

DINNER



225 North Lumpkin Street
Athens, GA 30601

LOCAL FARMS & PRODUCERS

Full Moon Farms
Greendale Farms
Tim & Alice

Natures Harmony
Front Field Farms
North East Farmers of Georgia

Moonshine Meats
White Oak Pastures
Benji Anderson

SNACKS

Fried Pig Ears 6
Pickled Vegetables 5
Pimento Goat Cheese 6
House-Made Pork Rinds 5

OYSTERS

DAILY SELECTION AVAILABLE

*ON THE HALF SHELL
house-made saltines, mignonette,
fresh grated horseradish, B.B.
hot sauce
Half Dozen 14 Dozen 27

CHARCUTERIE

CHICKEN LIVER MOUSSE
candied pecans,
sherry reduction,
bread 8

PORK BELLY CONFIT
deviled egg puree, black pepper
sabayon, grana
padano, watercress 12

CORNDOG
house-made hotdog, red mule
cornmeal, mustard 8

SMOKED TROUT RILETTES
pickled radish & dill jelly
bread 8

SCOTCH EGG
house-made sausage,
celery root remoulade,
whiskey gastrique 7

HOUSE-MADE MORTADELLA
spring giardiniera,
pickled mustard seed,
onion blossom, pepper oil,
lemon aioli 10

HABANERO BRATWURST
pea puree, maitake mushrooms,
smoked walnut, mint 10

TROTTERS
parsley & shallot salad,
dijon, bread 8

CHICKEN NUGGETS
cilantro, sweet & sour sauce 9

CHEESE

served with bread and house made accompaniments

Asher Bleu Cow - Sweet Grass Dairy - Thomasville, GA 7

Green Hill Cow - Sweet Grass Dairy - Thomasville, GA 6

Thomasville Tomme Cow - Sweet Grass Dairy - Thomasville, GA 6

Georgia Gold Cheddar Cow- Nature's Harmony- Elberton, GA 7

FIRSTS

FRIED OYSTERS - pickled onions, parsley,
pernod butter 10

SALT ROASTED BEETS - brisket lardons, ricotta salata, frisee,
smoked pistachios, caraway vinaigrette 11

GOBI AMERICANO - fried cauliflower, bbq sauce,
cilantro, mustard oil 8

GRILLED GEORGIA PEACHES - sweetened leaf fat, fried pig ears,
local arugula, balsamico 9

GREEN GARLIC SOUP - poached egg, pickled ramps 8

GRILLED ROMAINE - fried oysters, caesar dressing,
grana padano, buttered croutons 10

BLACK SALAD - grilled squid, charred onion, watercress,
giant white beans, squid ink vinaigrette, thai basil 10

MAINS

MUSSELS

saffron brodo, smoked tomato, chickpeas, kalamata olives,
charred fennel marmalade, grilled bread 18

PASTURE RAISED CHICKEN

golden beet puree, local root vegetables,
sauteed beet & turnip greens, gremolata, fried chicken skins 25

*PORK CHOP

marinated fava beans, arugula, apricot mostarda,
smoked pork jus 26

*MOONSHINE MEATS SEARED FILET

house-cured bacon, oyster mushrooms,
tim & alice red mule polenta, garlic butter 34

FROM THE OCEAN
market price

Executive Chef - MATTHEW PALMERLEE

Chef de Cuisine - TREY RAYBURN

Sous Chef- SPENCER GOMEZ

BRUNCH

VEGGIE OMELETTE

summer squash, roasted tomatoes,
fortsonia, arugula,
local lettuces, toast 10

FRIED OYSTER OMELETTE

pickled egg gribiche,
local lettuces, toast 10

NORTH CAROLINA TROUT AND GRITS

pork braised collard greens,
red mule grits 14

BUTCHER BREAKFAST

two eggs any style,
house-made sausage links,
pork braised collard greens,
red mule grits, biscuit 12

CHICKEN-FRIED PORK BISCUIT

red pepper & dijon jelly,
B & B pickles, local lettuces 12

BRANDED BURGER

grass fed beef,
house-cured bacon, over easy egg,
white cheddar, garlic aioli,
h&f bun, fries 12

LOCAL LETTUCES

radishes, carrots, grana padano,
hard boiled egg, marcona almonds,
chive vinaigrette 9

CAST IRON PANCAKE

SAVORY - fried egg, house-made sausage,
mascarpone

or

SWEET - seasonal fruit, pecans,
mascarpone 10

PORK BELLY ORECHIETTE

oyster mushrooms, sunny side up egg,
arugula, grana padano 10

HOUSE-MADE GRANOLA

seasonal fruit, greek yogurt,
UGA honey 9

HIPSTER BREAKFAST (AFTER 12:30PM)

two eggs any style, sausage or bacon,
toast, 16oz PBR 8

SIDES

fries 3
pork braised collard greens 4
house-cured bacon 4
house-made sausage links 4
grits 3
biscuit 2
toast 2
egg 2

HOUSE COCKTAILS

TOM JONES

Pimm's #1, Greylock gin, strawberry,
Pur Likor elderflower, lemon 10

MOSCOW MULE

Tito's vodka, lime, ginger, soda 10

WATERLOO

Sparkling Rose, Blue Coat gin,
lemon, sugar 9

SPF 1000

Bottan Reserva rum, Benadictine, Combier
orange liquor, pineapple, lime,
house-made grenadine, angostura 12

VELVET ELVIS

tea infused Southern Son vodka,
blueberry, hibiscus, lemon 10

OYSTERS

RAW - house made saltines, mignonette,
fresh grated horseradish, B.B. hot sauce
BY THE EACH - 1.5

DAILY SELECTION AVAILABLE

CHARCUTERIE

CHICKEN LIVER MOUSSE

candied pecans,
sherry reduction, bread 8

TROTTERS

parsley/shallot salad, dijon, bread 8

PORK BELLY CONFIT

deviled egg puree, black pepper
sabayon, grana padano, watercress 12

SMOKED TROUT RILLETTES

pickled radish & dill jelly,
bread 8

SCOTCH EGG

celery root remoulade,
whiskey gastrique 7

HABANERO BRATWURST

english pea puree, maitake mushrooms,
smoked walnut, mint 10