



Menu

• LUNCH | \$25 •

1ST COURSE (CHOOSE ONE)

SHE-CRAB SOUP

cream, sherry

FRIED GREEN TOMATOES

goat cheese, red pepper coulis

PIMENTO CHEESE

our b&b pickles, celery, benne seed crackers

2ND COURSE (CHOOSE ONE)

GRILLED CHICKEN CEASAR

romaine hearts, crispy okra, grit croutons, grana padano

PULLED PORK BBQ

horseradish coleslaw, PDM bun, house chips

SMOKED BEEF BRISKET

cheddar cheese, horseradish cream, pickled jalapenos, PDM bun, house chips



Menu

• **DINNER** | \$45 •

1ST COURSE (CHOOSE ONE)

FRIED GREEN TOMATOES

goat cheese, red pepper coulis

SHE-CRAB SOUP

cream, sherry

GREEN SALAD

local greens, local grown muir and butter lettuces, young kale, benne seed vinaigrette, pecorino romano

2ND COURSE (CHOOSE ONE)

SHRIMP & MARSH HEN MILL GRITS

our tasso ham, smoked tomato-poblano gravy

SPRINGER MOUNTAIN FARMS FRIED CHICKEN

garlic collards, mashed yukon potatoes, honey-thyme jus

SMOKEY GRILLED PORK CHOP*

asparagus, leek soubise, preserved fresno chili glaze

3RD COURSE (CHOOSE ONE)

BANANA PUDDING

vanilla wafers, dulce de leche, candied corn puffs

VOGA GELATO or SORBET

ask for daily selections



Presented by Livable Buckhead