

SEAR DINNER MENU

DAILYS

Shucked Oyster mignonette, house hot sauce [GF]	mp
Charcuterie Board local cheese, craft meats, doux south mustard, house pickles, jams, oat & seed crackers	18
Market Sea chef' s preparation of market catch	mp
Market Land chef' s preparation of locally sourced, specially selected fare	mp

STARTERS

Tomato Bisque brioche grilled cheese, torn basil	9
Chef's House Butter Bread marquis honey sea salted banner butter	7
Crispy Gulf Rock Shrimp old bay mayo	14
Falafel Bites curry aioli	12
Beer Poached Savannah Shrimp wakame, yuzu cocktail sauce	16

SALADS

Little Gem Salad neuskes bacon, heirloom tomato, sweet grass dairy 'asher blue' , chive dressing [GF]	15
Georgia Baby Green Salad figs, honey crisp apple, heirloom tomato, sherry vinaigrette [GF]	14
Knife & Fork Caesar Salad baby romaine, parmesan, brioche crotons	14

SIDES

Macaroni & Cheese butter toasted breadcrumb topping gulf rock shrimp +4	8
Heirloom Carrots bourbon glaze	8
Fingerling Potatoes duck fat, pickled mustard seeds [GF]	8
Jumbo Asparagus georgia citrus [GF]	8
Charred Broccoli barrel aged fig balsamic	8
Whipped Potato sea salted banner butter [GF]	8

Choice of three sides 16

MAINS

Pan Seared Diver Scallops fennel puree, swiss chard, grilled corn [GF]	35
Market Catch marble potato hash, avocado vinaigrette [GF]	mp
J & F Chicken roasted fingerling potato, broccolini, mushroom, natural jus [GF]	30
All American Lamb Chop celery root & pear puree, swiss chard, foraged mushroom [GF]	41
Carolina Raised Veal Chop carrot puree, crispy okra	43
Braised Short Ribs yukon mash potato, bourbon glaze heirloom carrots, crispy onion straws	37
Sweet Potato Ricotta Gnocchi swiss chard, foraged mushrooms, brown butter, ricotta salata	28
Red & White Quinoa Bowl foraged mushrooms, heirloom tomato, broccolini, coconut marinated tofu	29

STEAKS A LA CARTE

served with house chimichurri steak butter

Prime Cut filet mignon [GF]	5oz: 39	8oz: 48
Joyce Farms Grass Fed striploin [GF]		14oz: 47

Chef's Choice

28 Day Dry Aged kansas city striploin [GF]	16oz: 49
Cowboy Ribeye [GF]	22oz: 52

Sauces	
second self porter & horseradish demi-glace	3
au poivre [GF]	3
béarnaise [GF]	3

Additions from the sea	
pan seared diver scallops [GF]	9
today's market sustainable catch [GF]	mp
lobster tail [GF]	20

ATLANTA'S
True-Inspired
AMERICAN
STEAKS AND
ELEVATED FARE

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.
PLEASE BE ADVISED THAT CONSUMPTION OF RAW AND/OR UNDERCOOKED FOOD COULD LEAD TO FOODBORNE ILLNESS