

Managing Partner & Executive Chef
FORD FRY

Chef de Cuisine
BRIAN HORN

Southern Farmstead Cooking

JCT.

DINNER MENU

Atlanta, Georgia



Open for Lunch:
MON - SAT, 11AM - 2:30PM

Open for Dinner:
MON - THURS, 5PM - 10PM
FRI & SAT, 5PM - 11PM
SUN, 5PM - 9PM

APPETIZERS

DEVILED EGGS (5)	7.00
BENTON'S COUNTRY HAM, EVOO	
TRUFFLE-PARMESAN FRIES	7.00
CRAB CAKE	9.00
GRAPEFRUIT SALAD, FROTHY FENNEL	
CRISPY OYSTER "SMALL FRY"	9.00
FRIED LEMONS & FILET BEANS, OOO-EEE! SAUCE	
"ANGRY" MUSSELS	9.00
PEPPERED BACON, SERRANO CHILE & ONION	
FOIE GRAS & CHICKEN LIVER MOUSSE	9.00
APPLE BUTTER, WOOD GRILLED BREAD	
PORK BELLY "SLIDERS" (3)	9.00
HOUSE PICKLES, VANILLA BEAN-APPLE BUTTER	
FARMSTEAD CHEESES	12.00
LOCAL HONEY, DEEP FRIED ALMONDS, TOAST	
COLD WATER OYSTERS	1/2 DOZ 12.00
CUCUMBER MIGNONETTE, COCKTAIL & LEMON	
ROASTED CAULIFLOWER SOUP	6.50
HAND TORN CROUTONS, ORANGE EVOO	
TOMATO SOUP - FRIED GRAFTON CHEDDAR	6.50

SALADS

JCT. SALAD	9.00
GREEN BEANS, ROMAINE, SPICED PECANS APPLES, BUTTERMILK DRESSING	
FARMSTEAD GREENS	7.00
GREENS & HERBS, SHAVED CELERY, VINAIGRETTE	
ICEBERG	7.00
CRISPY ONION, RADISH, BLEU CHEESE	
"CRACKER JACK" SALAD	9.00
ARUGULA, COUNTRY HAM, APPLE VINAIGRETTE CARAMEL CORN, SPICED PEANUTS, BLEU	
ROASTED BEET & AVOCADO SALAD	9.00
THOMASVILLE GOAT CHEESE, PISTACIOS	

SIDES

4.00
GARLICKY GREEN BEANS, TURNIP & POTATO GRATIN
COLLARD GREENS - PEPPER VINEGAR, WILTED SPINACH &
HOUSE-CURED BACON, RED MULE GRITS, SOFT POACHED
EGG, VEAL JUS, POTATO DUMPLINGS, PARMESAN

JCT. T-Shirt! \$15

PLATES

SPRINGER MOUNTAIN FRIED CHICKEN (limited... come early!)	16.00
MACARONI AND CHEESE, GARLICKY GREEN BEANS	
SHRIMP & GRITS	18.00
TIM & ALICE'S RED MULE GRITS, SOFT POACHED FARM STAND EGG, CRUSTY BREAD FOR SOPPING	
CRISPY "DUCK & DUMPLINGS"	18.00
DUCK LEG CONFIT, DUCK MEATBALLS, RICOTTA DUMPLINGS, WILTED SPINACH & ARUGULA, SOUR CHERRY	
BENTON'S BACON WRAPPED GEORGIA RAINBOW TROUT	19.00
CORN MILK CREAMED CAROLINA GOLD RICE, GLAZED FARM STAND VEGETABLE OF THE MOMENT	
WOOD GRILLED 1/2 CHICKEN	18.00
"ALMOST BONELESS," CAROLINA POLENTA, ROASTED CHILE & LEMON	
WOOD GRILLED SALMON	22.00
WHIPPED POTATOES, SMOKEY TOMATO PAN SAUCE, FRIED ASPARAGUS	
BENTON'S BACON WRAPPED SEA SCALLOPS	24.00
GRILLED BENTON'S BACON PLANK, TURNIP & POTATO GRATIN, MUSHROOM PAN GRAVY	
DAY BOAT FISH OF THE MOMENT	A.Q.
EVOO CRISPED POTATOES, FILET BEANS, HAZELNUTS, BROWN BUTTER & LEMON	
ALL NIGHT BRAISED SHORT RIBS	24.00
"POT ROAST" VEGETABLES, BUTTER WHIPPED PARSNIPS	
BENTON'S BACON WRAPPED PORK TENDERLOIN	21.00
LOCAL FARM STAND FINGERLING SWEET POTATOES, TART GEORGIA APPLE & BROWN BUTTER JUS	
"MEAT & POTATOES"	19.00
WOOD GRILLED HANGER STEAK, PRESERVED TOMATO & FARM STAND ONION BUTTER, FRIES	
WOOD GRILLED RIB EYE	29.00
CRISPY SWEET GRASS DAIRY GOAT CHEESE & POTATO FRITTERS	
SWEET CORN & GEORGIA GOAT CHEESE FILLED PASTA	18.00
PARMESAN, PRESERVED TOMATOES, BROWN BUTTER-VEAL JUS	
WOOD GRILLED LAMB BURGER	16.00
SWEET GRASS DAIRY GOAT CHEESE, TOMATO "JAM," FRIES	
VEGETABLE PLATE	17.00
GEORGIA FARM STAND VEGETABLES, BUTTERED POTATO DUMPLINGS	

BEVERAGES

COFFEE	2.50	ICED TEA	2.00	ROOTBEER	5.00
ESPRESSO	3.00	LEMONADE	2.50	BLACK CHERRY	5.00
CAPPUCCINO	3.50	(HAND SQUEEZED, REFILLS EXTRA)		CREAMSICLE	5.00
CAFÉ AU LAIT	3.50	SOFT DRINKS	2.00		
LATTE	3.50				

Ice Cream Floats

••• 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE •••