

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 grits, chipotle lime crema, piquillo 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

SALT ROASTED BEET SALAD GF 9⁹⁵
honey yogurt, pistachios, strawberry, arugula

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

SUNCHOKE & SPRING ONION SOUP 7⁹⁵
wild ramp oil, crispy vidalia onion, chives

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

SWEET POTATO RAVIOLI 21⁹⁵
mushrooms, toasted pepitas, grana padano, sage brown butter

SPRINGER MTN FARM'S 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

GEORGE'S BANK SCALLOPS & PORK BELLY GF 27⁹⁵
sunchoke puree, fava beans, watercress, green garlic vinaigrette

BAY OF FUNDY SALMON GF 24⁹⁵
roasted garlic potato puree, melted leeks, truffle vinaigrette

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

SOY GLAZED BEEF SHORT RIBS 25⁹⁵
butternut squash puree, baby bok choy, rosemary crumb

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

Most of the à la carte options below are or can be prepared gluten free

SAUTÉED GARLIC SPINACH • 5⁹⁵

GRILLED ASPARAGUS • 7⁹⁵
 roasted lemon, parm

BRAISED LOCAL GREENS • 5⁹⁵
 soy, chile

CARAMELIZED BRUSSELS SPROUTS
 AND CAULIFLOWER • 7⁹⁵

PIMENTO CHEESE POLENTA • 5⁹⁵

HOUSE CUT FRIES • 4⁹⁵

PARMESAN GARLIC FRIES • 5⁹⁵

GARLIC MASHED POTATOES • 5⁹⁵

RIGATONI MAC & CHEESE • 8⁹⁵

* 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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