



BREAKFAST

MR. B PARFAIT

Greek Yogurt, House Made Cranberry Compote, Honey Pecan Streusel

BAKERY BASKET

Housemade Cinnamon Roll, Muffin of the Day, Croissant

CREAMED OATMEAL

Steel Cut Organic Oats, Cultured Cream, Puffed Grains

DEMERARA FRENCH TOAST

Strawberries, Georgia Pecans, Candied Orange

CHEF'S FRITTATA OF THE DAY

Petite Salad, Sour Dough

EGGS BENEDICT

Rosemary Ham or Spinach, Poached Eggs, English Muffin, Hollandaise

BURGESS BREAKFAST

Two Eggs Any Style, Marjoram Breakfast Potatoes, Smoked Sausage, Multi Grain Toast

SPICED EGGS IN PURGATORY

*Tomato Stew, Farm Egg, Sherry Bacon Lardon, Sour Dough Crouton
Add Bacon Or Sausage*

PORK BELLY

Braised & Glazed Belly, Heirloom Grits

SIDES

Bacon

Sausage

Breakfast Potatoes

Seasonal Fruit Bowl

BEVERAGES

FRESH SQUEEZED JUICE TO ORDER

Florida Orange Juice, Ruby Red Grapefruit

LA COLOMBE COFFEE

LA COLOMBE LATTE

BURGESS'S MASALA CHAI TEA

Whole Spices Brewed to Order

GEORGIA. KOMBUCHA



SALADS & APPETIZERS

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Squash Oil

PORK BELLY

Braised & Glazed Belly, Heirloom Grits

WOOD-FIRED HUMMUS

Charred Sweet Onion, Toasted Pine Nut, Lavash Cracker

WEDGE SALAD

Tomato Pesto, Blue Mousse, Lardon, Candied Pecans

FIELD GREENS MIX

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

Add Chicken Shrimp Scallop Salmon Skirt Steak

ENTREES

HAND MADE FETTUCCINE

Fennel Sausage, Calabrian Chili, Vodka Sauce

HOUSE MADE PAN SEARED POTATO GNOCCHI

Beurre Monte, White Truffle, Thyme, Parmesan

ROSEMARY HAM SANDWICH

Cumin Mustard Butter, Wood Fire Giardiniera, Toasted Hoagie

JERK CHICKEN SANDWICH

Pineapple Mango Chutney, Bibb Lettuce, Kaiser Roll

SALMON SANDWICH

Caper Remoulade, Pickled Celery, Lettuce, Kaiser Roll

MR. B BURGER

Pickled Onion, Raclette, Aioli, Lettuce, Tomato

GRILLED BRANZINO FILET

Soft Herbs, Fennel-Citrus Salad

FAROE ISLAND SALMON

Sweet Potato Puree, Candied Pecan, Parsley

SEARED SEA SCALLOPS

Parsnip Puree, Parsnip Chips, Truffle Vinaigrette

WOODFIRED GRILLED SKIRT STEAK

Fingerling Potato, Beet Bordelaise

SALADS & APPETIZERS

WOOD-FIRED HUMMUS

Charred Sweet Onion, Toasted Pine Nut,
Lavash Cracker

WEDGE SALAD

Tomato Pesto, Blue Cheese Mousse,
Lardon, Cracked Coriander

FIELD GREENS MIX

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

BEETS & BURRATA

Sherry Balsamic, Basil Oil, Pickled Shallot

AHI TUNA TARTARE

Crushed Avocado, Chili Oil, Endive,
Salmon Roe

MAINE MUSSELS

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

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Squash Oil

CHARRED OCTOPUS

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

PORK BELLY

Braised & Glazed Belly, Heirloom Grits

TOMATO RISSOTO ARANCINI

Sweet & Sour Red Pepper Sauce,
Parmesan, Basil Oil, Local Herbs

HOUSE CHARCUTERIE

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



ENTREES

PAN SEARED POTATO GNOCCHI

Beurre Monte, White Truffle, Thyme, Parmesan

HAND MADE FETTUCCINE

Fennel Sausage, Calabrian Chili, Vodka Sauce

PAN-ROASTED DUCK BREAST

Red Cabbage, Glazed Ellijay Apples, Orange Cumin Sauce

FAROE ISLAND SALMON

Sweet Potato Puree, Candied Pecan, Parsley

PAN SEARED NEW ENGLAND SCALLOPS

White Chocolate Parsnip Puree, Truffle Vinaigrette

FROM THE FIA WOODFIRE GRILL

Corn Fed Midwestern Angus Beef

PETITE FILET

RIBEYE STEAK

35 Day Wet Aged

SKIRT STEAK

BEELER'S PORK CHOP

Ellijay Apple, Caramel Pork Sauce

GRILLED WHOLE BRANZINO

Soft Herbs, Fennel-Citrus Salad

MR. B BURGER

Melting Raclette, Pickled Onion, Lettuce, Tomato

SPATCHCOCK PASTURE HALF CHICKEN

Slow-Roasted Carrots, Potato

BLUE RIDGE FARM CAULIFLOWER STEAK

Saffron Risotto, Micro Amaranth

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS

Maple Pear Gastrique, Chili

HEIRLOOM CARROTS

Georgia Honey

GRILLED MUSHROOMS

Herbs, Lemon, Sea Salt

FINGERLING POTATOES

Melted Leeks, Grated Parmesan, Chive

BROCCOLINI

Olive Oil, Citrus

fia

RESTAURANT

DESSERT

TOFFEE TRIFLE

Chocolate Cremeux, Mint Sponge Cake, Blood Orange Jam

VANILLA BEAN CREME BRULEE

Seasonal Berries, Candied Orange Zest, Mint

MILK CHOCOLATE CREAM PUFF

Cocoa Nib, Candied Coriander, Hazelnut, Sumac

CREME CARAMEL

Florida Strawberry Compote, Candied Orange Zest

GELATO & SORBET TASTING

Seasonal Selection