



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
GEORGIA WHITE SHRIMP TOAST	9.00
LOCAL RADISH & PEANUT SALAD	
OYSTER & FRESH CALAMARI "SMALL FRY"	9.00
FRIED GREEN TOMATO PICKLES & OKRA	
"ANGRY" MUSSELS	9.00
PEPPERED BACON, SERRANO CHILE & ONION	
"POT OF" SMOKED GOAT CHEESE & MUSHROOM	9.00
COUNTRY TOAST	
PORK BELLY "SLIDERS" (3)	9.00
CHEDDAR, HORSERADISH-APPLE SLAW	
PRIME STEAK TARTAR	9.00
BARREL AGED WORCESTERSHIRE, PARMESAN MAYO	
COLD WATER OYSTERS	1/2 doz 12.00
CUCUMBER MIGNONETTE, COCKTAIL & LEMON	
CHILLED ASPARAGUS SOUP	6.50
MEYER LEMON	
TOMATO SOUP - FRIED GRAFTON CHEDDAR	6.50

SALADS

JCT. SALAD	9.00
GREEN BEANS, ROMAINE, SPICED PECANS, APPLES, BUTTERMILK DRESSING	
"SUNDAY SUPPER" SALAD	8.00
FARMSTAND GREENS & VEGETABLES, VINAIGRETTE	
ICEBERG	7.00
CRISPY ONION, RADISH, BLEU CHEESE	
"CRACKER JACK" SALAD	9.00
ARUGULA, COUNTRY HAM, APPLE VINAIGRETTE CARAMEL CORN, SPICED PEANUTS, BLEU	
BEET & AVOCADO SALAD	9.00
ARUGULA, CITRUS, FRIED ALMONDS, HUMBOLDT FOG GOAT CHEESE	

SIDES 4.00

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

PLATES

JCT. FRIED CHICKEN (limited... come early!)	16.00
MACARONI AND CHEESE, GARLICKY GREEN BEANS	
SHRIMP & GRITS	18.00
BENTON'S COUNTRY HAM, TIM & ALICE'S RED MULE GRITS, SOFT POACHED EGG, CRUSTY BREAD FOR SOPPING	
CRISPY "DUCK & DUMPLINGS"	18.00
DUCK LEG CONFIT, DUCK MEATBALLS, POTATO DUMPLINGS, LOCAL GREENS, PRESERVED TOMATOES	
BENTON'S BACON WRAPPED GEORGIA RAINBOW TROUT	19.00
CREAMED CORN & LOCAL VEGETABLE SUCCOTASH, CRISPY HEN OF THE WOODS MUSHROOMS, PORK JUS	
WOOD GRILLED 1/2 CHICKEN	18.00
"ALMOST BONELESS," DUCK FAT CRISPED HEIRLOOM POTATOES, LACQUERED PORK BELLY, LOCAL HONEY	
WOOD GRILLED SALMON	22.00
PAN ROASTED POTATO DUMPLINGS, MUSHROOMS, VIDALIA ONION & BRAISED ARTICHOKE	
PAN ROASTED SEA SCALLOPS	24.00
HAND-CUT PASTA RIBBONS, LITTLENECK CLAMS, BENTON'S BACON & ARTICHOKE	
DAY BOAT FISH OF THE MOMENT	A.Q.
HEIRLOOM POTATO, BABY ONION, SPRING PEA BROTH, MINT	
SLOW COOKED RABBIT	24.00
FARMSTAND ONION & FONTINA FILLED PASTA, LOCAL GREENS, CANDIED GARLIC JUS	
BENTON'S BACON WRAPPED PORK TENDERLOIN	21.00
NORTH GEORGIA APPLE & FENNEL SAUCE, CRYSTAL FARMS HAKUREI TURNIPS, CRUSHED PEANUTS	
"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 GRASS DAIRY GOAT CHEESE & CORN AGNOLOTTI	18.00
PRESERVED TOMATOES, ROASTED MUSHROOMS, BROWN BUTTER-VEAL JUS	
WOOD GRILLED LAMB BURGER LOCAL GOAT CHEESE, TOMATO "JAM," FRIES	16.00
VEGETABLE PLATE	17.00
GEORGIA FARM STAND VEGETABLES, BUTTERED POTATO DUMPLINGS	

BEVERAGES

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