

CELEBRATE FOOD

BISTRO
 ...OFF BROAD...

Starters

OYSTERS * | MKT

raw or cooked | ask server for daily oyster selection

BREAD SERVICE | 6

honey butter | bee pollen

CHARCUTERIE | 20

chef's selection of cured meats and cheese | baguette | crackers | candied pecans | local pickled veggies | apple mustarda | honeycomb

 **BEEF TARTARE | 14**

mushroom emulsion | 6 minute egg | black garlic | potato chips

TAGLIATELLE | 16

oxtail ragu | shiitake mushroom

FRENCH ONION SOUP | 13

garlic crostini | gruyere | veal stock

 **PORK BELLY | 13**

braised collards | honey habanero glaze | crispy rice

 **WEDGE | 13**

iceberg | heirloom tomatoes | asher blue cheese | chives | bistro bacon

 **BEET SALAD | 14**

ricotta | fennel | honey vinaigrette | satsuma | prosciutto | pecan

CAESAR SALAD | 12

anchovies | parmesan | crouton

Main

SEA SCALLOPS | 36

soubise | celery root | farro | leeks

 **AIRLINE CHICKEN | 26**

springer mtn farms | sweet potato | brown butter | honey | bone jus | pecan

 **BEEF SHORT RIB | 36**


roasted baby carrots | spring onion | oyster mushrooms | persillade

CACIO E PEPE | 24

house made spaghetti | pepper | pecorino pan sauce

 **DUCK BREAST A L'ORANGE | 34**

satsuma | pecan | beet puree

 **SHRIMP & GRITS | 24**

ga white shrimp | oyster mushroom | tomato | squash seed romesco

 **PORK CHOP | 29**

pepper glaze | buttered kohlrabi | peanuts | carolina gold rice

 **14OZ RIBEYE* | 59 OR 8OZ FILET* | 57 OR 8OZ WAGYU STRIP* | 105**

brasstown beef | demi glaze | potato puree | local vegetable
 choice of butter - gorgonzola | truffle | horseradish

*ITEMS MAY BE COOKED TO ORDER, SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS