

Appetizers

GOUDA GRIT FRITTERS*

smoked gouda grits • flash-fried fritters •
bacon-onion jam • citrus vinaigrette • mixed
greens • chives • 11⁹⁵

PEI MUSSELS

pan-roasted mussels
• white wine garlic broth • fresh basil •
dolce piccante peppers • toasted ciabatta •
applewood smoked bacon • 16⁹⁵

SEAFOOD CROQUETTES*

broiled salmon croquettes • remoulade •
cherry tomato • corn relish • red onions •
mixed greens • green goddess dressing • 13⁹⁵

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

BOURBON BRUSSELS

flash-fried brussels sprout •
bourbon maple glaze • chili
powder • herbs • 9⁹⁵

CRAB CAKE

4.5oz lump blue crab • broiled
maryland-style • remoulade •
arugula • lemon • 18⁹⁵

CORNBREAD SKILLET

Choice of BRAMBLEBERRY JAM or
JALAPEÑO, BACON & CHEDDAR freshly baked homestyle
cornbread • fleur de sel • butter • 9⁹⁵

CRISPY CALAMARI*

golden-fried calamari • fried jalapeños •
green goddess drizzle • thai basil • marinara •
charred lemon • 16⁹⁵

FRIED GREEN TOMATO CAPRESE

fried pickled green tomatoes • mozzarella
cheese • pimento cheese • basil • sun-dried
tomato pesto • yellow heirloom tomato •
balsamic reduction • 12⁹⁵

CHICKPEA HUMMUS

chickpea purée
• seasonal vegetables • charred pita •
castelvetrano olives • smoked paprika • 10⁹⁵

Soup & Salads

THE BOTANICAL SALAD

mixed greens • arugula • cherry tomato • red onion
• cucumbers • parmesan cheese • fresh strawberry
• croutons • almonds • balsamic vinaigrette • 8⁹⁵

THE CAESAR SALAD

chopped romaine • arugula • panko
gratin • parmigiano reggiano • blistered
peppadews • caesar dressing • 8⁹⁵

THE COBB SALAD

avocado • eggs • applewood smoked bacon •
red onion • cucumber • cherry tomatoes • bleu
cheese • field mix • choice of dressing • 10⁹⁵

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

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

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 • diced tomatoes • charred corn • okra crisps •
chives • creole sherry bisque • 25⁹⁵

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 brussels sprout • chili chutney • chives • sesame seeds •
charred lemon • 27⁹⁵

FRIED PLATTERS

served with poppy seed coleslaw • herb-seasoned fries • tartar
• cocktail sauce & charred lemon

Choice of:

CATFISH PLATTER 4pc • 26⁹⁵

SHRIMP PLATTER 10pc • 29⁹⁵

SEAFOOD PLATTER 2pc catfish • 5pc shrimp • 30⁹⁵

BRANZINO PICCATA

herb & lemon stuffed branzino • tomato & capers • beurre blanc •
sautéed zucchini & squash • arugula & red onion slaw • 28⁹⁵

GROUPER ESCOVITCHE

grouper fillet • haitian-style rice & red beans • braised cabbage • house
pikliz • epis sauce • 30⁹⁵

FRENCH MARKET SNAPPER

blackened snapper • sautéed shrimp & crawfish • ground short rib
dirty rice • garlicky asparagus • brown butter garlic sauce • charred
lemon • okra crisps • chili smear • 33⁹⁵

Land Options

BONE-IN PORK CHOP*

pan-roasted bone-in pork chop • ground
short rib dirty rice • garlicky green beans • roasted garlic compound
brown butter • peach whiskey habenero glaze • 28⁹⁵

CREAMY CAJUN CHICKEN PASTA

blackened cajun chicken
breast • pork andouille sausage • fresh malfadine pasta • holy trinity •
spinach & tomato cajun cream sauce • 26⁹⁵
‡ sub blackened shrimp +4

HERB-ROASTED CHICKEN

pan-roasted chicken • roasted
potatoes • zucchini & squash • lemon-thyme jus • 23⁹⁵

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

TRUFFLED MUSHROOM PASTA

handmade portabello &
cremini mushroom tortellini • caramelized onions • roasted mushroom
medley • truffle au poivre cream • grated parmigiano reggiano • 29⁹⁵
‡ add grilled chicken +6

JERK CHICKEN

fried naked bird • red beans & rice • jerk glaze •
mango-pinapple relish • fried plantains • 23⁹⁵

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 pound beef patties •
applewood smoked bacon • 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

HERB-SEASONED FRIES

crispy fries tossed with herbs
• 4⁹⁵ add truffles & parmigiano
reggiano +2

SMOKED GOUDA GRITS

Logan Turnpike Stone Ground
Grits • smoked gouda • 4⁹⁵

POTATO & PARSNIP MASH

potato & parsnip mash •
roasted garlic • chives • 4⁹⁵

ZUCCHINI & SQUASH

sautéed zucchini & squash •
garlic butter • 4⁹⁵

CORN MAQUE CHOUX

roasted corn • pork andouille
sausage • okra • holy trinity •
tomatoes • 4⁹⁵

GARLICKY GREEN BEANS

sautéed green beans • garlic
butter • 4⁹⁵

MAC & CHEESE

four-cheese blend • panko
gratin • chives • 4⁹⁵
add truffles +2

COLLARD GREENS

smoked hammocks • apple
cider-braised collards • 4⁹⁵

GARLICKY ASPARAGUS

sautéed asparagus • garlic
butter • 4⁹⁵

POPPY SEED COLESLAW

green & red cabbage • carrots
• cranberries • pumpkin seeds •
poppy seed dressing • 4⁹⁵

* ITEMS ARE COOKED TO ORDER AND/OR CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, RAW INGREDIENTS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. **CUSTOMER NOTICE:** A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. THE 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. WE SINCERELY APPRECIATE YOUR PATRONAGE; UNFORTUNATELY, WE ARE NOT AN EXPERIMENTAL DINING RESTAURANT. WE RESERVE THE RIGHT TO REFUSE A REFUND; WE DO NOT OFFER REFUNDS FOR PARTIALLY CONSUMED FOOD(S). **PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.**