frites, red onion jam, baby arugula, basil vinaigrette</i> 38

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

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BARREL AGED 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, Buffalo Trace Bourbon, Simple, Angostura Bitters

WOMAN FROM TOKYO 10

Yuzu Sake, Limoncello, Lemon, Sweet Tea

TEA HIVE 10

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

DREAMLAND 10

Dewars Scotch, Harlequin Orange Liqueur, Lemon

MOSCOW MULE OR KENTUCKY MULE 10

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

SANGRIA 9

Red & White Wine, Orange, Edmond Briottet Crème de Cassis, Orange Blossom Honey, Cynar, Cinnamon, Pear, Apple

Mocktails

WHAM! 6

Seedlip Spice No.94, Coca-Cola, Lime

SUNDAY MORNING

Seedlip Garden, Dirty Gurl bloody mary, lemon, lime, olive juice, pepper

Glass - White

- NAVERAN** | Cava Brut | Spain | 11
- THE UNDERGROUND MR. PINK** | Rosé | Washington | 10
- CAMP** | Chardonnay | Sonoma County, CA | 12
- CAVE DE LUGNY** | Chardonnay | Macon, France | 12
- ST MARTIN** | Muscadet | Loire, France | 10
- LE GRAND BALLON** | Sauvignon Blanc | France | 11
- TENUTA MACON** | Pinot Grigio | Friuli, Italy | 10

BEERS

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Draught

- RIVERWATCH 104** | Pale Ale | Augusta, GA | 5.5% | 7
- SYCAMORE MOUNTAIN CANDY** | IPA | North Carolina | 7.2% | 8
- GREEN MAN** | English Extra Special Bitter | North Carolina | 5.5% | 7
- TERRAPIN WAKE N'BAKE VANILLA CHAI** | Imperial Stout | GA | 9.4% | 7 (12 OZ)
- UNIBROUÉ LA FIN DU MONDE** | Tripel | Canada | 9% | 8 (12 OZ)

Cans & Bottles

- DOC'S CIDER** | Hard Pear Cider | Warwick, NY | 5% | 6
- FOUNDERS ALL DAY VACAY** | Session Wheat Ale | Michigan | 4.6% | 5
- CIGAR CITY MARGARITA** | Gose | Tampa, FL | 4.2% | 5
- THREE TAVERNS LORD GREY** | Wild Ale | Atlanta | 5% | 6
- THREE TAVERNS RAPTUROUS** | Raspberry Sour | Atlanta | 5% | 7
- SCATTERED SUN** | Belgian Witbier | Georgia | 5.2% | 6
- ORPHEUS ALL YOU GET IS ALL YOU GET** | Hazy Sour Ale | Atlanta | 5% | 6
- VICTORY SOUR MONKEY** | Tripel Sour | Pennsylvania | 9.5% | 7
- CREATURE COMFORTS ATHENA** | Berliner Weisse Sour | Georgia | 4.5% | 6
- BURNT HICKORY ARCADIA PLUM** | Berliner Weisse Sour | Kennesaw, GA | 5% | 6
- 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
- IRONSHIELD LORELEI** | Hefeweizen | Lawrenceville, GA | 5.2% | 5
- WEIHENSTEPHANER** | Hefeweizen | Germany | 5.4% | 6
- RIVER RAT** | Kölsch | Columbia, SC | 5% | 6
- BELLS TWO HEARTED ALE** | IPA | Michigan | 7% | 6
- CIGAR CITY JAI ALAI** | IPA | Tampa, FL | 7.5% | 6
- MONDAY NIGHT SPACE LETTUCE** | Double IPA | Atlanta, GA | 8.1% | 7.5
- WICKED WEED FREAK OF NATURE** | Double IPA | Asheville, NC | 8.5% | 7
- AKADEMIA HOPRODISIAC** | Hazy Double IPA | Athens, GA | 8.2% | 9 (16OZ)
- ANDERSON VALLEY BOONT** | Amber Ale | California | 5.8% | 6
- GREAT DIVIDE YETI** | Imperial Stout | Denver, Colorado | 9.5% | 7

Non/Low-Alcoholic

- CLAUSTHALER ORIGINAL** | Germany | .5% | 5
- BROOKLYN SPECIAL EFFECTS LAGER** | Germany | .5% | 5

WINES

By The Glass

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Glass - Red

- AERENA** | Cabernet Sauvignon | Red Hills, CA | 14
- SEAN MINOR POINT NORTH** | Pinot Noir | Willamette Valley, OR | 13
- THE PARING** | Red Blend | California | 12
- LA MORETTE** | Bardolino Red Blend | Italy | 12