



EXECUTIVE CHEF : STEPHEN HERMAN

BREAD SERVICE

Sweet, Savory Butter and Whipped Ricotta 4
Bread proceeds benefit Atlanta Community Food Bank

CHILLED BEGINNINGS

Shrimp Cocktail 14
4 count, horseradish & lemon

*Tuna Crudo 16
Avocado, shallot, cucumber aquachile

*Prime Beef Carpaccio 13
Saffron rouille, chives, capers, sourdough

SALADS

Hearth 9
Raw & roasted vegetables, feta, vinaigrette

Little Gem 10
Pecorino grande cru, caesar, cured yolk, crumbs

Wedge 12
*Organic iceberg, marinated vidalias & tomatoes
buttermilk ranch, bacon, french blue, egg*

HOT APPETIZERS

Bacon 10
Bourbon maple glaze, peanuts, jalapeno

Wagyu Beef Ribs 14
2 count | worcestershire, chimichurri

Roasted Marrow 16
Sourdough, parsley, vidalias, sea salt

OYSTERS & CAVIAR

*East Coast Oysters 3.50 each
*Ask for today's oyster selection
Served with granita, mignonette*

*Regiis Ova Ossetra Caviar 30g 110
Served with blinis, traditional garnish

HEARTH-ROASTED SHELLFISH

Served with garlic chili butter

Diver Scallops 18
1/2lb

James River Oysters 13
6 count

Royal Red Shrimp 16
1/2lb

Ask about our **Hearth-Roasted Shellfish Platter** 45

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness*

CHOPS & MORE

Cuts Are Usda Prime and Provided by Purely Meat Co. and Allen Brothers of Chicago Can Be Cooked To Order

8oz Filet 45	10oz Filet 58	DRY AGED
8oz Spinalis 44	12oz New York Strip 50	18oz KC Strip <i>35 Days</i> 67
8oz Steak Frites 28	14oz Bone-in Filet 64	28oz Porterhouse <i>45 Days</i> 110
	16oz Cowgirl Ribeye 59	36oz Old World Tomahawk <i>60 Days</i> ... 130

Dover Sole 36
Preserved lemon and caper brown butter

Green Circle Farm Chicken Paillard 28
Chanterelles, green beans & field peas

Gulf Red Snapper 34
Creamed Corn, cherry tomato vinaigrette

Lobster Spaghetti 39
Tomato pomodori, basil

SAUCES \$3

Bearnaise | Compound Butter | Au Poivre | Roast Shallot Bordelaise | Barrel Aged Worcestershire | Chimichurri

POTATOES & STARCH

French Fries 8	Lobster Mac & Cheese 28
Potato Puree 8	Dauphinoise 12
Loaded Twice Baked Potato 10	Pasta Primavera, Valenza Fresh Pasta, Local Vegetables 14

VEGETABLES & MUSHROOMS

Brussels Sprouts, Smoked Bacon & Vidalia Onion 12	Jalapeno Cream Corn 10
Roasted Ellijay Mushrooms 10	Vidalia Onion Rings 9
Roasted Corn & Bacon 8	Grilled Broccolini, Garlic & Parmesan 12
Hearth Roasted Ratatouille 10	Whole Roasted Vidalia Onion 9
Grilled Okra, Roasted Peppers & Peanut Sauce 11	

