

HOT & CHILLED BEGINNINGS

SALAD

**Shrimp Cocktail 20**

5 count, horseradish & lemon

**Prime Beef Carpaccio 16**

Saffron rouille, chives, capers, sourdough

**Tuna Crudo 22**

Fresno pepper, cucumber, mango, avocado, ponzu

**East Coast Oysters 3.50 each**

Ask for today's oyster selection  
Served with cocktail sauce, mignonette & hot sauce

**Bacon 12**

Bourbon maple glaze, peanuts, jalapeno

**Wagyu Beef Rib 22**

2 count | worcestershire, chimichurri

**Roasted Marrow 18**

Sourdough, parsley, vidalias, sea salt

**Shrimp De Jonghe 24**

Sherry, garlic, crumbs

**Bread Service 5**

Sweet, savory butter & whipped ricotta  
Bread proceeds benefit Atlanta Community Food Bank

**Hearth Salad 12**

Raw & roasted vegetables, feta, mustard vinaigrette

**Little Gem 13**

Pecorino grande cru, caesar, cured yolk, crumbs

**Wedge 14**

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

**Chopped 16**

Mixed lettuces, cured italian meats, fresh mozzarella,  
crispy chick peas, kalamata olives, oven dried tomato,  
red wine-basil vinaigrette

**CAVIAR**

**Eggs & Eggs 28**

soft scrambled farm eggs,  
r/o ossetra, creme fraiche,  
grilled sourdough

**Regiis Ova Ossetra**

Served with blinis,  
traditional garnish  
30g 120 | 100g 300

**DRY AGED**

35 DAYS KC STRIP 18oz 88

45 DAYS COWBOY RIBEYE 22oz 105

45 DAYS PORTERHOUSE 28oz 130

60 DAYS OLD WORLD TOMAHAWK 36oz 160

*we do not recommend and will respectfully not guarantee steaks ordered 'medium-well' or above*

**SAUCES 4**

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

**Add Lobster Oscar 28**

**New York Strip 68**

12oz

**Cowgirl Ribeye 80**

16oz

**Filet 60/80**

8oz/12oz

**Spinalis 64**

8oz

**Steak Frites 36**

10oz

**Lobster Spaghetti 45**

Tomato pomodori, basil

**Gulf Red Snapper 42**

Creamed corn, cherry tomato vinaigrette Preserved lemon & caper brown butter

**Dover Sole 42**

**Diver Scallops & Lobster Oscar 55**

Grilled diver scallops, maine lobster oscar, bearnaise

**Green Circle Farm Chicken Paillard 32**

Roasted vegetables, chimichurri

**Hearth-Roasted Shellfish Platter 65**

**Diver Scallops 28**

1/2 pound

**Royal Red Shrimp 21**

1/2 pound

**James River Oysters 16**

bacon bread crumbs, 6 count

**Lobster Mac & Cheese 28**

**Dauphinoise 13**

**Broccoli 18**

Parmesan & Truffle Fonduta

**Loaded Twice Baked Potato 11**

**Brussels Sprouts 12**

Smoked Bacon & Vidalia Onion

**Roasted Corn & Bacon 10**

**English Peas 14**

Bacon, Cipollini, & Sherry

**French Fries 8**

**Haricots Verts 12**

Peanuts, Chilli Crunch

**Potato Puree 8**

**Roasted Baby Carrots 13**

Hazelnut-Thyme Butter

**Vidalia Onion Rings 10**

**Roasted Ellijay Mushrooms 10**

Vidalia Onions

**Jalapeno Creamed Corn 12**

**Grilled California Asparagus 14**

Roasted Peppers, Pine Nuts

SHELLFISH

POTATOES & VEGETABLES

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

**EXECUTIVE CHEF STEPHEN HERMAN**