



FOR THE TABLE

SMOKED TROUT DIP 9.5

Smoked Trout, Olive Oil, Horseradish, Fresh Herb, House-Made Wheat Thins

FIRECRACKER SHRIMP 13

Tempura Shrimp, Carrots, Cilantro, Roast Peanuts, Cracklin' Spicy & Sweet Chili Sauce

TAVERN WINGS 14

Crisp Celery, Carrots, House-Made Gorgonzola

SHRIMP & CRAB "NACHO" PLATE 12.5

Sautéed Shrimp, Crab, Pepper Jack, Fresh Jalapeño

TAVERN HUMMUS 9.7

Creamy Hummus, Crispy Brussels & Cauliflower, Harissa, Toasty Seasoned Pita, Extra Virgin Olive Oil

J.T.'S KETTLE CHIPS 12

Potato Chips, Gorgonzola Cheese, Scallion, Roma Tomato, Bacon

HAND-CRAFTED FLATBREAD pd

Made with the Freshest Ingredients in the Kitchen, Daily!

START | SNACK

TRUFFLED PARMESAN FRIES 7.5

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

*AHI TUNA POKE 14.5

Ahi Tuna, Hawaiian Style, Teriyaki, Scallion, Wonton

ASPARAGUS FRIES 8

Thin Asparagus, Tarragon, Citrus Aioli

JUMBO LUMP CRAB CAKE 18

Blue Crab, Old Bay, Arugula, Grapefruit, Pickled Red Onion, Horseradish Aioli

*SALMON POTATO PANCAKE 11

House-Cured Gravlox, Horseradish Cream, Pickled Red Onion, Chopped Egg, Potato Latke

CRISP COOL SALADS

CLASSIC CAESAR 7.8

Romaine, Tuscan Kale, Egg, Parmesan, Crumbled Focaccia

Grilled or Blackened

Chicken +6.5 Shrimp +8

*Salmon +11 *Steak +12

*ASIAN AHI TUNA 19

Spiced Ahi Tuna, Field Greens, Kale, Napa Cabbage, Carrots, Red Peppers, Roma Tomato, Avocado, Edamame, Cucumber, Miso Soy Vinaigrette, Wonton

GRILLED CHICKEN TORTILLA 15

Field Greens, Cucumber, Tomato, Black Bean Corn Salsa, Radish, Pepper Jack, Avocado, Coriander Lime Dressing, Crispy Tortilla

CRAB LOUIE 22

Lump Crab, Hard Boiled Egg, Green Goddess, Asparagus, French Green Beans, Grape Tomato, Radish, Avocado, Lemon

*BLACK AND BLUE STEAK 19

Grilled Bistro Filet, Field Greens, Vine Ripe Tomato, Crumbling Gorgonzola, Scallion, Pickled Red Onion, Gorgonzola Dressing

THAI SHRIMP 16

Rice Noodles, Napa Cabbage, Carrot, Zucchini, Fresh Herbs, Thai Chili Vinaigrette, Peanuts

BIG BAR SANDWICHES CHOICE OF SIDE BAR SELECTION

CHICKEN PANINI 14

Prestige Farms Grilled Chicken, Arugula, Tomato, Tempura Mozzarella, Basil Aioli, Toasted Focaccia

INFAMOUS FISH TACOS 15.5

Blackened Chilean Sea Bass, Red Cabbage & Jicama Slaw, Black Bean Corn Salsa, Smoked Chili Cream, Warm Corn Tortillas

PRIME RIB FRENCH DIP 19

Roast Prime Rib Shaved Thin, Swiss Cheese, Caramelized Onion, Horseradish Aioli, Cuban Roll

GRILLED CHICKEN 11

Prestige Farms Chicken, Romaine, Red Onion, Roma Tomato, Sesame Brioche Roll

CRISPY GROUPER 17.5

Tempura, Jicama Slaw, Tartar Sauce, Sesame Brioche Bun, ATL HOT

CLASSIC TAVERN BURGERS CHOICE OF SIDE BAR SELECTION

VERY VEGGIE BURGER 12

Squash, Carrot, Beet, Shiitake Mushroom, Quinoa, Farro, Toasted Seeds, Pepper Glaze, Whole Wheat Bun

*BLACK AND BLUE BURGER 15

Gorgonzola, Apple-Wood Smoked Bacon, Sesame Brioche Roll

*TAVERN BURGER 12

Our Classic, Seasoned Perfectly, Romaine, Red Onion, Roma Tomato, Tomato Bacon Jam, Sesame Brioche Roll
Add any Cheese in the Kitchen +1.8

TAVERN FAVORITES

V&G BUDDHA BOWL 13

Farro, Quinoa, Cucumber, Edamame, Radish, Cauliflower, Tomato, Avocado, Pickled Red Onion, Rice Wine Herb Vinaigrette, *Tuna Poke +9

*GRILLED ATLANTIC SALMON 21

Jumbo Pearl Cous Cous, Tuscan Kale, Grapes, Toasted Almonds, Red Wine Reduction

GRILLED CHICKEN STACK 18

Cauliflower Puree, Brussel Sprouts, Green Beans, Shiitake, Roast Chicken Jus

SCALLION CRUSTED TRIGGER FISH 23

Basmati Fried Rice, Kung Pao Green Beans, Thai Sweet Chili Sauce

*GRILLED CENTER CUT FILET 28

Crisp Potato Pancake, Tiny Asparagus, Red Wine Shallot Demi

*ROYALE WITH CHEESE 18

Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle, Buttery Sesame Brioche

SHRIMP & GRITS 18.7

White Cheddar Grit Cake, Sautéed Spinach, Roma Tomato, Shallot, Roast Tomato Beurre Blanc

SIDE BARS ALL 5.5

HAND-CUT TAVERN FRIES • ASPARAGUS FRIES +2 • CHICK PEA FRIES +1 • WHITE CHEDDAR GRIT CAKE • JALAPEÑO CORN GRITS
FRESH FRUIT • HAIL LITTLE CAESAR SALAD • JUMBO GRILLED ASPARAGUS +2 • FRESH FRIED OKRA +1 • NICE SMALL SALAD

TAVERN RULES

ABOUT THE TAVERN RULES, DON'T TALK ABOUT THEM WITH YOUR MOUTH FULL. MUSIC IS AT THE VOLUME WE LIKE, EAR PLUGS AVAILABLE UPON REQUEST. CELEBRATE ALL YOU WANT, BUT WE DON'T SING HAPPY BIRTHDAY. SATISFACTION GUARANTEED - JUST TALK TO US.

THE GUEST IS USUALLY RIGHT, OK, ALWAYS! WE KNOW YOU'RE HUNGRY, SO WE KEPT THE KITCHEN OPEN LATE.

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BURGERS, STEAKS, TUNA AND SALMON COOKED TO ORDER. 1





- MAI RYE TAI** Bulleit Rye Whiskey, Lemon, Giffard Orgeat Syrup, Pineapple, Angostura Bitters 12
- PEACH & GINGER MARGARITA** Herradura Reposado Tequila, Canton Ginger, Peach Nectar, Lime, Agave Nectar 12
- NEW FASHIONED** Nelson's Greenbrier Whiskey, Giffard Banana Liqueur, Jack Rudy Bitters, Expressed Orange on the Rock 12
- BLACKBERRY MOJITO** Bacardi Light, Muddled Mint, Blackberry Syrup, Lime Juice, Fresh Blackberry 12
- MT "INFAMOUS" MANHATTAN** High West Double Rye, Cocchi Torino, Jack Rudy Bitters, Bittercube Bolivar & Luxardo Cherry 13
- GRAPEFRUIT RICKY** Wheatley Vodka, St. Germain, Fresh Grapefruit Juice & Squeeze of Lime 11
- THE PERFECT PEAR** Teremana Tequila, Tenteo Jalapeno, Lime Juice, Pear Shrub, Rosemary 11
- TIKI RUM SWIZZLE** Bounty Dark Rum, Lemon, Giffard Orgeat, Giffard Banana de Brazil, Angostura Bitters, Soda 11
- CHILI BLOOD ORANGE** Olmeca Altos Reposado Tequila, Blood Orange, Chili Honey Syrup, Lime, Agave Nectar 12
- BLUEBERRY BUCK** Hanson Vodka, Lime Juice, Reà Blueberry, Splash of Ginger Beer 11
- TOMMY'S FAVORITE SANGRIA** Tommy's Secret Recipe Created on the Boat in South Florida, The Freshest Seasonal Fruit, Agave, Red & White Available all Year Long 10 | 38

CLASSIC COCKTAILS

- GIMLET** Ford's Gin, Fresh Lime, Simple 10
- NEGRONI** St. George Terroir Gin, Campari, Cocchi Torino 12.5
- PALOMA** Olmeca Altos Blanco Tequila, Grapefruit, Lime, Splash Owen's Grapefruit Soda 10
- BOULEVARDIER** Bulleit Bourbon, Campari, Cocchi Torino 13
- MARTINI** St. George Botanivore Gin or Tito's Vodka, Cocchi Americano 13.5
- ESPRESSO MARTINI** Absolut Vanilla Vodka, Borghetti Espresso Liqueur, Heavy Cream, Baileys 12

CRAFTED SPIRIT FREE COCKTAILS

- BLACK & BLUE MOJITO** Blackberry, Blueberry, Mint, Demerara Syrup, Soda 6
- MOCKING RITA** Orange Juice, House-Made Sour, Agave, Soda 7
- APRICOT MULE** Apricot, Lime, Fever Tree Ginger Beer 6.5

WHITE GRAPES

"START A TAB."
IT SHOWS INITIATIVE.
-M.

RED GRAPES

SPARKLING, BUBBLY & ROSÉ

- MICHELLE BRUT**, Columbia Valley NV 8.5 | 31
- SANTA MARINA PROSECCO, DOC**, Veneto, Italy '21 9 | 33
- ROSÉ, DOMAINE DES ORGNES**, Provence, France '21 10 | 37
- CHAMPAGNE PERRIER-JOUËT**, Brut NV 79

FRUITY, REFRESHING & NOT TOO DRY

- PINOT GRIGIO, STEMMARI**, Sicilia, Italy '21 7 | 25
- MOSCATO, SEVEN DAUGHTERS**, Veneto, Italy '21 8 | 29
- RIESLING, DR. L.**, Mosel, Germany '20 8.25 | 30
- CONUNDRUM WHITE**, California '21 9.75 | 36

DRY, FRESH AND CRISP

- SAUV BLANC, FLY BY**, Napa Valley '20 8 | 29
- PINOT GRIS, VILLA WOLF**, Pfalz, Germany '20 9 | 33
- SAUV BLANC, SILVERADO MILLER RANCH**, Napa Valley '20 10 | 47
- PINOT GRIS, 71 MILE POST**, Willamette Valley '21 10.5 | 39
- SAUV BLANC, WAIRU RIVER**, Marlborough, New Zealand '21 10.5 | 39
- SAUV BLANC, VILLEBOIS**, Touraine, France '20 11 | 41
- CHARD, SCHILD UNOAKED**, Barossa, Australia '20 11 | 41

RICH, CREAMY & VOLUPTUOUS

- CHARD, HARKEN, BARREL FERMENTED**, California '20 7.75 | 28
- CHARD, LA CREMA**, Monterey '21 11.75 | 44
- *CHARD, STAG'S LEAP KARIA**, Napa Valley '20 18 | 69

BERRIES FROM THE BARREL

- PINOT NOIR, NOBLE 667**, Monterey '20 8 | 33
- PINOT NOIR, HAHN ESTATE**, Arroyo Seco '20 12.5 | 47
- PINOT NOIR, JUGGERNAUT**, Russian River '20 12.75 | 48
- PINOT NOIR, STOLLER**, Dundee Hills '21 13 | 49

EARTHY, FRUITY & BLENDED

- MERLOT, BENZIGER**, Sonoma County '20 9.25 | 34
- PETITE SIRAH, OLD SOUL**, Lodi '19 10 | 37
- MALBEC, TRIVENTO RESERVE**, Mendoza, Argentina '20 10 | 37
- ZIN, TERRA D'ORO**, Amador County '19 11 | 41
- RED BLEND, CHARLES WOODSON'S "INTERCEPT"**, Paso Robles, Spain '20 12 | 45
- *VALPOLICELLA, GIULIANA ROSATI RIPASSO**, Veneto, Italy '19 14 | 53

BIG, BOLD, BEAUTIFUL

- CAB SAUV, DARK HARVEST**, Washington NV 8 | 29
- TEMPRANILLO, LAUNA CRIANZA**, Rioja, Spain '17 12 | 45
- CAB SAUV, INTRINSIC**, Columbia Valley '19 13.25 | 50
- *CAB SAUV, J. LOHR HILLTOP**, Paso Robles, Spain '20 15 | 57
- *CAB SAUV, OBSIDIAN RIDGE**, Red Hills Lake County '19 18 | 69
- *CAB SAUV, FAR NIENTE POST & BEAM**, Napa Valley '19 25 | 97

**Coravin Protected.*

Tell your server to put a Cork in it!

BOTTLED | CANNED

- MILLER HIGH LIFE, WI** 3.00
- PBR (16OZ. CAN), WI** 3.50
- BUDWEISER, MO** 4.25
- BUD LIGHT, MO** 4.25
- MILLER LITE, WI** 4.50
- COORS LIGHT, CO** 4.50
- DOS EQUIS, MEX** 5.25
- MICHELOB ULTRA, MO** 5.50
- CORONA, MEX** 5.75
- SAM ADAMS LAGER, MA** 6.00
- BLUE MOON WHITE, CO** 6.00
- HEINEKEN O.O, N/A, NLD** 6.00
- HEINEKEN, NLD** 6.00

RTD | SELTZERS

- BLUE RUDDER VODKA SODA, GA** 9
- Cherry Limeade or Watermelon Rasp**
- Add Sidecar Savannah Vodka +5**
- SAVANNAH BOURBON SODA, GA** 9
- Mango or Blackberry Lime**
- Add Sidecar Savannah Bourbon +8**
- TRULY WILD BERRY, MA** 5.00
- WHITECLAW BLACK CHERRY, IL** 6.00
- SCOFFLAW GEORGIA PEACH, GA** 6.50
- HIGH NOON PINEAPPLE, CA** 8.00

ICE COLD CRAFT BEER

- SWEETWATER HAZY IPA, GA ABV 6.2** 6.00
- SWEETWATER LAGER, GA ABV 4.5** 6.00
- 3 TAVERNS PRINCE OF PILSEN PILSNER, GA ABV 5.0** 6.00
- GATE CITY CITRUS MAXIMUS IPL, GA ABV 5.5** 6.00
- CREATURE COMFORTS AUTOMATIC PALE ALE, GA ABV 5.2** 6.50
- BURNT HICKORY DIDJITS BLOOD ORANGE IPA, GA ABV 7.5** 6.50
- WILD LEAP CHANCE IPA, GA ABV 6.2** 6.75
- SCOFFLAW BASEMENT IPA, GA ABV 7.5** 6.75
- MONDAY NIGHT DR. ROBOT SOUR, GA ABV 5** 6.75
- ATLANTA CIDER POMEGRANATE, GA ABV 5.8** 7.50
- SIERRA NEVADA PALE ALE, CA ABV 5.6** 6.00
- CIGAR CITY FROST PROOF BELGIAN-STYLE WHITE ALE, FL ABV 6** 6.00
- CIGAR CITY MADURO BROWN ALE, FL ABV 5.5** 6.00
- BLAKES AMERICAN IMPERIAL CIDER, MI ABV 8** 6.50
- FOUNDERS PORTER, MI ABV 6.5** 6.50
- STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED)** 6.60
- BELL'S TWO HEARTED IPA, MI ABV 7.0** 6.75
- VICTORY GOLDEN MONKEY BELGIAN TRIPEL, PA ABV 9.5** 7.25

ASK YOUR SERVER ABOUT OUR **DRAFT BEER** SELECTION, SERVED ICE COLD