

Appetizers

CRISPY CALAMARI golden-fried calamari · fried jalapeños · green goddess drizzle · thai basil · marinara · charred lemon · 15⁹⁵

SALMON CROQUETTES broiled salmon croquettes · remoulade · cherry tomato, red onion & corn relish · mixed greens · green goddess · 11⁹⁵

CORNBREAD SKILLET
Choice of **BRAMBLEBERRY JAM** or **JALAPEÑO**, **BACON** & **CHEDDAR**; freshly baked homestyle cornbread · fleur de sel · butter · 9⁹⁵

GENERAL PAUL'S WINGS crispy wings with flavor choice of **SWEET HOTLANTA**, **SALSA BÚFALO** or **HONEY YUZU LEMON PEPPER** · served with side of carrots, celery & buttermilk ranch · 13⁹⁵

GOUDA GRIT FRITTERS smoked gouda grits · flash-fried fritters · bacon-onion jam · citrus vinaigrette · mixed greens · chives · 11⁹⁵

BOURBON BRUSSELS flash-fried brussels · bourbon maple glaze · chili powder · herbs · 8⁹⁵

FRIED GREEN TOMATO CAPRESE
fried pickled green tomatoes · mozzarella cheese · pimento cheese · basil · sun-dried tomato pesto · yellow heirloom tomato · balsamic reduction · 11⁹⁵

CHICKPEA HUMMUS chickpea purée · seasonal vegetables · charred pita · castelvetrano olives · smoked paprika · 10⁹⁵

PEI MUSSELS pan-roasted mussels · white wine garlic broth · fresh basil · dolce piccante peppers · toasted ciabatta · applewood smoked bacon · 15⁹⁵

BRAISED OCTOPUS braised spanish octopus · roasted potatoes · romesco · chermoula · charred lemon · cherry soy gastrique · 15⁹⁵

Soup & Salads

CAESAR SALAD chopped romaine · arugula · panko gratin · parmigiano reggiano · blistered peppadews · caesar dressing · 7⁹⁵

BOTANICAL SALAD mixed greens · arugula · cherry tomato · red onion · cucumbers · parmesan cheese · fresh strawberry · croutons · almonds · balsamic vinaigrette · 7⁹⁵

COBB SALAD avocado · eggs · applewood smoked bacon · red onion · cucumbers · cherry tomato · bleu cheese · field mix · choice of dressing · 7⁹⁵

add **CHICKEN** · 6⁹⁵
add **SHRIMP** · 12⁹⁵
add **SALMON** · 15⁹⁵

SOUP DU JOUR chef's medley of fresh ingredients · made daily · please ask server · MKT

Available Dressing: Balsamic Vinaigrette · Bleu Cheese · Caesar · Citrus Vinaigrette · Creamy Vinaigrette · Honey Basil Vinaigrette · Ranch

Sea Selection

SHRIMP & GRITS sautéed gulf shrimp · pork andouille sausage · smoked gouda grits · tomatoes · charred corn · okra crisps · chives · creole sherry bisque · 25⁹⁵

HADDY'S SHELLFISH CHOWDER
stuffed haddock fillet · bacon & piccante pepper panko gratin · new england clam chowder · pei mussels · roasted potatoes · charred corn · crispy leeks · celery leaves · 27⁹⁵

FRA DIAVOLO LINGUINE
spicy white cream sauce · shrimp · mussels · crawfish · baby spinach · panko gratin · fresh herb linguine · sautéed garlic & calabrian chili · freshly grated parmigiano reggiano · 28⁹⁵

HERB-SEARED SALMON* pan-seared atlantic salmon fillet · potato & parsnip mash · crispy bourbon glazed brussel sprouts · chili chutney · chives · sesame seeds · charred lemon · 27⁹⁵

FRIED PLATTERS
poppy seed coleslaw, herb-seasoned fries, tartar, cocktail sauce & charred lemon

CATFISH PLATTER 4pc · 25⁹⁵
SHRIMP PLATTER 10pc · 29⁹⁵
SEAFOOD PLATTER
2pc catfish · 5pc shrimp · 30⁹⁵

KIMCHI SEAFOOD PAELLA
crispy skillet rice · kim chi · peppadew peppers · octopus · pei mussels · shrimp · sunny side egg · scallions · sesame seeds · District Yummy Yum Sauce · 30⁹⁵

BUTTERFLIED BRANZINO pan-seared branzino · jalapeño creamed corn · citrus tossed arugula · blistered cherry tomatoes · herbaceous relish · charred lemon · 27⁹⁵

FRENCH MARKET FISH
please ask your server for our chef's daily fish feature · blackened preparation · sautéed shrimp & crawfish · dirty rice with ground short rib · asparagus · brown butter garlic sauce · charred lemon · okra crisps · chili smear · 33⁹⁵

Land Options

BONE-IN PORK CHOP* pan-roasted bone-in pork chop · dirty rice with ground short rib · garlicky broccolini · roasted garlic compound brown butter · peach whiskey habenero glaze · 28⁹⁵

CREAMY CAJUN CHICKEN PASTA
blackened cajun chicken breast · andouille pork sausage · fresh malfadine pasta · holy trinity · spinach & tomato cajun cream sauce · 25⁹⁵ † sub blackened shrimp +4

BRAISED SHORT RIB
braised boneless short rib · potato & parsnip mash · roasted carrots · demi-glacé · crispy onion straws · chives · 33⁹⁵

LEMONGRASS LAMB CHOPS* pan-roasted lamb chops · lemongrass & ginger marinade · mushroom medley & orzo · peppadew peppers · sautéed asparagus · mint romesco · 42⁹⁵

CRISPY FRIED CHICKEN
½ bird served with choice of two sides · choice of flavor (sauce served on side): **ORIGINAL CRISPY** · **SALSA BÚFALO** · **SWEET HOTLANTA** · **HONEY YUZU LEMON PEPPER** · 23⁹⁵

TRUFFLED MUSHROOM PASTA handmade portabello & cremini mushroom tortellini · caramelized onions · roasted mushroom medley · truffle au poivre cream · grated parmigiano reggiano · 28⁹⁵ † add grilled chicken +6

ATLANTA HOT CHICKEN SANDWICH
country-fried chicken breast · kickin' sweet hotlanta sauce · house coleslaw · b & b pickle · garlic aioli · toasted brioche bun · served with herb-seasoned fries · 14⁹⁵

THE DOUBLE DISTRICT* two-quarter lb duck fat-infused beef patties · smoked applewoodbacon · american cheese · red onions · b & b pickle · roasted garlic aioli · toasted brioche bun · served with herb-seasoned fries · 16⁹⁵

CHIMICHURRI NY STRIP*
12oz pan-seared ny strip · red wine & cumin marinade · mexican-style street corn · roasted potatoes · chimichurri sauce · cilantro · charred lime · spring onion · 36⁹⁵

Sides

*** sub sides +2

SMOKED GOUDA GRITS
Logan Turnpike Stone Ground Grits · smoked gouda · 4⁹⁵

POTATO & PARSNIP MASH
potato & parsnip mash · roasted garlic · chives · 4⁹⁵

GARLICKY BROCCOLINI
beans sautéed broccolini · garlic butter · 4⁹⁵

CORN MAQUE CHOUX
roasted corn · pork andouille sausage · okra · holy trinity · tomatoes · 4⁹⁵

POPPY SEED COLESLAW
green & red cabbage · carrots · cranberries · pumpkin seeds · poppy seed dressing · 4⁹⁵

GARLICKY ASPARAGUS
sautéed asparagus · garlic butter · 4⁹⁵

COLLARD GREENS
smoked hammers · apple cider-braised collards · 4⁹⁵

MAC & CHEESE four-cheese blend · panko gratin · chives · 4⁹⁵
add truffles +2

HERB-SEASONED FRIES crispy fries tossed with herbs · 4⁹⁵ add truffles & parmigiano reggiano +2

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CUSTOMER NOTICE: A 20% GRATUTITY WILL BE ADDED TO PARTIES OF 6 OR MORE. PRICES LISTED ON OUR MENU REFLECT OUR CASH PRICE.

OUR REGULAR PRICE INCLUDES A 3.5% NON-CASH ADJUSTMENT; WE OFFER SAVINGS WHEN PAYING CASH.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES; WE RESERVE THE RIGHT TO REFUSE A REFUND IN AN EVENT OF AN ALLERGY.