



DINNER

5:30 - 10:00

SNACKIES FOR THE TABLE

Half Shell Oysters *cocktail, celery mignonette, ESS hot sauce, benne crackers* 16./half dz 26./dz

ESS Charcuterie *mustards, pickles* \$16. / \$25. for 2 / \$40. for 4

In Jars *deviled ham, trout mousse, pickles, pimento cheese & bacon marmalade, boiled peanut hummus* 18.

Pretzel Gougiers *whipped jasper hill creamery winnimere, candied bacon* 10.

Great Artisan Cheeses *ESS buttermilk crackers* 15.

cow & goat - echo mountain blue, rogue creamery, or - buttercrunch walnuts

cow - black swan, sweet grass dairy, ga - red onion marmalade

cow - hudson red, twin maple farm, ny - rhubarb mostarda

BEGINNINGS

Green Garlic Soup *stone crab, honey tangelo, herb custard, peanut, sorrel* 16.

English Peas *ESS ricotta, mizuna, miners lettuce, ESS country ham, rice cracker, preserved lemon* 12.

Warm Veggies *turnip, baby carrot, beet, vidalia, pea tendrils, radish, boiled dressing, grana padano* 12.

Farm Egg *sunchoke, ESS hot dog, crisp carolina gold rice, maitake mushroom, nettles* 12.

Braised Octopus *quince membrillo, ESS bacon, celery, mustard, shoyu mayo, dandelion green* 14.

Hay Whey Sweetbreads *ESS bacon, cranberry bean, braising greens, oyster mushroom, satsuma* 14.

Crisp Pork Belly *creamed kimchi rice grits, pickled daikon, peanut* 12.

ENTRÉE

NC Catfish *sherry glaze: rice grits, escarole, charred vidalia onion, crisp pig ear* 26.

GA Trout *dashi: benne gnocchi, tokyo bekana, yellow foot mushroom, radish, honey tangelo* 28.

Smoked Duck Breast *kumquat marmalade: red peas and rice, charred wild leeks, swiss chard* 28.

Riverview Farms Pork Loin *warm lardo: sweet and sour cabbage, flowering collards, shiitake* 28.

Strube Ranch Coulotte *ramp jus: barley, carrot, beef jerky, tendon, dandelion greens, pickled onion* 32.

English Pea Ravioli *ESS goat cheese: black trumpet, young vidalia, turnip greens, benne brittle* 18.

SIDES (à la carte) 6.

Kimchi Rice Grits

Collards *w/ ham hock*

Brussel Sprouts *w/ ESS ham*

Garlic Bread Farro

Barley *w/ dandelion greens*

PUT UPS 3.

Winter Citrus Compote

Burgundy Chow Chow

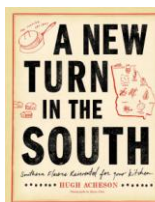
Pluot Compote

Classic Chow Chow

TASTING MENUS

4 courses \$60
5 courses \$70
6 courses \$85
7 courses \$95

wine pairings available



Get your cookbook today! \$35.00

Reservations Recommended: 404.541.1105 | 999 Peachtree Street, Atlanta, GA 30309

20% Gratuity Added For Parties of 8 or More | If You Look Under 40, You Should Bring Yo

Warning: eating raw or under-cooked meat, poultry, seafood, eggs, and shellfish might increase the risk of food borne related illness

EXECUTIVE CHEF: RYAN SMITH

EXECUTIVE SOUS CHEF: KYLE JACOVINO

EMPIRE STATE SOUTH