

SUNDAY-THURSDAY 3:00 *until* 10:00
 FRIDAY-SATURDAY 3:00 *until* 11:00



Chef de Cuisine
 JOHN FLAGELLO

Chef & Proprietor
 DOUG TURBUSH

To Start

IRON SKILLET CORNBREAD 4⁹⁵
housemade jelly, whipped butter

MARINATED OLIVES & FETA GF 5⁹⁵

SMOKED CHICKEN TACOS GF 9⁹⁵
pimento polenta, chipotle lime crema, red pepper, radish, cilantro

PIMENTO CHEESE CROSTINI 8⁹⁵
benton's country ham, apple, arugula

DEVILED EGGS GF 8⁹⁵
house smoked salmon, jalapeño cream, pickled onion, capers

PORK BELLY SLIDERS 9⁹⁵
hoisin sauce, cucumber, scallion, chinese steam buns

WHITE CORN GRIT FRITTERS 10⁹⁵
jalapeño pepper jelly, thomasville tomme

GEORGIA PEACH & ARUGULA GF 9⁹⁵
whipped goat cheese, pistachios, radish, champagne vinaigrette

BABY FARM LETTUCES GF 9⁹⁵
gorgonzola, north georgia apples, spiced walnuts

BUTTER LETTUCE SALAD GF 8⁹⁵
jalapeño buttermilk dressing, radish & chives

BLACK GARLIC HUMMUS 9⁹⁵
charred spring vegetables, espelette, black garlic oil, H&F pita

SWEET CORN & CHIPOTLE SOUP 7⁹⁵
smoked bacon, lime crema

SEAFOOD

CRISPY CALAMARI

13⁹⁵

yuzu ginger emulsion,
 basil, lime

ICED OYSTERS* GF • MKT

1/2 dozen, mignonette,
 lemon, cocktail

SHRIMP SAMBAL • 12⁹⁵

scallion, cucumber

SOUP of the DAY

6⁹⁵

please ask about today's selection!

Plates

SEASONAL VEGETABLE PLATE 17⁹⁵
chef's selection of local and regional vegetables & grains

LEMON HERB RICOTTA RAVIOLI 21⁹⁵
heirloom tomatoes, basil, grana padano

SPRINGER MTN FARMS CHICKEN SCHNITZEL 23⁹⁵
miso mustard, oven dried tomato, arugula, parmesan

SHRIMP & GRITS 24⁹⁵
smoked tomato grit cake, andouille sausage, peas, spring onion

PAN ROASTED BLUE COD GF 25⁹⁵
caramelized brussels sprouts & cauliflower, thai herb vinaigrette

HANGER STEAK FRITES GF 26⁹⁵
herb onion caramel, parmesan garlic fries

SEARED GEORGES BANK SEA SCALLOPS GF 27⁹⁵
roasted tomato & parmesan risotto, salsa verde

BAY OF FUNDY SALMON GF 24⁹⁵
field pea succotash, tasso ham, mushroom confit, roasted lemon vinaigrette

HICKORY SMOKED PORK CHOP GF 27⁹⁵
pimento cheese polenta, braised local greens, red wine jus

CENTER CUT BEEF TENDERLOIN FILET GF 29⁹⁵
7 oz, red wine jus

MERCHANT BURGER 14⁹⁵
*1/2 lb, caramelized onions, white cheddar, tomato, merc sauce
 CHOICE OF FRIES OR SALAD • ADD SMOKED BACON +3*

To Share

All of the á la carte options below are or can be prepared gluten free

SAUTÉED GARLIC SPINACH • 5⁹⁵

GRILLED ASPARAGUS • 7⁹⁵
 roasted lemon vin, parmesan

BRAISED LOCAL GREENS • 5⁹⁵
 soy, chile

CARAMELIZED BRUSSELS SPROUTS
 AND CAULIFLOWER • 7⁹⁵

PIMENTO CHEESE POLENTA • 5⁹⁵

FIELD PEA SUCCOTASH • 7⁹⁵
 roasted lemon vin, tasso ham

HOUSE CUT FRIES • 4⁹⁵

PARMESAN GARLIC FRIES • 5⁹⁵

GARLIC MASHED POTATOES • 5⁹⁵

ROASTED TOMATO RISOTTO • 7⁹⁵

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF: This symbol indicates a menu item that is prepared without wheat gluten, or can easily be modified to accommodate a gluten intolerance.



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