

# DINNER

## SMALL PLATES

**GROUPER BITES 18.**  
lemon, capers, garlic aioli

**CORN + ARTICHOKE FRITTERS GF 12.**  
charred corn puree, parmesan, calabrian hot honey

**WISCONSIN CHEESE CURDS 11.**  
beer battered, curry ketchup

**MUSSELS GFM 19.**  
orange, fennel, calabrian chili, ginger, garlic, grilled bread

**BRUSSELS SPROUTS GF 14.**  
bacon, asher blue, vinegar, apple gastrique

**MUSHROOM TART 14.**  
elijay mushrooms, aged balsamic, whipped goat cheese

**ALBONDIGAS GF 13.**  
lamb meatballs, romesco, manchego

**AHI TUNA TOSTADAS\* GF 17.**  
charred avocado salsa, gochujang, serrano

**STEAK TARTARE\* GFM 19.**  
wagyu, dill yogurt, pickled shallot, cornichon, grilled toast

**MARINATED OLIVES GF 10.**  
whipped butter, crostinis

**BEETS & BURRATA GF 14.**  
citrus braised beets, apples, pistachio, calabrian honey

**HAM CROQUETTES 11.**  
tasso ham, smoked pepper aioli

**MAC N' CHEESE 13.**  
manchego, parmesan, goat cheese, breadcrumbs

**GRILLED CAULIFLOWER GF 12.**  
tomato sauce, chermoula, crispy root veggies, za'atar

**GRILLED SPANISH OCTOPUS GF 19.**  
patatas bravas, salsa verde, aioli, cilantro

**BROCCOLINI GF 11.**  
romesco, quinoa crunch, chili crisp

**QUESO DIP GF 12.**  
house cheese blend, pickled jalapeno

**GRILLED CHICKEN WINGS GF 16.**  
calabrian hot honey, whipped feta, pickled red onions, scallions

## SALADS

*Add Grilled or Fried Chicken + \$10, Add Salmon\* + \$17, Add Seared Ahi Tuna\* + \$19*

**GRILLED CAESAR GFM 13.**  
romaine, pecorino romano, focaccia croutons, sundried tomato caesar

**WEDGE GF 12.**  
cherry tomato, point Reyes blue cheese, candied bacon, ranch dressing

**SPINACH SALAD GF 12.**  
cranberries, goat cheese, almonds, champagne honey vinaigrette

**GA STRAWBERRY + ARUGULA GFM 14.**  
pickled fennel, feta, radish, honey-cardamom vinaigrette, toasted breadcrumbs



## POMMES FRITES 10.

*Hard Cut French Fries*

House Seasoning, Rosemary Oil, Parmesan

*(choose any two sauces)*

garlic aioli | sriracha mayo | chermoula  
curry ketchup | gochujang aioli  
honey mustard | malt vinegar mayo

## SIDES

**Sauteed Mushrooms 12.**

**Grilled Asparagus 12.**

**Sauteed Spinach 10.**

**Whipped Potatoes 9.**

## DESSERTS

**RASPBERRY CHOCOLATE MOUSSE GF 15.**  
milk chocolate, raspberry geleé

**APPLE BREAD PUDDING 11.**  
bourbon caramel, vanilla ice cream

**CRÈME BRÛLÉE GF 12.**  
white chocolate, mixed berries

## LARGE PLATES

**BRAISED BEEF RAGOUT 29.**  
pappardelle pasta, english peas, cippolini onions, elijay mushrooms, parmesan

**BELL + EVANS AIRLINE CHICKEN BREAST GF 26.**  
warm tomato gazpacho, asparagus, cippolini onion, lemon-thyme vinaigrette

**ATLANTIC SALMON\* GF 30.**  
grilled asparagus, baby spinach, caviar beurre blanc

**STEAK & FRITES\* GF 35.**  
coulotte steak, confit cippolini onions, veal jus, chermoula, pommes frites

**AGNOLOTTI 24.**  
truffle & ricotta agnolotti, sage almond pesto, *vegetarian*

**BRAISED BEEF SANDWICH 19.**  
slow braised beef, fontina, giardiniera, fried onions, horseradish, rosemary jus, hoagie roll, fries

**PAN SEARED GROUPER GF 36.**  
logan turnpike grits, local mushroom ragout, arugula

**CLASSIC BURGER\* 21.**  
8 oz house grind, caramelized onion, gruyere, tomato, pickles, shredded lettuce, confab sauce, sesame seed bun, fries

**FISH & CHIPS 24.**  
beer battered cod, salt & vinegar "chips", malt vinegar mayo

**LOBSTER ROLL 34.**  
chilled lobster salad, bibb lettuce, lemon, fries

## KIDS MENU AVAILABLE

**GF = Gluten Free GFM = Gluten Free if Modified**

*\*Consuming raw or undercooked products may increase your risk of foodborne illness  
\*These items may contain raw or undercooked product*