

CELEBRATE FOOD
B C
B F

BISTRO

... OFF BROAD ...

Starters


BREAD SERVICE | 6
honey butter | bee pollen

CHARCUTERIE | 20
chef's selection of cured meats and cheeses | baguette | lavash |
candied pecans | local pickled vegetables | aged balsamic | peach
jam | honeycomb

FRIED SQUASH BLOSSOM | 12
ricotta | preserved lemon | rosemary honey

FRENCH ONION SOUP | 13
garlic crouton | gruyere

 **WEDGE | 13**
iceberg | heirloom tomatoes | asher blue cheese | chives |
benton's bacon

 **SPRING SALAD | 12**
kale | pearson peaches | herbed goat cheese | front porch pecans |
sweet onion | citrus vinaigrette

CAESAR SALAD | 11
anchovies | parmesan | crouton

Main


 **SCOTTISH SALMON | 32**
hakurei turnips | kale | baby potatoes | fresno hollandaise


 **AIRLINE CHICKEN | 26**
springer mountain farms | kale florentine | crispy shallots

 **BEEF SHORT RIB | 36**
roasted baby carrots | leeks | confit oyster mushrooms | persillade

CACIO E PEPE | 23
house made spaghetti | pepper | pecorino pan sauce |

 **SHRIMP & GRITS | 24**
ga white shrimp | grits | andouille | tomato | low country sauce

 **PORK CHOP | 29**
adam cox farm | stewed red peas | swiss chard | mustard jus |
crispy country ham

 **14 OZ RIBEYE* | 59** **OR** **8 OZ FILET* | 57**
brasstown beef | demi glaze | potato puree | local vegetable
choice of butter - gorgonzola or truffle