



CELEBRATE FOOD  
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**BISTRO**  
 ... OFF BROAD ...

Starters

**BREAD SERVICE | 6**  
 honey butter | bee pollen

**CHARCUTERIE | 20**  
 chef's selection of cured meats and cheeses | baguette | crackers |  
 marcona almonds | local pickled vegetables | aged balsamic |  
 peach jam | honeycomb


 **BEEF TARTARE | 16**  
 mushroom emulsion | 6 minute egg | black garlic | potato chips

 **FRIED OKRA | 9**  
 jalapeno aioli | cornmeal dredge

**FRENCH ONION SOUP | 13**  
 garlic crostini | gruyere

**P.E.I. MUSSELS | 12**  
 avocado aguachile | jalapeno | cilantro | lime | bagette

 **WEDGE | 13**  
 iceberg | heirloom tomatoes | asher blue cheese | chives |  
 bistro bacon

 **SUMMER SALAD | 13**  
 local tomatoes | charred cucumbers | red onion | buratta | sunseed  
 pesto

**CAESAR SALAD | 11**  
 anchovies | parmesan | crouton

Main

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


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

 **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 romesco

 **PORK LOIN | 29**  
 braised cabbage | sweet pepper puree | charred spring onion |  
 mustard jus

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