

September 11<sup>th</sup>

WINE & TAPAS PAIRINGS

WINES 9.75 /gls 14.75 /flight

Eyrie Vineyard Rose of Pinot, Willamette Valley 2018 ...suggested pairing...

Angela Estate Pinot Noir, Yamhill-Carlton 2014 ...suggested pairing...

Del Rio Claret, Rogue Valley, Oregon 2015 ...suggested pairing...

TAPAS 6.95 /each

Poached Shrimp, Mango Mint Salsa

Crawfish Ravioli, Blackened Lime Cream

Mini Pork Ramen, Pork Belly, Egg, Noodles

Pair a glass of wine with any tapas for \$14. or with a flight for \$19.50

SOUP / SALAD

Soup of the Day Mkt.

Chicken Tortilla Soup, tomatoes, corn, avocado, chilies, cheese, cilantro, lime 8.50 gf

Artisan lettuce Salad, tomatoes, blue cheese crumbles, white balsamic vinaigrette 8.

Caesar Salad, romaine, pickled shallots, shaved reggiano, croutons 8.

STARTERS

Duck Confit Spring Rolls, Carrots, Cabbage, Sesame Sambal dipping sauce 13.

Prince Edward Island Mussels, white wine, gypsy sauce with Chorizo 14.95

The General's Calamari, tempura batter, ginger - soy glaze, diced peppers 12.75

Salmon Thai rice paper, pesto, spicy citrus ponzu\* 11.75

Tuna Tartar, charred poblanos, lemon, crisped rice paper\* 12.75 gf

Crab Cake, Mango & Nappa cabbage slaw, Key lime Dijon aioli 14.50

Thai Chicken Lettuce Wraps marinated chicken, garlic, green onions, cabbage, poblano peppers, roasted peanuts, diced cilantro 10.75

CHEESE BOARD

Cypress Grove Purple Haze / Goat / Soft / Arcata, California

Jean Perrine "Joy de Scy" / Cow / Semi-firm / Franche-Comte, France

Sweet Grass "Thomasville Tomme" / Cow / (Raw) Semi-Firm / Thomasville, Georgia

Cheeseland Ewephoria / Sheep / Firm / Holland

All four cheeses served with artisan sliced baguette, seasonal fruit compote, honey, fresh fruit 13.50

PASTA

Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce 21.00

Apple & Sausage Ravioli, browned butter, crisped sausage, sage, apple cider drizzle 21.50

Shrimp Linguini, fresh linguini, gulf shrimp, spinach, tomatoes, spicy white wine 23.50

Beef Bolognese, fresh tagliatelle 22.50

SEAFOOD

Scottish Salmon, Grilled Scottish Salmon, Red Chile Roasted Napa Cabbage, Green Curry Risotto, Coconut-Lobster Broth \* 27.50 gf

Snapper a la Plancha, Sofrito Grits, Sautéed Spinach, Tomato Salad \* 27.50 gf

Ahi Tuna, sushi rice, ginger-cucumber salad, nori, soy wasabi vinaigrette, sesame crust \* 27.95

Sea Bass, baby bok choy, purple rice, lemongrass beurre blanc 36.

Crab Cakes, Mango & Nappa cabbage slaw, Key lime Dijon aioli, choice of side 29.

Springer Mountain Chicken cast Iron seared chicken breast, aligot potatoes, roasted carrots, sauteed swiss chard, lemon-pepper chicken demi 23.50 gf

Pork Chop fennel & rosemary crust, sautéed spinach, andouille-cheese grits, orange pork jus \* 26.50 gf

Burgundy Braised Short Rib, fingerling potatoes, sautéed kale, Soho Steak Sauce \* 27.75 gf

Steak Frites grilled USDA Prime Sirloin, parmesan pommes frites, herb butter\* 25.50 gf

The All American Burger Purely Meat Steakhouse Grind Beef, house cured bacon, sliced red onion, sharp cheddar, lettuce, tomato, toasted bun, fries\* 14.50

Elk Tenderloin raspberry mustard marinade, sweet potato gratin, haricot verts\* 38.

N.Y. Strip Steak Certified Angus Beef 16 oz. cast iron seared, choice of side 42.

N.Y. Steak for 2 Same as above, served sliced for 2 with 2 sides 45. gf

MEAT / POULTRY

SIDES

\$7. / Each

Sautéed Spinach
Baby Bok Choy
Haricot Verts
Purple Rice
Buttermilk Mashed Potatoes

Sofrito Grits
House Made French Fries
Tomato Basil Risotto
Roasted Fingerling Potatoes
Toma Cheese Grits , Diced Andouille Sausage

Vegetables sautéed with olive oil & garlic / steamed upon request.

Vegetable Plate Any four sides above 18.

We proudly serve Buckhead Bread Company Artisan Bread upon request.



gf Gluten Free Inquire about additional dishes that can be modified for gluten free diets.

All food is freshly prepared and cooked to order. If you have any concerns regarding food allergies, gluten free diets, vegetarian diets or have other special dietary needs please notify your server.

\*ADVISORY: These items can be cooked to order. Consuming raw or uncooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness.