



## BEGINNINGS (SHARABLE)

### WOODFIRED ARTICHOKE DIP 13

Grilled Artichoke Hearts - Fontina - Gruyere - Grana Cheeses

### GRILLED BACON (GF) 15

Crispy Smoked Pork Belly - Sweet and Spicy Glaze - Toasted Benne Seeds

### SHRIMP COCKTAIL 16

Poached Jumbo White Shrimp - Atomic Cocktail - Creole Remoulade

### WAGYU CARPACCIO\* 18

WBlack Wagyu - Togarashi Rub - Pickled Onions - Capers - Frisée - Egg Yolk - White Truffle Miso Aioli

### SHRIMP AND LOBSTER BISQUE (GF) 12

Rich and Creamy - Madeira - Local Yogurt

### SOUP OF THE DAY 10

Seasonally Inspired Soup

## GREENS (SHARABLE)

### CAESAR 12

Romaine Hearts - Black Pepper Caesar - Garlic Croutons - Parmesan Lace

### CHOPPED SALAD (GF) 14

Arugula - Julienne Romaine - Shaved Radish - Shaved Onions - Oranges - Griffin Cheese - Craisins - Candied Hazelnuts - Calamansi Lemon Vinaigrette

### ICEBERG WEDGE (GF) 12

Creamy Gorgonzola Dressing - Bleu Cheese Crumbles - Pickled Red Onion - Heirloom Cherry Tomatoes - Candied Bacon

## ENTREES

### SHRIMP & GRITS (GF) 28

White Jumbo Shrimp - Cheddar Jalapeno Grits - Smoky Bacon - Whiskey Gravy

### CEDAR PLANK SCOTTISH SALMON\* 29

Bourbon Brown Sugar Marinade - Broccoli & Cauliflower Rice Pilaf - Roasted Pickled Beets - Bourbon Soy Glaze

### GRILLED TUNA STEAK (GF) 39

Sushi Grade 8 oz Tuna Steak - Peppercorn Melenge Rub - Cabernet Syrup - Blood Orange - Smoked Hazelnuts

### WAGYU BURGER\* 21

BBQ Tillamook Cheddar - Bacon Mustard Jam - Horseradish Garlic Aioli - Arugula - Grilled Bun - Spicy Bread & Butter Pickle - House Cut Fries

### SHRIMP ALFREDO 25

Sautéed Chopped Shrimp - Confit Garlic Alfredo Sauce - House Made Pasta

### CB&T CHICKEN (GF) 24

Springer Mountain Farms Airline Breast - Pan Roasted - Garlic Mashed Potatoes - Brussel Sprouts - Chicken Jus

### VEGETARIAN RISOTTO (GF) 22

Daily Inspiration from Local Farms and Seasons

### STEAK OF THE DAY\* 29

Chef's Selection of Steak with Accompaniments Inspired from Farms and Seasons

ITEMS WITH AN ASTERISK (\*) MAY BE SERVED RAW OR UNDERCOOKED. THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 21% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.



## À LA CARTE PREMIUM STEAKS

\*\* ALL STEAKS ARE GLUTEN FREE \*\*

### WET AGED

**HANGER\*** 31

8oz USDA Black Angus

**WAGYU BASEBALL\*** 43

8oz American Wagyu - Rich and Abundant Marbling

**FILET\*** 6oz|43 12oz|65

USDA Black Angus

**NEW YORK STRIP\*** 44

14oz USDA Prime Black Angus - Abundant Marbling

**RIBEYE\*** 61

16oz USDA Prime Black Angus - Abundant Marbling

**SURF & TURF\*** MP

8oz Wagyu Baseball - Lobster Tail (Grilled or Fried)

**SMOKED 12OZ FILET\*** 70

12oz Filet - Whiskey Barrel Smoke - Gorgonzola Crust

**SPINALIS\*** 78

8oz USDA Prime Black Angus - Abundant Marbling

### DRY AGED

**BONE-IN KANSAS CITY STRIP\*** 65

14oz Prime Black Angus / Abundant Marbling

45 Day Dry Aged

### SIDES (SHARABLE)

HOUSE FRIES WITH TRUFFLE SALT (GF) 10

GARLIC MASHED POTATOES (GF) 11

SMOKED CREAMED CORN (GF) 11

GARLIC CREAMED SPINACH 11

TRUFFLED MAC & CHEESE 11

CRISPY BRUSSELS SPROUTS 12

TEMPURA FRIED ONIONS 12

WOOD FIRE GRILLED ASPARAGUS (GF) 12

SAUTÉED WILD MUSHROOMS (GF) 14

CHEF'S VEGETABLE OF THE DAY (GF) MP

BLISTERED SHISHITO PEPPERS 12

### STEAK ENHANCEMENTS

Roasted Bone Marrow 10 / Shrimp Scampi 17

Alaskan King Crab Oscar 25 / Blue Crab Cream 15

Grilled or Fried Lobster Tail MP

### BUTTERS & SAUCES

Cowboy Butter 5 / Parmesan Garlic Butter 5

Bourbon Demi 5 / Green Peppercorn Béarnaise 5

Horseradish Cream 5

Our steaks are sourced from a specialty butcher in Atlanta that hand selects, cuts, and ages only the highest quality beef for our precise specifications.

## IMPERIAL STYLE CAVIAR SERVICE

1oz Osetra Grade Caviar  
Diced Onion  
Egg Mimosa  
Chives  
Creme Fraiche  
Lemon  
Russian Pancakes  
Frozen Stoli

\$145

15 different **flavor experiences** range from buttery and nutty, umami, to slightly briney.

Rules for **best experience** Don't chew, swirl around palette to enjoy flavor and texture

Osetra Caviar **most famous in world** Creamy, nutty flavor with medium sized pearls

Steaks cooked on a wood fire grill have a slight char that enhances the flavor.

BLUE RARE very red, cold center | RARE red, cool center  
MEDIUM RARE red, warm center | MEDIUM pink, hot center  
MEDIUM WELL dull pink, hot center | WELL DONE no pink, hot center

(Note: We do not guarantee steaks ordered medium well and above.)