

A Day in July  
Menu No. 0000192



Executive Chef Kevin Ouzts  
Culinary Director Stephen Sharp

Sous Chef Alphonso Betty  
General Manager Andrew Carter

## SNACKS

- 3 **Corn Nuts** (V) GF
- 7 **Pimento Cheese with Bacon Jam**
- 6 **Pistachio Hummus** (V)
- 6 **Crispy Chickpea Fries** (V) GF

## VEGETABLES AND.....

- 8 **Beets and Ricotta**  
Brown Bread, Honey, Chive (V)
- 9 **Chorizo Stuffed Dates**  
Pork Belly, Clotted Creme GF
- 10 **Summer Lettuce**  
Blue Cheese, Buttermilk, Tomato (V) GF
- 13 **Tomato and Cucumber Salad**  
Tomato Sorbet, Lemon, Strawberry (V) GF
- 12 **BBQ Mushroom and Corn**  
Ga. Corn, Basil, Oyster Mushroom (V) GF
- 11 **Cauliflower Thai Beef Salad**  
Kohlarabi, Chili Sauce, Radish GF
- 12 **Shishito Peppers and Duck Egg**  
Guanciale, Benne Seeds, Parmesan  
Radish GF
- 24 **Our Study in Summer Vegetables**  
Featuring the Hard Work of Georgia's  
Farmers and Our Cheddar Biscuits (V)

(V) - Can be cooked vegetarian GF - Gluten Free

A 20% Gratuity will be added to parties of six or more. Please  
Alert Your Steward to Any Food Allergies.

## THE COCKENTRICE

27

**Toulouse Stuffed  
Roasted Hen**  
Corn Bread, Roasted Tomato,  
Snap Beans, Game Jus

## FLATBREADS

Charred Pimento, Melted Shallots,  
Fromage Blanc, Dressed Sungold  
Tomato and Arugula (12) (V)

Peach, Arugula, Gruyere and Coppa  
(14)



*Don't Forget, Be Our Guest for Brunch*

*From 12:00 to 3:00*

*Every Sunday*



## FISH & SHELLFISH

- 24 **Crispy Shrimp and Andouille**  
Popcorn Grits, Okra GF
- 21 **Char-Grilled Oysters**  
Fire Roasted Tomato, Brioche,  
Queso Fresco
- 33 **Pan Roasted Rockfish**  
Sweet Corn Beignets,  
Peach Chow-Chow, Fennel

## BEEF, PORK, PASTA

- 15 **Short Rib Melt**  
Cheddar, Fried Onion, Pickles, Rye  
Add an egg for 2
- 21 **Sweet Corn Ravioli** (V)  
Mascarpone, Oyster Mushroom, Celery
- 26 **Cold Smoked Butcher Steak**  
Spinach, Rosti Tots GF
- 32 **Blue Cheese Cured, NY Strip**  
Bunapi Mushroom, Grilled Garlic  
Broccoli, Crispy Onion GF  
*Feature of the House*
- 38 **Char-Grilled Pork Porterhouse**  
Braised Cipollini Onion, Snap  
Beans, Apple GF  
*-Zagat "Best Steak In Georgia 2016"*

\* Consuming raw, unpasteurized, or undercooked meats,  
poultry, seafood, shellfish, cheese, or eggs may increase your risk of  
foodborne illness.



Beverage Director Cole Younger Just

## BEER

### DRAUGHT (14 OZ)

Wild Heaven- Wise Blood 7.  
ipa, 6.2%, Avondale Estates, GA

Founders - Porter 6.  
porter, 6.5%, Grand Rapids, MI

Bell's - Oberon 6.  
wheat ale, 5.8%, Kalamazoo, MI

Left Hand - Milk Stout Nitro 6.  
sweet stout, 6%, Longmont, CO

Creature Comforts - Bibo 6.  
pilsner, 5%, Athens, GA

Three Taverns - Gose 7.  
grapefruit sour, 5%, Decatur, GA

Brooklyn - Lager 6.  
lager, 5.2%, Brooklyn, NY

### CAN (12 OZ)

Ballast Point - Grapefruit Sculpin 8.  
ipa (grapefruit), 7%, San Diego, CA

Terrapin - Maggies Peach 6.  
farmhouse ale, 5.3%, Athens, GA

Wild Heaven - Emergency 6.  
session ale/gose, 4%, Avondale, GA

Creature Comforts - Athena 6.  
berliner weissbier, 4.5%, Athens, GA

Anderson Valley - Briney Melon Gose 6.  
gose (melon), 4.2%, Boonville, CA

## WHITE WINE

2014	Casa do Valle, Vinho Verde <i>Vinho Verde, Portugal</i>	<i>Arinto, Azal, Loureiro</i>	8/32
2013	St. Michael-Eppan <i>Südtirol-Alto Adige, Italy</i>	<i>Pinot Grigio</i>	12/48
2014	Domaine Octavie <i>Touraine-Loire, France</i>	<i>Sauvignon Blanc</i>	11/44
2014	Kremser Freiheit Nigl <i>Kremstal, Austria</i>	<i>Grüner Veltliner</i>	13/52
2013	La Chablisienne <i>Chablis-Burgundy, France</i>	<i>Chardonnay</i>	11/44
2014	Landmark <i>Sonoma Coast, CA</i>	<i>Chardonnay</i>	12/48

## ROSÉ WINE

2015	Hect & Bannier <i>Languedoc-Roussillon, France</i>	<i>Syrah, Grenache, Cinsault</i>	11/44
2015	Domaine de La Noblaie <i>Chinon-Loire, France</i>	<i>Cabernet Franc</i>	12/48

## RED WINE

2014	Louis Chevalier <i>Burgundy, France</i>	<i>Pinot Noir</i>	14/56
2014	Stoller <i>Dundee Hills-Willamette Valley, OR</i>	<i>Pinot Noir</i>	15/60
2012	Villadoria "Bricco Magno" <i>Langhe, Italy</i>	<i>Nebbiolo</i>	12/48
2013	Tenuta di Arceno <i>Chianti Classico, Italy</i>	<i>Sangiovese/Merlot</i>	11/44
2010	Chateau de Clermont <i>Coteaux d'Anciens-Loire, France</i>	<i>Gamay Noir</i>	9/36
2012	Chateau Le Puy "Duc de Nauves" <i>Bordeaux, France</i>	<i>Merlot, Cabernet Sauvignon</i>	12/48

## BUBBLY+CIDER

### BUBBLY

De Chanceny 11/55.  
*chenin blanc, chardonnay*  
*Cremant de Loire, France, NV*

Enza Prosecco 10/50.  
*glera,*  
*Prosecco DOC, Italy, NV*

Avinyó Cava Brut Nature Reserva 11/55  
*macabeu, parellada, xarel-lo*  
*DO Penedès, Spain, N.V.*

Lallier 16/80.  
*Grand Cru Champagne,*  
*pinot noir, chardonnay,*  
*Aj, France, NV*

Cleto Chiarli 12/60.  
*lambrusco di sorbara DOC,*  
*Emilia Romagna, Italy, NV*

Marenco 12/60.  
*brachetto d'acqui DOCG,*  
*Pineto, Italy, 2014*

### CIDER

Isastegi Dry Cider (half bottle) 14.  
6%, Basque Country, Spain, 2014

Treehorn Dry Cider 8.  
5.9%, Atlanta, GA, NV