

CELEBRATE FOOD
 B C
 X
 F B
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 cheeses | baguette | crackers | candied pecans | local pickled vegetables | apple butter | honeycomb

 **BEEF TARTARE | 16**

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

CRAB ARANCINI | 12

calabrian chile aioli

FRENCH ONION SOUP | 13

garlic crostini | gruyere

 **PORK BELLY | 13**

habanada emulsion | peanuts

 **WEDGE | 13**

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

 **FALL SALAD | 13**

fall greens | brown butter honey vinaigrette | apples | radish | fall squash | candied pecans | fennel pollen

CAESAR SALAD | 11

anchovies | parmesan | crouton

Main

 **TROUT | 32**

kale | baby potatoes | fresno hollandaise

 **AIRLINE CHICKEN | 26**


springer mountain farms | sweet potato | brown butter | honey | habanada jus | pecan

 **BEEF SHORT RIB | 36**

roasted baby carrots | spring onion | oyster mushrooms | persillade

CACIO E PEPE | 23

house made spaghetti | pepper | pecorino pan sauce

 **SHRIMP & GRITS | 24**

ga white shrimp | oyster mushroom | tomato | sunseed & candy roaster romesco

 **PORK CHOP | 29**

summer pepper glaze | seared okra | roasted peanuts | carolina gold rice

 **14 OZ RIBEYE* | 59 OR 8 OZ FILET* | 57**

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

*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