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CHOPPED CHICKEN LIVER ON TOAST	\$4
PULL-APART PRETZELS AND BEER CHEESE	\$5
GOAT CHEESE AND BEET JAM ON TOAST	\$6
SWEET AND SPICY ALMONDS	\$4
PICKLED AND PRESERVED VEGETABLES	\$5

RAW BAR

OYSTERS: "SOUTH COAST" / "EAST COAST" / "WEST COAST" @ \$MARKET PRICE

HAMACHI CRUDO: TOMATO WATER, OLIVE OIL, ORANGE ZEST AND FENNEL POLLEN	\$13
MARINATED SALMON BELLY: CHIVE, CILANTRO, APPLE AND CIDER VINEGAR	\$12
CLASSIC SHRIMP COCKTAIL	\$15

SIDES

LEEK GRATIN:	\$7.00
CHARRED SUMMER VEGETABLES:	\$7.00
POMMES FRITES:	\$6.00
PORCINI-SCENTED BREAD PUDDING:	\$8.00
PARSNIP-CREAMED SPINACH:	\$7.00
GLAZED CARROTS: HONEY AND LAVENDER:	\$7.00

SMALL PLATES

FIGS: SPECK, ARUGULA, HONEY AND BOTTARGA	\$12
ONION SOUP: FRIED SOURDOUGH AND MANCHEGO	\$9
BLACK TRUFFLE GRILLED CHEESE	\$9
BEEF TARTARE: CURED YOLK, CRUNCHY GARLIC, CAPERS AND PARSLEY	\$14
TOMATO CONFIT "TART": CULTURED CREAM, WINE VINEGAR, CUCUMBER AND HERBS	\$12
WEDGE SALAD: BUTTERMILK, BACON AND BLUE CHEESE	\$9
"PAPER FRIED" CHICKEN: SPICY HONEY GLAZE, RADISH AND SESAME	\$12
PISTACHIO SAUSAGE: DIJON POTATO SALAD AND VINEGAR ONIONS	\$13
SHRIMP SAUSAGE AND BUCATINI: SAFFRON, TOMATO AND DRIED CHILI	\$12
FOIE GRAS TERRINE: PEACHES, BRIOCHE AND BASIL	\$15

MEAT, FISH & FOWL

GRILLED WHOLE TROUT: SWISS CHARD, SHIITAKE AND ORANGE	\$21
BUTCHER'S STEAK: POMMES FRITES AND CONFIT GARLIC CHIMICHURRI	\$MP
CORNED DUCK LEG: CABBAGE, POTATOES, HORSERADISH AND HAZELNUTS	\$20
SOURDOUGH GNOCCHI: PORCINI, CRIMINI, KALE PESTO AND CANDIED MUSTARD	\$18
CARAMELIZED HALF CHICKEN: MUSHROOM GLACE, GREENS AND PRESERVED LEMON	\$19
PRESSED PORK SHOULDER: BUTTER-BRAISED VEGETABLES AND FRUIT MUSTARD	\$18
WILD SALMON: CHARRED VEGETABLES, CORN AND TOMATO HOLLANDAISE	\$20

THE MISSION:

TO PROVIDE INSPIRED FAMILIAR FOOD, INVENTIVE BEVERAGE AND WARM HOSPITALITY TO BOTH OUR IMMEDIATE NEIGHBORHOOD AND TO ALL OF ATLANTA

THE FOOD:

- SUPPORTS THE LOCAL COMMUNITY
- IS FOCUSED ON QUALITY FROM THE BACK DOOR TO THE PLATE
- IS DRIVEN BY WHAT'S IN SEASON