

TO GRAZE



RED CURRY SHRIMP \$17

golden fried shrimp, red curry coulis, sweet drop peppers

CLOTHESLINE BACON \$16

summer peas, sweet potato biscuits, pickled peach, torched rosemary

SEARED AHI TUNA TOSTADAS \$22

Thai seasoning, smashed avocado, charred corn salsa, chipotle crème

SPICY PORK RINDS \$11

smoked pimento cheese, spicy pickles

CRISPY VEGAN WINGS \$15

fried oyster mushrooms, chili-sorghum glaze, chipotle pistachios, pickled carrot and celery, vegan cilantro aioli

SOUTHERN CHARCUTERIE & CHEESE BOARD \$24

artisan flavors from around the south

CRISPY FRIED OKRA \$9

duo of remoulades for dipping

TO PECK

EVERYTHING BAGEL WEDGE \$13

baby heirloom tomato, bacon, bagel croutons, dill buttermilk dressing, seeds and herbs

ROASTED BEETS \$13

red oak greens, feta, pumpkin pie spiced pecans, pomegranate molasses, Georgia Farms EVOO

CLASSIC CAESAR \$11

romaine hearts, farm egg, shaved reggiano, croutons, white anchovies, house made Caesar dressing

+ \$8 ADD CHICKEN + \$10 ADD SHRIMP

ROASTED WINTER SQUASH BISQUE \$11

curried crème fraiche, peanuts, Korean chili flake, cilantro

BREAD BASKET

served with clover honey butter

IRON SKILLET JALAPEÑO CORNBREAD \$7

WARM HONEY WHEAT LOAF \$5

 VEGETARIAN

 VEGAN

 VEGAN OPTION

 GLUTEN-FREE

 GLUTEN-FREE OPTION AVAILABLE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

No split checks—one check per table. Split menu item fee \$4.

Please note menu and prices subject to change.

TO FEAST

CHEF'S DAILY FEATURE \$ MARKET

daily presentation—chef kindly requests no substitutions

FILET OF BEEF TENDERLOIN \$48

certified Angus beef, roasted garlic mashed potatoes, asparagus, bacon-onion jam, demi

SEARED SEA SCALLOPS \$39

champagne and spinach risotto, heirloom caprese with bocconcini, crispy parma ham

CAJUN SEAFOOD PIRLOU \$44

grouper, lobster, shrimp, crawfish, roasted tomato sauce piquant, red rice, roasted chayote

SICHUAN RICE BOWL \$26

miso glazed crispy tofu, black rice, sweet peppers, shimeji mushrooms, sugar snap peas, peanut ginger sauce

SESAME-COCONUT CRUSTED SNAPPER \$36

coconut black rice, Asian pear salad, spicy peanut sauce, shoyu glaze

BEEF SHORT RIBS \$33

root vegetable + yukon mashed, five spice soy glaze, pickled daikon salad

LOCAL GRILLED GROUPEL \$38

grilled chipotle sweet potato, pecan beurre noisette, corn-crawfish maque choux

PESTO PAPPARDELLE \$25

house made basil pesto cream, spinach, heirloom tomatoes, shredded asiago, roasted cremini mushrooms

+ \$8 ADD CHICKEN + \$10 ADD SHRIMP

SIDES \$7

TRUFFLE FRIES

ROASTED GARLIC MASHED POTATOES

CHEF'S FRESH VEGETABLE

COFFEE ROASTED HEIRLOOM CARROTS

whipped Kahlua yogurt, espresso candied cashews

DEER HOUSE SALAD

baby lettuces, heirloom tomatoes, edamame, miso vinaigrette

*ENJOY YOUR FRIENDS, FAMILY + FOOD.
PLEASE LIMIT CELL PHONE USE!*