

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 golden beets, extra virgin olive oil, Maldon sea salt</i> 15

SOUP AND SALADS

TOMATO BISQUE	<i>roma tomatoes, cream, balsamic reduction, basil oil</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, radicchio, Wade Plantation pecans, basil 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, Buffalo Trace Bourbon, Carpano Antica, Angostura 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

STRAWBERRY FIELDS FOREVER 10

Empress Gin, Aperol, Local Strawberry Puree, Priqly Prickly Pear Liqueur

MOSCOW MULE OR KENTUCKY MULE 10

Ketel One Vodka, Barritt's Ginger Beer, Lime Or Buffalo Trace Bourbon, Barritt's Ginger Beer, Lemon

WHITE SUMMER SANGRIA 9

Rose & White Wine, Pear Liqueur, Wild Leap Vodka, St. Elder Elderflower, Lemon

Mocktails

WHAM! 6

*Seedlip Spice No.94, Coca-Cola, Lemon
Non-Alcoholic Long Island*

ABOUT LAST NIGHT 6

*Seedlip Grove, Lemon, Lime, Orange Juice
Non-Alcoholic Margarita*

SUNDAY MORNING 6

*Seedlip Garden, Durty Gurl bloody mary, lemon, lime, olive juice, pepper
Non-Alcoholic Bloody Mary*

BEERS

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Draught

RIVERWATCH SCENIC OVERLOOK | *Blonde Ale* | Augusta, GA | 5.2% | 7

CREATURE COMFORTS | *Bibo Pilsner* | Athens | 4.9% | 7

GREEN MAN | *English Extra Special Bitter* | North Carolina | 5.5% | 7

WICKED WEED APPALACHIA | *IPA* | Asheville, NC | 4.6% | 8

UNIBROUE LA FIN DU MONDE | *Tripel* | Canada | 9% | 8 (12 OZ)

MONDAY NIGHT FISTFUL OF CAKE | *Imperial Stout* | GA | 9% | 7 (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

SOUTHBOUND SCATTERED SUN | *Belgian Witbier* | Georgia | 5.2% | 5

THREE TAVERNS LORD GREY | *Wild Ale* | Atlanta | 5% | 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 WATERMELON | *Berliner Weisse Sour* | 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

WEIHENSTEPHANER | *Hefeweizen* | Germany | 5.4% | 6

RIVER RAT | *Kölsch* | Columbia, SC | 5% | 6

BELLS TWO HEARTED ALE | *IPA* | Michigan | 7% | 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)

THE DUCK-RABBIT | *Amber Ale* | Farmville, North Carolina | 5.5% | 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 - White

NAVERAN | *Cava Brut* | Spain | 11

THE UNDERGROUND MR. PINK | *Rosé* | Washington | 10

CAMP | *Chardonnay* | Sonoma County, CA | 12

LAROCHE | *Chardonnay* | Burgundy, France | 13

TENUTA MACON | *Pinot Grigio* | Friuli, Italy | 10

LE GRAND BALLON | *Sauvignon Blanc* | France | 11

FESS PARKER | *Riesling* | Santa Barbara County, CA | 9

Glass - Red

AERENA | *Cabernet Sauvignon* | Red Hills, CA | 14

SEAN MINOR | *Pinot Noir* | Willamette Valley, OR | 13

THE PARING | *Red Blend* | California | 12

LA MORETTE | *Bardolino Red Blend* | Italy | 12