

SUNDAY-THURSDAY 3:00 *until* 10:00  
 FRIDAY-SATURDAY 3:00 *until* 11:00



*Chef de Cuisine*  
 JOHN FLAGELLO

*Chef & Proprietor*  
 DOUG TURBUSH

## To Start

IRON SKILLET CORNBREAD ..... 4<sup>95</sup>  
*housemade jelly, whipped butter*

MARINATED OLIVES & FETA GF ..... 5<sup>95</sup>

SMOKED CHICKEN TACOS GF ..... 9<sup>95</sup>  
*pimento polenta, chipotle lime crema, red pepper, radish, cilantro*

PIMENTO CHEESE CROSTINI ..... 9<sup>95</sup>  
*benton's country ham, apple, arugula*

DEVEILED EGGS GF ..... 8<sup>95</sup>  
*house smoked salmon, jalapeño cream, pickled onion, capers*

PORK BELLY SLIDERS ..... 9<sup>95</sup>  
*hoisin sauce, cucumber, scallion, chinese steam buns*

WHITE CORN GRIT FRITTERS ..... 10<sup>95</sup>  
*jalapeño pepper jelly, thomasville tomme*

ROASTED BEET SALAD GF ..... 9<sup>95</sup>  
*honey lemon yogurt, pistachios, arugula, red wine mignonette*

BABY FARM LETTUCES GF ..... 9<sup>95</sup>  
*gorgonzola, north georgia apples, spiced walnuts*

BUTTER LETTUCE SALAD GF ..... 8<sup>95</sup>  
*jalapeño buttermilk dressing, radish & chives*

BLACK GARLIC HUMMUS ..... 9<sup>95</sup>  
*charred spring vegetables, espelette, black garlic oil, H&F pita*

BUTTERNUT SQUASH SOUP ..... 7<sup>95</sup>  
*toasted pumpkin seeds, maple black pepper creme fraiche*

### SEAFOOD

#### CRISPY CALAMARI

14<sup>95</sup>

yuzu ginger emulsion,  
 basil, lime

#### ICED OYSTERS\* GF • MKT

1/2 dozen, mignonette,  
 lemon, cocktail

#### SHRIMP SAMBAL • 12<sup>95</sup>

scallion, cucumber

## SOUP of the DAY

6<sup>95</sup>

*please ask about today's selection!*

## Plates

SEASONAL VEGETABLE PLATE ..... 17<sup>95</sup>  
*chef's selection of local and regional vegetables & grains*

SWEET POTATO RAVIOLI ..... 23<sup>95</sup>  
*sage brown butter, toasted pepitas, mushrooms, grana padano*

CHICKEN SCHNITZEL ..... 23<sup>95</sup>  
*miso mustard, oven dried tomato, arugula, parmesan*

SHRIMP & GRITS ..... 24<sup>95</sup>  
*smoked tomato grit cake, andouille sausage, peas, spring onion*

PAN ROASTED BLUE COD GF ..... 26<sup>95</sup>  
*caramelized brussels sprouts & cauliflower, thai herb vinaigrette*

HANGER STEAK FRITES GF ..... 26<sup>95</sup>  
*herb onion caramel, parmesan garlic fries*

GEORGES BANK SEA SCALLOPS GF ..... 27<sup>95</sup>  
*roasted tomato & parmesan risotto, salsa verde*

BAY OF FUNDY SALMON GF ..... 25<sup>95</sup>  
*garlic whipped potato, melted leek, truffle vinaigrette*

HICKORY SMOKED PORK CHOP GF ..... 29<sup>95</sup>  
*pimento cheese polenta, braised local greens, red wine jus*

CENTER CUT BEEF TENDERLOIN FILET GF ..... 34<sup>95</sup>  
 7 oz, red wine jus

MERCHANT BURGER ..... 15<sup>95</sup>  
 1/2 lb, caramelized onions, white cheddar, tomato, merc sauce  
 CHOICE OF FRIES OR SALAD • ADD SMOKED BACON +3

## To Share

*All of the á la carte options below are or can be prepared gluten free*

SAUTÉED GARLIC SPINACH • 5<sup>95</sup>

GRILLED ASPARAGUS • 7<sup>95</sup>  
 roasted lemon vin, parmesan

BRAISED LOCAL GREENS • 5<sup>95</sup>  
 soy, chile

CARAMELIZED BRUSSELS SPROUTS  
 AND CAULIFLOWER • 8<sup>95</sup>

PIMENTO CHEESE POLENTA • 5<sup>95</sup>

ROASTED TOMATO RISOTTO • 7<sup>95</sup>

HOUSE CUT FRIES • 4<sup>95</sup>

PARMESAN GARLIC FRIES • 5<sup>95</sup>

GARLIC MASHED POTATOES • 5<sup>95</sup>

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF: Menu items prepared without wheat gluten, or can easily be modified to accommodate a gluten intolerance. If this is a gluten allergy, please let your server know.



@EATATSEED



*Bar Manager & Mixologist*  
**DAVID PEEK**

Ask about our ongoing Weekly Wine Tasting Events and Wine, Beer & Cocktail Dinner series!

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## COCKTAILS

11<sup>95</sup>

### MULE ON DRAFT

Vodka, Ginger, Lemon, Ginger Beer

### THE VIOLET HOUR

Gin, Spiced Pear, Lime, Bitters, Tonic

### EL DIABLO

Tequila, Cassis, Lemon, Agave, Ginger Beer

### VELVET UNDERGROUND

Rum, Velvet Falernum, Bruto Americano, Lime, Cinnamon, Bitters

### HOW 'BOUT THEM APPLES

Gin, Cardamaro, Apple, Lemon, Maple, Bitters, Ginger Beer

### JUNGLE BIRD

Rum, Campari, Lime, Pineapple

### ULTIMO HUMO

Mezcal, Pamplemousse, All Spice, Lemon, Cinnamon, Bitters

### HORSE'S NECK WITH A KICK

Bourbon, Ginger-Lemon Syrup, Ginger Ale, Decanter Bitters

### ROAD LESS TRAVELED

Rye, Italicus Bergamotto, Aperol, Orange Expression

### VIEUX CARRE

Rye, Cognac, Punt-e-Mes, Benedictine, Bitters

## BEER

LINDEMANS FRAMBOISE.....	9 <sup>00</sup>
Belgian Fruit Lambic • Belgian • 2.5%	
RED HARE '50 / 50'.....	6 <sup>00</sup>
Tangerine IPA Radler • Marietta, GA • 4.2%	
CRISPIN BRUT.....	6 <sup>00</sup>
Hard Cider • Minneapolis, MN • 5.0%	
RODENBACH CLASSIC.....	8 <sup>50</sup>
Sour Red Ale • Belgium • 5.2%	
HARDYWOOD PILS.....	6 <sup>75</sup>
German-Style Pilsner • Richmond, VA • 5.2%	
MONDAY NIGHT 'FU MANBREW'.....	6 <sup>50</sup>
Belgian Witbier • Atlanta, GA • 5.2%	
ARCHES 'SOUTHSIDE LAGER'.....	6 <sup>50</sup>
American Lager • Atlanta, GA • 5.4%	
SWEETWATER '420'.....	5 <sup>50</sup>
Pale Ale • Atlanta, GA • 5.4%	
NEW BELGIUM 'GLUTINY' GF.....	6 <sup>25</sup>
Pale Ale • Fort Collins, CO • 6.0%	
TERRAPIN 'HOPSECUTIONER'.....	6 <sup>75</sup>
American IPA • Athens, GA • 7.3%	
CHOUFFE HOUBLON.....	9 <sup>50</sup>
Double IPA Tripel • Belgium • 9.0%	
BURNT HICKORY 'BIG SHANTY'.....	9 <sup>00</sup>
American Imperial Stout • Kennesaw, GA • 9.0%	
REFORMATION 'JUDE'.....	6 <sup>75</sup>
Belgian-Style Tripel • Woodstock, GA • 9.2%	
ST. BERNARDUS ABT 12.....	11 <sup>00</sup>
Belgian Quad • Belgium • 10.0%	

## DRAFT BEER

FROM THE EARTH 'GOLDEN SPIRAL'.....	6 <sup>50</sup>
Blonde Ale • Roswell, GA • 5.1%	
WEIHENSTEPHANER.....	7 <sup>50</sup>
Hefeweissbier • Germany • 5.4%	
THREE TAVERNS 'ROWDY AND PROWD'.....	7 <sup>00</sup>
American IPA • Decatur, GA • 6.0%	
WICKED WEED 'LIEUTENANT DANK'.....	9 <sup>00</sup>
American IPA • Asheville, NC • 6.5%	
SCOFFLAW 'SNEAKY WHEAT'.....	7 <sup>00</sup>
American Pale Wheat • Atlanta, GA • 8.5%	
LA FIN DU MONDE.....	8 <sup>50</sup>
Belgian Tripel • Canada • 9.0%	