

ST NEO'S

BRASSERIE

For the Table

- Oysters on the Half Shell** mignonette, housemade cocktail sauce* **MP**
- Roasted pumpkin soup** spicy pumpkin seeds, maple marshmallow crispy brussels **12**
- Charred Rustic Bread** trout dip, salmon mousse, deviled egg* **17**
- Raw Bar Tower** oysters, crudo, shrimp, ceviche, lobster* **126**
- Shrimp Cocktail** poached shrimp, housemade cocktail sauce **12**

Small Plates

- Simple Salad** radish, Bartlett pear, citrus dressing **12**
- Fried Green Tomatoes** goat cheese, tomato coulis **14**
- Crudo** scallop, fermented purple carrot, charred shishito* **21**
- Deviled Crab** frisée, crunchy garlic bread crumbs **19**
- Diver Scallops** country ham, apple butter* **21**
- Grilled Octopus** white bean hummus, Chorizo crumble **17**
- Turkey pastrami potato croquette** shaved apple salad, cranberry aioli **15**

Mains

- Blackened Shrimp** spoonbread, beurre rouge **29**
- Swordfish** squid ink couscous, olive tapenade, fennel, tomato* **39**
- Red Snapper** succotash, bacon, pea tendrils **39**
- Turkey confit** five spice cranberry orange compote, corn bread stuffing, green bean casserole **32**
- Honey glazed pork belly** roasted fall vegetable, cheese grits **34**
- Ribeye** potato, brussels sprouts, mushroom* **48**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Cocktails

Southern Magnolias 18

a bittersweet digestivo

American aperitivo, sweet vermouth, cherry liquor,
peach and chocolate bitters

A.Y.L.I. 16

as you like it

guest-selected house spirit, wildberry coconut mint shrub,
Aperol, citrus, sparkling wine

Tuscan Gaze 16

a light-bodied, floral Manhattan

bourbon, Italian amaro, light Italian aperitif,
grapefruit essence

Our Bread and Butter 14

non-alcoholic elixir, reminiscent of southern sweet pickles
herbal distillate, lemon, honey,
vanilla saline solution

John Dorian 15

a nostalgic nod to the '90s appletini

pear cordial, lemongrass vermouth, Manzanilla sherry,
lime, finishing salt

Devil at 4 O'Clock 18

a daiquiri on vacation

pineapple rum, passion fruit, mezcal, lime, cayenne

Sadie, I Love You 15

for the dirty or gibson martini lover

Terroir gin, clarified tomato water,
salt and pepper, white balsamic vinegar

Wine & Beer

Sparkling

Chardonnay | Faire la Fête, France 11/44

Cabernet Franc | De Chanceny, France 12/48

White

Sauvignon Blanc | Nautilus, New Zealand 12/48

Pinot Gris | Lange, Oregon 13/58

Chardonnay | Aereana, California 14/56

White Blend | Folk Machine, California 12/48

Riesling | Teutonic 'Jazz Odyssey', Oregon 14/56

Red

Syrah Blend | Stolpman, California 16/64

Cabernet Sauvignon | Knuttel Family, California 16/64

Pinot Noir | Bouchard, France 12/48

Pinot Noir | Stafford Hill, Oregon 14/56

Rosé

Grenache | The Pale Rosé, France 13/52

Bottles and Cans

Miller Lite (Light Lager) | Wisconsin 5

Coors Banquet (Lager) | Colorado 5

Creature Comforts Athena (Berliner Weisse) | Georgia 7

Dogfish Head 'SeaQuench' (Sour Ale) | Delaware 7

Sierra Nevada Hazy Little Thing (IPA) | North Carolina 7

Bell's Two Hearted (IPA) | Michigan 7

Draft

Creature Comforts 'Bibo' (Pilsner) | Georgia 6

Silver Bluff 'Needlerush' (Hefeweizen) | Georgia 6