

Because of the severe drought in Georgia,
We are pouring water only on request.

SMALL PLATES

Yaya's Eggplant Steak Fries Confectioners Sugar	6.95
Hot Smoked Salmon Tostadas, Habanero	7.75
Sardinian Flatbread, Organic Golden Beets, Asher Blue Cheese, Caramelized Onions	7.25
Sambal Tossed Crispy Calamari, Pea Shoots	6.95
Mediterranean Mussels, Smoked Garlic Focaccia Garlic Chive Brodo	7.95
Pan Fried Kefalotiri Cheese, E.V.O.O. & Lemon	6.50
Chicken Livers A La Plancha Fig Molasses	6.95
Roasted Bone Marrow, Fleur de sel Buttered Brioche & Radicchio Marmalade	7.75
Thai Rare Beef & Red Onion Salad, Cilantro	7.95
Monkfish Picatta, Lemon Butter Italian Parsley	7.95
Butternut Squash Tortellini, Candied Pecans	7.75
Salt & Pepper Georgia Shrimp, Sesame Oil	7.95
Garlic Snails, Trofie Pasta, Preserved Lemon	7.95
Jonah Crab Tart, Creole Mustard Sweet Pepper Ketchup	8.95
Lamb Scaloppini Pancetta, Goat Gouda	6.95
Chicken Tenderloins Crisp Tofu, Panang Curry	5.95

RAW PLATES

Ahi Tuna "Crudo" Citrus, Serranos & Cold Pressed Olive Oil	7.95
Hamachi, Chilled Dashi Cucumber & Sesame	8.50
Thin & Raw Beef Sirloin Smoked Salt, Truffle Mustard Aioli	7.95
Sheep's Milk Ricotta, Red Flame Grapes Toasted Almond Focaccia	6.50
Krog Street Mozzarella, Sun Dried Tomatoes, E.V.O.O., Sweet Basil	7.25
Greek Wedge, Cucumbers, Sweet Peppers Feta Cheese & Toasted Oregano Vinaigrette	6.95
Romaine Heart Salad with Gruyère Cheese	6.75

SOUP BOWLS

Stove Works Evening Soup	Market
Mock Turtle Soup with Dry Sack Sherry	5.50
Creamy Garlic-Fennel Soup	4.95
Soups 1-1-1	6.75

BIG PLATES

Sea Scallop Benedict on Country Ham Grits Asparagus & Spiced Hollandaise	23.95
Pretzel Crusted Scottish Salmon, Dijon Butter Hot Sausage Croquettes	20.95
Crispy Duck Breast with Thai Risotto Green Curry Essence	21.75
16 oz Double Bone Pork Chop Red Cabbage Carbonara	22.50
Chestnut-Local Apple Risotto, Arugula Parmesan Reggiano	15.50
Tarragon Roasted Chicken Lemon & Creamy Mashed Potatoes	15.95
Egg Battered Lemon Sole, Chayote Noodles Sun Dried Tomatoes	25.95
Seared Ahi Tuna, "Rare", Sticky Rice Cake Orange Soy Butter	22.50
Carolina Mountain Red Trout with Stir Fry Broccoli, Ponzu Hollandaise	19.75
Braised Brisket in Smoked Tomato Jus Elbow Macaroni & Tillamook Cheddar Tart	17.25
Rosemary Basted Beef Flat Iron Steak Heart of Palm, Arugula & Lemon Oil	19.95
Zinfandel Braised Lamb Shank, Gremolata Blue Cheese Whipped Parsnips	21.50

SECOND MORTGAGE PLATES

Maine Lobster & Roasted Green Chile Soft Taco Cascabel Cream, Green Tomato Pico	34.95
14 oz. Veal Chop Sweet Corn & Gouda Cheese Fondue	39.95
Center Cut 10 oz Beef Filet Brown Butter Jus	34.95
20 oz Bone In Ribeye Warm Point Reyes Blue Cheese Vinaigrette	34.95
Australian Lamb Chops, Aged Balsamic Iron Skillet Wild Mushrooms	32.50

SIDE PLATES

	5.50
Vermont Sweet Butter Mashed Potatoes	
Brown Butter Cauliflower Mash	
Charred Corn & Gouda Cheese	
Red Cabbage Carbonara	
Elbow Macaroni & Tillamook Cheddar Tart	
Hand Cut French Fries with Blue Cheese Fondue	
Garlic Spinach, E.V.O.O.	