

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

Starters

**OYSTERS\* | MKT**

raw or broiled | 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 | 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**

spicy tomato cream | jalapeno | bagette

 **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

 **SCOTTISH SALMON | 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 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