

DAILYS

- Sandwich of the Day mp
seasonally inspired & chef created
- Charcuterie Board 18
local cheese, craft meats, doux south mustard,
house pickles, jams, oat & seeds crackers

STARTERS

- Tomato Bisque 9
brioche grilled cheese, torn basil
- Crispy Rock Shrimp 14
old bay mayo
- Mini Shrimp Rolls 15
green onion, citrus, old bay

SALADS

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

SALAD ENHANCEMENTS

- Prestige farms chicken breast [GF] 5
- Today's market sustainable catch [GF] 9
- Pasture raised striploin [GF] 8
- Seared jumbo shrimp [GF] 10

ATLANTA'S
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Fire-Inspired
AMERICAN
STEAKS AND
ELEVATED FARE

SANDWICHES

sandwiches are served with choice of house fries or side salad

- Marquis Burger 18
aged tillamock cheddar cheese, applewood smoked bacon,
locally farmed lettuce, tomato, onion,
doux south grained mustard, house pickles
- Prestige Farms Pulled Chicken 15
peach slaw, bourbon BBQ
- Blackened Market Catch 19
remoulade, locally farmed lettuce, tomato, onion
- Black Eyed Pea Falafel 16
tahina sauce, pickled red onion, baby arugula
- Spicy Fried Chicken 16
chopped egg aioli, pickled collard greens, tomato

LARGE PLATES

- Fish of the Day mp
marble potato hash, avocado vinaigrette [GF]
- Grilled Joyce Farms Chicken 23
ga grits, con succotash, chicken jus [GF]
- Steak Frites 30
chimichurri butter, house fries
- Sweet Potato Ricotta Gnocchi 24
swiss chard, foraged mushrooms, brown butter,
sage, capers, ricotta salata

Desserts

- Spiced Pumpkin Almond Tart 9
carmel glaze, dulce streusel crumb, blueberry gel
- Sweet Potato Cheesecake 9
almond shortbread, chocolate
- Ice Cream or Sorbet 8
daily selection from our pastry chefs

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