

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 | lavash | candied pecans | local pickled vegetables | aged balsamic | peach jam | honeycomb

 **BEEF TARTARE | 16**

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

**FRIED SHISHITO PEPPERS | 9**

jalapeno aioli | nori

**FRENCH ONION SOUP | 13**

garlic crostini | gruyere

 **WEDGE | 13**

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

 **SUMMER SALAD | 13**

local tomatoes | charred cucumbers | red onion | bufala | 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