

ST NEO'S

BRASSERIE

From the Raw Bar

- Oysters on the Half Shell** mignonette, cocktail sauce* **MP**
- Hamachi Crudo** passionfruit ponzu, orange confit, espelette, sea beans * **20**
- Snapper Crudo** citrus kosho, Meyer lemon, GA olive oil* **18**
- St. Neo's Seafood Plateau** oysters, crudo, poached shrimp, accompaniments* **95**

Small Plates

- Local Farm Greens & Vegetables** wildflower honey, nut & seed XO, Sweet Grass Griffin **15**
- Salt Roasted Beets** smoked onion vinaigrette, marinated feta, pepitas **17**
- Selection of Georgia Cheeses** tomato & hibiscus mostarda, Tupelo honey, rustic bread **15**
- Low Country Mushrooms** citrus, mojo, garum **21**
- Binchotan Grilled Scallops** pickled plum, trout roe **28**

Large Plates

- Roasted Snapper** Carolina grits, buttermilk-ramp vinaigrette, mushroom escabeche **38**
- Grilled Striploin** African Runner peanut-miso, grilled peach and Heirloom tomato salad **65**
- Smoked Shortrib** corn pudding, smoked Worcestershire, killed lettuces **50**
- Roasted Chicken** Carolina rice, cucumber salad, fermented Fresno hot sauce **39**

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

Cocktails

Devil at 4 O'Clock 18

a Daiquiri on vacation

pineapple rum, passion fruit, mezcal,
lime, cayenne

John Dorian 14

a nostalgic nod to the '90s Appletini

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

Bitters & Soda 6

bubbles, no troubles

blood orange, Guajillo chili, cinnamon, carbonated
add house mezcal or tequila 13

Southern Magnolias 18

a bittersweet digestivo

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

Sadie, I Love You 15

for the dirty or gibbon Martini lover

olive leaf gin, clarified tomato water, white balsamic vinegar,
smoked olive oil

Tuscan Gaze 15

a light-bodied, floral Manhattan

bourbon, Italian amaro, Italian aperitif,
grapefruit essence

Women of the World 18

an offbeat take on the classic Negroni

Swedish aquavit, agave liqueur, PX sherry, plum bitters

Bring June Flowers 18

put down your Aperol Spritz

Swiss aperitif, herbal rosé alternative, Lambrusco, pink
peppercorn

Wine & Beer

Sparkling

Chardonnay | Faire la Fête, France 12/48

Gamay/Mondeuse | Tissot Bougey Rosé, France 13/52

Champagne | Pol Roger, France 30/155

White

Pouilly-Fume | Genetin, France 14/56

White Blend | Broc Cellars, California 15/60

Chardonnay | Kind Stranger, Washington 14/56

Txakolina | Balea, Spain 14/56

Riesling | Hager Matthias, Austria 14/56

Red

Sangiovese | Union Sacre, California 15/60

Cabernet Sauvignon | Supa Dupa, California 16/64

Pinot Noir | Lioco, California 17/68

Gamay | Jean-Paul-Dubost, France 14/56

Bordeaux Blend | Chateau la Rame, France 15/60

Rosé and Skin Contact

Bordeaux Blend | La Gabarre, France 12/48

Pinot Gris | Craven, South Africa 16/64

Bottles and Cans

Miller Lite (Light Lager) | Wisconsin 5

Coors Banquet (Lager) | Colorado 5

Terrapin Los Bravos (Mexican Lager) | Georgia 7

Creature Comforts Athena (Berliner Weisse) | Georgia 8

Dogfish Head 'SeaQuench' (Sour Ale) | Delaware 8

Bell's Two Hearted (IPA) | Michigan 8

Sierra Nevada 'Hazy Little Thing' (IPA) | California 8

Draft

Silver Bluff 'Needlerush' (Hefeweizen) | Georgia 9

Three Taverns 'Rapturous' (Raspberry Sour) | Georgia 9

Dogfish Head 'Slightly Mighty' (IPA) | Georgia 9