



LUNCH

11:00 - 3:00

JARS W/ TOAST

- Pimento Cheese *w/ bacon marmalade* 6.
- Trout Mousse *w/ GA olive oil & dill* 5.
- Put Ups *your choice w/ grilled sourdough* \$4. for one \$7. for two

SOUPS, SALADS, ETC.

- Super-Food *MR hanger steak, greens, blackeyed peas & sweet peppers, shaved brussels & fennel, roasted turnips & pickled stems w/ laura chenel, farro & pickled carrots, radish & citrus* 16.
- La Quercia Prosciutto *lentils, pickled diakon, balsamic onion jam, grilled bread* 11.
- Green Salad *radish, fennel, caveman blue, sesame brittle, yogurt & smoked onion* 8.

ENTREE

- Croque Monsieur
madame supplement 1.00: semolina pullman, city ham, cheddar, bourbon mustard, greens 11.
- Gum Creek Farms Porchetta
candied pear butter: oyster mushrooms, mustard potatoes, escarole & pickled celery 16.
- North Carolina Catfish
bacon vinaigrette: mizuna, d'anjou pear, purple-top turnips, rutabaga rice 15.
- ESS Corned Beef Sandwich
griddled ciabatta: dressed fennel, b&b pickles, mustard crème, local arugula, gaufrettes 13.
- Leek Farro
spring onion jam: beech mushrooms, pecans, meyer lemon, lacinato kale 15.
- Five Sides Plate 15.

SIDES 5.

- Brussels *w/ marcona & chili*
- Fingerling Potatoes *w/ greens & mustard*
- Flowering Collards *w/ bacon*
- Rutabaga Rice *w/ local turnips*
- Leek Farro *w/ kale & pecans*

SWEETS

- Frostie Pie
rhubarb swirled ginger ice cream, sugar cookie crust, bruléed meringue 5.
- Phatty Cake
spicy ginger cookie & vanilla mascarpone sandwich 2.

"SIMPLE MEALS"

The proceeds from the purchase of this dish will be donated to Wholesome Wave GA.

Spring Onion *spiced croutons, preserved citrus, crisp capers, EVOO* 7.

PUT UPS 3.

Burgundy Chow Chow
Winter Citrus Cranberry Compote
Classic Chow Chow
Pluot Compote