

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** ..... 4<sup>95</sup>  
*housemade jelly, whipped butter*

**MARINATED OLIVES & FETA GF** ..... 5<sup>95</sup>

**SMOKED CHICKEN TACOS GF** ..... 9<sup>95</sup>  
*pimento grits, chipotle lime crema, piquillo pepper  
 radish, cilantro*

**PIMENTO CHEESE CROSTINI** ..... 8<sup>95</sup>  
*benton's country ham, apple, arugula*

**DEVILED EGGS GF** ..... 7<sup>95</sup>  
*house smoked salmon, jalapeño cream, pickled onion, capers*

**PORK BELLY SLIDERS** ..... 8<sup>95</sup>  
*hoisin sauce, cucumber, scallion, chinese steam buns*

**WHITE CORN GRIT FRITTERS** ..... 10<sup>95</sup>  
*jalapeño pepper jelly, thomasville tomme*

**BABY BEETS & CANDIED PECANS GF** ..... 10<sup>95</sup>  
*goat cheese emulsion, strawberries, saba, ginger shallot vinaigrette*

**BABY FARM LETTUCE GF** ..... 8<sup>95</sup>  
*gorgonzola, north georgia apples, spiced walnuts*

**BUTTER LETTUCE SALAD GF** ..... 8<sup>95</sup>  
*jalapeño buttermilk dressing, radish & chives*

**BUTTERBEAN HUMMUS** ..... 8<sup>95</sup>  
*shaved spring vegetables, charred onion, espelette, H&F pita*

**VIDALIA ONION BISQUE** ..... 7<sup>95</sup>  
*herbed clabber cream, georgia olive oil, croutons*

**SEAFOOD**

**CRISPY CALAMARI**  
 12<sup>95</sup>  
*yuzu ginger emulsion,  
 basil, lime*

**ICED OYSTERS\* GF • MKT**  
 1/2 dozen, mignonette,  
 lemon, cocktail

**SHRIMP SAMBAL • 10<sup>95</sup>**  
 scallion, cucumber

## SOUP of the DAY

6<sup>95</sup>

*please ask about today's selection!*

## Plates

**SEASONAL VEGETABLE PLATE** ..... 17<sup>95</sup>  
*chef's selection of local and regional vegetables & grains*

**SWEET POTATO RAVIOLI** ..... 21<sup>95</sup>  
*mushrooms, sage-brown butter, roasted pepitas, grana padano*

**CHICKEN SCHNITZEL** ..... 21<sup>95</sup>  
*miso mustard, oven dried tomato, arugula, parmesan*

**BAY OF FUNDY SALMON GF** ..... 23<sup>95</sup>  
*georgia field pea and tasso ham succotash, mushroom confit  
 roasted lemon vinaigrette*

**PAN ROASTED BLUE COD GF** ..... 25<sup>95</sup>  
*caramelized brussels sprouts & cauliflower, thai herb vinaigrette*

**GRILLED LAMB T-BONES GF** ..... 29<sup>95</sup>  
*roasted garlic mashed potatoes, local mushrooms, asparagus,  
 charred spring onion, mint chimicurri, balsamic*

**GEORGES BANK SEA SCALLOPS GF** ..... 27<sup>95</sup>  
*spring pea & vidalia onion risotto, carrot top salsa verde*

**HANGER STEAK FRITES GF** ..... 24<sup>95</sup>  
*herb onion caramel, parmesan garlic fries*

**ANCHO BLACKBERRY BBQ RIBS** ..... 24<sup>95</sup>  
*smoked gouda mac n' cheese, fennel slaw*

**HICKORY SMOKED PORK CHOP GF** ..... 25<sup>95</sup>  
*pimento cheese polenta, braised local greens, red wine jus*

**CENTER CUT BEEF TENDERLOIN FILET GF** ..... 29<sup>95</sup>  
 7 oz, red wine jus

**MERCHANT BURGER** ..... 14<sup>95</sup>  
 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 • 5<sup>95</sup>**

**GRILLED ASPARAGUS • 6<sup>95</sup>**  
 roasted lemon, parm

**BRAISED LOCAL GREENS • 5<sup>95</sup>**  
 soy, chile

**CARAMELIZED BRUSSELS SPROUTS  
 AND CAULIFLOWER • 7<sup>95</sup>**

**GEORGIA FIELD PEA AND TASSO HAM  
 SUCCOTASH • 7<sup>95</sup>**

**SMOKED GOUDA MAC N' CHEESE • 5<sup>95</sup>**

**HOUSE CUT FRIES • 4<sup>95</sup>**

**PARMESAN GARLIC FRIES • 5<sup>95</sup>**

**PIMENTO CHEESE POLENTA • 5<sup>95</sup>**

**ROASTED GARLIC  
 MASHED POTATOES • 5<sup>95</sup>**

\* 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.