

SEAR LUNCH MENU

STARTERS

House Crafted Soup	10
Crispy Sustainably Farmed Shrimp old bay aioli	16
Charcuterie Board local cheese, craft meats, doux south mustard, house pickles, savanna honey comb, lovash	20

SALADS

Little Gem Salad smoked bacon, heirloom tomato, shaved red onion, sweet grass dairy asher blue, tarragon dressing [GF]	16
Georgia Baby Kale toasted pecan, heirloom tomato, radish, roasted golden beets, calyroad creamery chèvre, grilled peach & honey vinaigrette	15

SALAD ENHANCEMENTS
Prestige Farms chicken breast [GF] 8
Today's market sustainable catch [GF] 12
Seared jumbo shrimp [GF] 12

SANDWICHES

served with choice of house fries or side salad

Chef Created Sandwich of the Day	19
Marquis Burger aged cheddar cheese, smoked bacon, lettuce, tomato, onion, doux south grained mustard, house pickles	19
Blackened Market Catch remoulade, lettuce, tomato	22
Hot Honey Fried Chicken chopped egg aioli, pickled collard greens, tomato	19

MAINS

Fresh Catch of the Day chef inspired daily special	30
Steak Frites 10oz ribeye, house fries, chimichurri butter [GF]	30

18% gratuity will be added to parties of six or more

please advise your server if you or anyone at your table has a food allergy

THE CONSUMPTION OF RAW AND/OR UNDERCOOKED FOOD
COULD LEAD TO FOODBORNE ILLNESS

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