

SOUTHERN *National*

SMALL PLATES

GRILLED SHRIMP JALAPEÑO JOHNNY CAKES
shaved country ham, red-eye gravy
\$14⁰⁰

CHICKEN ON A STICK
sweet potato chips, creole ranch sauce
\$11⁰⁰

GRILLED OKRA + SHISHITO PEPPER
cilantro whipped goat cheese,
teriyaki vinaigrette
\$9⁰⁰

PIMENTO CHEESE PLATE
pickled cauliflower, salami, sesame crackers
\$9⁰⁰

HONEYSUCKLE VODKA CURED SALMON
horseradish beet cream,
cucumber beet salad
\$13⁰⁰

ROASTED POTATO + ONION SOUP
olive potato relish
\$8⁰⁰

MUSSELS AND COLLARD GREENS
mushrooms, baguette
\$14⁰⁰

SPRINGER MT. CHICKEN LIVER PÂTÉ
onion marmalade, pickles, truffle honey
\$11⁰⁰

SONAT CAESAR SALAD
radish, red onion, shaved carrots,
crispy corn, caesar dressing
\$10⁰⁰

ARUGULA + GOLDEN BEET SALAD
pickled fennel, toasted pecans,
goat cheese, tarragon,
roasted shallot vinaigrette
\$10⁰⁰

TONIGHT'S LARGER PLATES

THYME SMOKED PORK BELLY \$26⁰⁰
black-eyed pea arugula salad, parsnip purée,
blackberry onion marmalade

CRISPY FRIED LOBSTER TAIL * \$30⁰⁰
sea island red pea, crab, bok choy,
rutabaga, cilantro cream sauce

CORNMEAL DUSTED TROUT \$24⁰⁰
georgia grits, mustard green cream sauce

TOASTED BARLEY RISOTTO \$24⁰⁰
poached gulf oysters, duck confit,
bourbon raisin, arugula sauce

CHICKEN SCHNITZEL \$25⁰⁰
grilled onions, green beans, red chilies,
mushroom, mustard cream sauce

SEARED NY STRIP \$39⁰⁰
12 oz. cut, house taters, grilled green onion,
creole crawfish corn & fennel sauce

KENTUCKYAKI BRAISED SHORT RIBS \$34⁰⁰
yukon potatoes, brussels sprout kimchi,
miso butternut squash purée

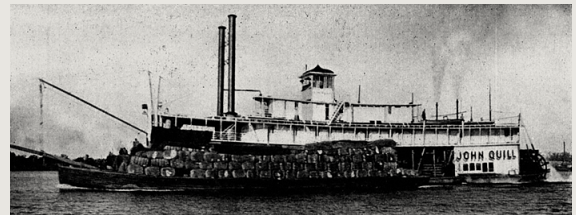
S I D E S

KUNG PAO OKRA, CAULIFLOWER + BOK CHOY

COLLARD GREENS

GARLIC ROSEMARY TATER TOTS

\$6⁰⁰
EACH



We are passionate about serving the highest quality products. Our menus change often for prime seasonability & local sourcing when possible.

Dinner

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.