

SALADS & APPETIZERS

WOOD-FIRED HUMMUS 8

Charred Sweet Onion,
Toasted Pine Nut,
Lavash Cracker

WEDGE SALAD 12

Tomato Pesto, Blue Cheese Mousse,
Lardon, Cracked Coriander

FIELD GREENS MIX 11

Dilly Bean, Roasted Beet, Radish,
Cardamom, Local Honey Vinaigrette

BEETS & BURRATA 12

Sherry Balsamic, Basil Oil, Pickled Shallot

AHI TUNA TARTARE 18

Cucumber, Radish, Shallot,
Chili Oil, Pommes Gaufrettes

CLEAVER-CUT BEEF TARTARE 16

Capers, Cornichons, Shallot,
Potato Straw, Egg Yolk Jam

BUTTERNUT

SQUASH SOUP 11

Toasted Pumpkin Seed, Squash Oil

CHARRED OCTOPUS 14

Roasted Red Pepper, Olives,
Capers, Lemon, Olive Oil

PORK BELLY 14

Braised & Glazed Belly, Heirloom Grits

HOUSE CHARCUTERIE 22

Foie Gras Torchon, Duck Ham,
Local Cheeses, Pickles, Preserves,
Toasted Brioche



ENTREES

MAINE MUSSELS 16

White Wine, Fennel, Garlic Butter, Fresh Herbs, Grilled Baguette

POTATO GNOCCHI 21

Slow Cooked Tomato, Vintage Parmesan, Basil Oil

FENNEL SAUSAGE FETTUCCINE 18

Blistered Tomato, Parmesan Brodo, Broccolini, Fennel Pollen

PAN-ROASTED DUCK BREAST 28

Red Cabbage, Glazed Ellijay Apples, Orange Cumin Sauce

FAROE ISLAND SALMON 24

Sweet Potato Puree, Candied Pecan, Parsley

FROM THE FIA WOODFIRE GRILL

Sustainable Grassfed Beef From Local Georgia Farmers.

PETITE FILET 44

RIBEYE STEAK 51

SKIRT STEAK 32

BEELER'S PORK CHOP 26

Ellijay Apple, Caramel Pork Sauce

GRILLED WHOLE BRANZINO 28

Soft Herbs, Fennel-Citrus Salad

MR. B BURGER 18

Melting Raclette, Pickled Onion, Lettuce, Tomato

SPATCHCOCK PASTURE HALF CHICKEN 22

Slow-Roasted Carrots, Potato

BLUE RIDGE FARM CAULIFLOWER STEAK 18

Saffron Risotto, Micro Amaranth

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS 7

Maple Pear Gastrique, Chili

HEIRLOOM CARROTS 8

Georgia Honey

GRILLED MUSHROOMS 9

Herbs, Lemon, Sea Salt

FINGERLING POTATOES 7

Melted Leeks, Grated Parmesan, Chive

BROCCOLINI 8

Olive Oil, Citrus