



**SPECIALTY COCKTAILS**

<b>Mezcalito</b>	<b>16</b>	<b>Citrus Cosmo</b>	<b>17</b>
Del Maguey Vida Mezcal, Passion Fruit, Citrus		St. George Citrus Vodka, Pomegranate Syrup, Cointreau,	
<b>Lumen Punch</b>	<b>18</b>	Cranberry Juice, Citrus	
Bacardi Rum, Cointreau, Calvados, Passion Fruit			

**BOTTLED BEER**

Budweiser	7	Heineken	8
Stella Artois	8	Amstel Light	8
Bud Light	8	Corona	8

**Champagne**

Mousse Fils Champagne l’Or d’Eugene Blanc de Noir, France	Glass   Bottle
	20   115
Veuve Clicquot, Ponsardin, Brut Rosé	25   150

**Whites**

PJ Valkenberg Madonna, Riesling Kabinett Rheinhessen, Germany	11   44
Nortico Alvarinho, Vinho Verde, Portugal	14   50
Bravium Chardonay, 2018, Sonoma County, California	15   55
Catena Alta Historic Rows Chardonnay, 2016, Mendoza, Argentina	18   70

**Rosé**

Miraval Rosé, Côtes de Provence, France	19   75
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**Reds**

Joseph Faively, Pinot Noir, Burgundy, France	16   60
Corvidae Merlot, “The Rook” by Owen Roe, Columbia Valley, Washington	15   55
Beaulieu Vineyards, Cabernet Sauvignon, Rutherford, Napa Valley	21   85
Justin Vineyards & Winery Cabernet Sauvignon, 2017, California	15   55

**Kentucky Straight Bourbon**

Basil Hayden	16
Four Roses Single Barrel	16

**Single Malt Scotch**

Glenfiddich 12 year	18
Glenmorangie Lasanta	23

**Blended and Rye Whiskey**

Maker’s Mark	14
WhistlePig	21

**Cognac**

Hennessy VSOP	21
Remy XO	65



<b>Classic Shrimp Cocktail</b> Cocktail Sauce	<b>22   13</b>	<b>Roasted Tomato Soup</b> Burrata, Micro Basil	<b>14   9</b>
<b>Southern Caprese Salad</b> Heirloom Tomatoes, Baby Kale, Fresh Mozzarella, Roasted Peaches, Candied Pecans	<b>18   11</b>	<b>Fried Green Tomatoes</b> House Made Ranch	<b>13   8</b>
<b>Classic Caesar Salad</b> Romaine, White Anchovies, Garlic-Herb Pumpnickel Croutons, Parmigiano-Reggiano Cheese	<b>14   9</b>	<b>Crispy Pork Belly</b> Sweet Potato Purée, Pickled Vegetables, Plum Reduction	<b>18   11</b>
<b>Tip of the Iceberg</b> Chopped Iceberg, Bacon, Blue Cheese, Tomatoes, Pickled Onions	<b>14   9</b>	<b>Chicken Fried Lobster &amp; Grits</b> Crispy Lobster, Pimento Cheese Grits, Smoked Tomato Aioli	<b>25   14</b>

#### Salad Enhancements

Grilled Chicken Breast 9 | Sautéed Shrimp 13 | Seared Salmon 11 | Crab Cake 13

#### THE GRILL

*Served with Mashed Potatoes, Asparagus, Red Wine Sauce*

<b>8 oz. Filet Mignon</b>	<b>47   27</b>
<b>14 oz. New York Striploin</b>	<b>45   26</b>
<b>16 oz. Prime Ribeye</b>	<b>51   29</b>

#### ENTRÉES

<b>Prime Beef Burger</b> Nueske's Smoked Bacon, Signature BBQ Sauce, Choice of Cheddar, Muenster or Swiss Cheese	<b>19</b>	<b>Squash Three-Ways</b> Squash Puree, Roasted, Grilled Asparagus, Crispy Baby Artichoke, Pickled Vegetables	<b>22   14</b>
<b>Roasted "Joyce Farm" Chicken Breast</b> Green Pea Puree, Cauliflower Couscous, Roasted Spiced Coulis	<b>36   21</b>	<b>Seared <i>Sixty South</i> Antarctic Salmon</b> Black Truffle Mash, Leeks Fondue, Riesling Sauce	<b>34   20</b>
<b>Seafood Pasta</b> Fettuccini, Gambas, Scallops, Snow Crab Claw, Lobster Bisque	<b>39   23</b>		

#### DESSERT

<b>Atlanta Peach</b> Fresh Mint Anglaise Sauce, Compressed Peach	<b>12</b>	<b>Cocoa Bean</b> Maracaibo Chocolate Mousse, Almond Dacquoise	<b>12</b>
<b>Warm Chocolate Brownies</b> Madagascar Vanilla Bean Ice Cream	<b>10</b>	<b>Peach Cobbler</b> Madagascar Vanilla Bean Ice Cream	<b>10</b>