**To Start**

- **IRON SKILLET CORNBREAD**
  - homemade jelly, whipped butter
  - GF 59c

- **MARINATED OLIVES & FETA**
  - GF 69c

- **SMOKED CHICKEN TACOS**
  - GF 99c
  - pimento polenta, chipotle lime crema, red pepper, radish, cilantro

- **PIMENTO CHEESE CROSTINI**
  - GF 99c
  - Benton’s country ham, apple, arugula

- **DEVILED EGGS**
  - GF 99c
  - house smoked salmon, jalapeño cream, pickled onion, capers

**Seafood**

- **CRISPY CALAMARI**
  - 149c
  - yuzu ginger emulsion, basil, lime

- **ICED OYSTERS**
  - GF - MKT 119c
  - half dozen, mignonette, lemon, cocktail

- **SHRIMP SAMBAL**
  - 129c
  - scallion, cucumber

**Plates**

- **SEASONAL VEGETABLE PLATE**
  - 199c
  - chef’s selection of local and regional vegetables & grains

- **CHICKEN SCHNITZEL**
  - 259c
  - miso mustard, oven dried tomato, arugula, parmesan

- **MAINE SEA SCALLOPS**
  - 299c
  - roasted tomato risotto, salsa verde

- **PAN ROASTED BLUE COD**
  - 279c
  - caramelized brussels sprouts & cauliflower, thai herb vinaigrette

- **HANGER STEAK FRIES**
  - 289c
  - herb onion caramel, parmesan garlic fries

- **HICKORY SMOKED & GRILLED BONE-IN PORK CHOP**
  - 329c
  - pimento cheese polenta, braised local greens, red wine jus

- **LEMON & HERB RICOTTA RAVIOLI**
  - 249c
  - heirloom tomatoes, basil, grana padano

- **BAY OF FUNDY SALMON**
  - 269c
  - georgia field pea & baso ham succotash, mushroom, roasted lemon

- **KOREAN BRAISED SHORT RIB**
  - 269c
  - mask potatoes, daikon, carrot, sesame-cilantro gremolata

- **MERCHANT BURGER**
  - 159c
  - 1/2 lb, caramelized onions, white cheddar, tomato, mere sauce

**To Share**

- **ROASTED TOMATO RISOTTO**
  - 79c

- **GRILLED ASPARAGUS W/ ROASTED LEMON & PARM**
  - 89c

- **BRAISED LOCAL GREENS W/ SOY AND CHILE**
  - 59c

- **CARAMELIZED BRUSSELS SPROUTS AND CAULIFLOWER**
  - 89c

- **GEORGIA FIELD PEA AND TASSO HAM SUCCOTASH**
  - 89c

- **HOUSE CUT FRIES**
  - 59c

- **PARMESAN GARLIC FRIES**
  - 69c

- **PIMENTO CHEESE POLENTA**
  - 59c

- **MASHED POTATOES**
  - 69c

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

* Menu items prepared without whey gluten, or can be easily modified to accommodate a gluten intolerance. If you have a gluten allergy, please let your server know.

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*EATATSEED*
DRINKS

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UPDATED 8/6/2020

LOCAL BREWS

CREATURE COMFORTS 'BIBO' .................................................. 6.75
German Style Pilsner
Athens, GA • 4.9%

THREE TAVERNS ‘RAPTUROUS’ ........................................... 7.00
Raspberry Sour Ale
Atlanta, GA • 5.0%

GATE CITY ‘COPPERHEAD’ .................................................. 6.75
American Amber Ale
Roswell, GA • 5.2%

SWEETWATER ’420’ ............................................................. 5.75
Pale Ale
Atlanta, GA • 5.4%

MONDAY NIGHT BREWING ’DRAFFY KILT’ ............ 6.75
Scottish Ale
Atlanta, GA • 7.2%

TERRAPIN ‘HOPSECUTIONER’ ............................................. 6.75
American IPA
Athens, GA • 7.3%

ORPHEUS ‘TRANSMIGRATION OF SOULS’ .. 8.00
American Imperial IPA
Atlanta, GA • 10.0%

TREEHORN DRY ............................................................... 7.00
Cider
Atlanta, GA • 5.9%

DRAFT BEER

WEIHENSTEPHANER ......................................................... 7.75
Hefeweizen
Germany • 5.4%

HITACHINO NEST YUZU .................................................... 9.00
Lager
Japan • 5.5%

CREATURE COMFORTS ‘TROPICALIA’ ......................... 7.25
American IPA
Athens, GA • 6.6%

COCKTAILS

MULE ON DRAFT ...................................................... 12.95
Vodka, Ginger, Lime,
Ginger Beer

SEED 75 ................................................................. 12.95
Gin, Pomegranate Grenadine,
Lemon, Prosecco

BIKINI BOTTOM .......................................................... 12.95
Pineapple Rum, Rye, Pineapple
Biscotti Liqueur, Lemon

PATIO POUNDER .......................................................... 12.95
Tequila, Cappelletti, Lemon,
Blueberry Tarragon

STRAWBERRIES ’REPO’SENT! ........................................... 12.95
Reposado Tequila, Cocchi Rosa,
Breckenridge Bitter, Strawberry, Fresno, Lemon

HORSE’S NECK WITH A KICK ........................................... 13.95
Bourbon, Ginger, Lemon,
Ginger Ale, Bitters

RHUBARBIE GIRL ........................................................... 12.95
Gin, Lemon, St. Germaine,
Rhubarb Bitters

BARREL-AGED VIEUX CARRE ........................................ 14.95
Rye, Cognac, Punt-e-Mes,
Benedictine, Bitters
ENOMATIC WINES
Poured from our state of the art preservation system, allowing us to offer wines by the glass that would normally only be available by the bottle.

3 oz | 6 oz | BOTTLE

PINOT NOIR ........................................................................... 10.00 | 19.00 | 74.00
ANNE AMIE • 2016 • WILLAMETTE VALLEY, OR
the estate-grown fruit is immaculate, ripe and delicious

TEMPRANILLO ........................................................................... 10.00 | 20.00 | 76.00
VINA ARANZA RESERVA • 2010 • RIOJA, SPAIN
dark and structured, pronounced minerality, black fruits

ZINFANDEL ........................................................................... 13.00 | 25.00 | 89.00
TURLEY RINALDI • 2018 • AMADOR COUNTY, CA
available only at our wine bars!

RED BLEND ........................................................................... 10.00 | 20.00 | 76.00
HOURGLASS HG111 • 2016 • NAPA VALLEY, CA
one of the best red blends for the money tasted this year

RED BLEND ........................................................................... 10.00 | 20.00 | 76.00
CAIN CONCEPT 'BENCHLANDS' • 2012 • NAPA VALLEY, CA
wonderful ripeness, that epitomizes our ideals of Cabernet

BORDEAUX ........................................................................... 9.00 | 17.00 | 68.00
CHATEAU LEYDEN • 2016 • BORDEAUX, FRANCE
spicy aroma that continues on the palate with spicy freshness

CABERNET SAUVIGNON ........................................................................... 17.00 | 34.00 | 132.00
JORDAN • 2015 • ALEXANDER VALLEY, CA
elegant, velvety richness, blackberries, chocolate, cassis

CABERNET SAUVIGNON ........................................................................... 11.00 | 22.00 | 80.00
VON STRASSER • 2016 • NAPA VALLEY, CA
elegant, velvety richness, blackberries, chocolate, cassis

Sommelier: JASON RAYMOND
Ask about our ongoing Wine Tasting Events and Wine, Beer & Cocktail Dinner series!
UPDATED 08/20/2020

WINE LIST

Bubbles

PROSECCO ................................................................. 11.00 | 40.00
VILLA SANG • NV • ITALY
fruity, delicious, exactly what you want in a Prosecco

SPARKLING ................................................................. 13.00 | 48.00
MAISON MAGIQUE • NV • CREMANT DE BURGUNDY
method champenoise, dry, creamy and rich texture

WHITE BOTTLE DEALS OF THE MONTH ..................................... --- | 39.00
SAUVIGNON BLANC • HOURGLASS • 2019 • NAPA VALLEY, CA

SAUVIGNON BLANC ........................................................................... 12.00 | 44.00
BABICH • 2018 • MARLBOROUGH, NEW ZEALAND
crisp, clean and refreshing to match the drink

PINOT GRIS ........................................................................... 10.00 | 38.00
ANNE AMIE • 2018 • WILLAMETTE VALLEY, OR
loADED with white peach & minerality

WHITE BLEND ........................................................................... 12.00 | 44.00
OVUM 'BIG SALT' • 2019 • ELMTON, OREGON
day at the beach in a glass

WHITE BLEND ........................................................................... 13.00 | 48.00
FESS PARKER • 2018 • SANTA BARBARA, CA
Crisp and refreshing with notes of melon and citrus

CHENIN BLANC ........................................................................... 11.00 | 40.00
CHATEAU MONCONTOUR • 2018 • VOLUVRAY, FRANCE
are you a riesling drinker? this is the next level with a sweetness you'll love

HOUSE WHITE ........................................................................... 8.00 | 30.00

CHARDONNAY ........................................................................... 12.00 | 44.00
STOLLER UNGRADED • 2018 • WILLAMETTE VALLEY, OR
perfect expression and all the true characteristics of a chardonnay

CHARDONNAY ........................................................................... 16.00 | 60.00
BRAWUM • 2018 • RUSSIAN RIVER VALLEY, CA
all the butter and oak you want in an outstanding chardonnay

ROSSÉ (PINOT NOIR) ................................................................. 14.00 | 52.00
FLOWERS • 2018 • SONOMA COAST, CA
one of the best rosés you‘ll ever have for this price ... ever

Whites

RED BOTTLE DEALS OF THE MONTH ..................................... --- | 39.00
SUPER TUSCAN • ANTORINI VILLA • 2018 • TOSCANA

PILOT NOIR ........................................................................... 15.00 | 58.00
BENTON LANE • 2015 • WILLAMETTE VALLEY, OR
if you love Oregon pinots, this is truly one of the best for the price

HOUSE RED ........................................................................... 8.00 | 30.00

TEMPRANILLO ........................................................................... 11.00 | 40.00
YLLERA Y PEPE • 2017 • RIBERA DEL DUERO, SPAIN
berry and vanilla and soft in the mouth, with a silky, sweet & nice acidity

RED BLEND ........................................................................... 15.00 | 58.00
PAYDirt GOING FOR BROKE • 2017 • PASO ROBLES, CA
mixed berry flavors and an amazing balance of fruit, tannin, and acidity

SUPER TUSCAN ........................................................................... 14.00 | 48.00
FRESOBALDI • 2017 • TOSCANA, ITALY
intense aromas of blackberries and blackcurrants, pepper & cloves

CABERNET SAUVIGNON ........................................................................... 14.00 | 52.00
NADIA • 2017 • SANTA BARBARA, CA
ripe black fruit and sweet earth in the aromas and on the palate
Ask about our ongoing Wine Tasting Events and Wine, Beer & Cocktail Dinner series!

SPARKLING  IRON HORSE WEDDING CUVEE  •  2013  •  RUSSIAN RIVER VALLEY, CA .......................................................... 60⁰
tat is Iron Horse’s most romantic bubbly. We describe it as dangerously, deliciously easy to drink. fruit forward, dry and elegant, with tiny bubbles and a remarkably long finish.

CHARDONNAY  GRAN MORRANE  •  2016  •  WILLAMETTE VALLEY, OR ............................................................... 65⁰
The 2016 Chardonnay Yamhill-Carlton has a lovely open nose of spiced apples, assorted honeys, lemon cream, toast & dried white flowers. Medium-bodied with a great creamy texture, it fills the mouth with layers of honey toast, cream, ripe orchard fruits & spice, with great mouthwatering acidity and a long, floral finish. — RP 92 pts

PINOT NOIR  ANNE AMIE ‘TWO ESTATES’  •  2016  •  WILLAMETTE VALLEY, OR ............................................................... 84⁰
This azy blend of the two estate vineyards works like a charm. It brings a touch of edge, from aging in 21% new French oak, ringed ripe berry and cherry fruit. As with all the Anne Amie wines, the estate-grown fruit is immaculate, ripe and delicious, and certainly warrants a star billing in these bottles. This lovely wine should drink well at least into the mid-2020s — WS 92 pts

TEMPRENNILLO  VINA ARIDANZA RESERVA  •  2010  •  RIOJA, SPAIN .......................................................... 76⁰
Dried cherries, cedar, sandalwood, tar, treacle tart, cinnamon and vanilla. Medium body, fine-grained and very silky tannins for a wine of almost 10 years of age, bright and transparent acidity and a long, very spicy finish.

BORDEAUX  CHATEAU L’EDEN  •  2016  •  MEDOC, FRANCE .......................................................... 68⁰
A third of the wine is aged in 50% new French and American oak barrels for 12 months. The other two thirds age in stainless-steel tanks to keep the fruitiness and avoid the taste of wood. “Merlot brings the fruit and the feasibility,” says Fabius, “and the structure of the wine is brought by Cabernet Sauvignon.”

ZINFANDEL  TURLEY RINALDI  •  2018  •  AMADOR COUNTY, CA .......................................................... 89⁰
A very recent addition to Turley’s Amador County single vineyard bottlings, Rinaldi is one of the most significant ancient vineyards in the Sierra Foothills. Known to many historically as the Eschen vineyard, there are still a few remaining vines from the original planting in the 1860’s, the bulk of our block dates from 1910. At 2000 feet of elevation and located in the Fiddletown AVA, the wine is generally more blue-fruited than what you find in nearby Shenandoah Valley.

RED BLEND  CAIN CONCEPT BENCHLANDS  •  2012  •  NAPA VALLEY, CA .......................................................... 76⁰
The Cain Concept is the ripen, round, fullbodied wine in our collection. The 2012 is a vintage of wonderful ripeness, that epitomizes our ideals of Cabernet Sauvignon grown in the classic Benchlands of the Napa Valley. It displays the aromatic complexity, smooth entry, balanced mouthfeel and graceful finish, which are the signatures of the Cain style.

RED BLEND  HOURGLASS HG111  •  2018  •  NAPA VALLEY, CA .......................................................... 71⁰
HG III is Tony Bagis’ off the Napa Valley red blend. Crafted with select lots from our Bluesline Estate solfaced and carefully sourced vineyards in Napa Valley, HG III embodies the depth balance of richness and vibrancy that is the heart of what we do at Hourglass. Merlot offers dark, approachable texture and bright red fruit components. Petite Sirah provides the anchoring bass notes of dark blue and black fruit, and Cabernet weaves these together with structural framing and elegant refinement.

CABERNET SAUVIGNON  SHAFER ONE POINT FIVE  •  2016  •  NAPA VALLEY, CA .......................................................... 140⁰
The 2015 Cabernet Sauvignon One Point Five was a stunner made from 95% Cabernet Sauvignon and the rest other varietals. It is aged in 100% new French oak. Enticing flavors of chocolate, violets and dark fruits linger on the long finish. “The 2015 Cabernet Sauvignon One Point Five is a stunner made from 95% Cabernet Sauvignon and the rest other varietals. It is aged in 100% new French oak. Enticing flavors of chocolate, violets and dark fruits linger on the long finish. “The 2015 Cabernet Sauvignon One Point Five is a stunner made from 95% Cabernet Sauvignon and the rest other varietals. It is aged in 100% new French oak. Enticing flavors of chocolate, violets and dark fruits linger on the long finish. “The 2015 Cabernet Sauvignon One Point Five is a stunner made from 95% Cabernet Sauvignon and the rest other varietals. It is aged in 100% new French oak. 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CABERNET SAUVIGNON  JOORDAN  •  2014  •  ALEXANDER VALLEY, CA .......................................................... 132⁰
A wine with elegance, refinement, and plenty of verve. Its perfume of blackberries and black cherries mingles with a backdrop of subtle oak notes. The palate has a velvety richness that coats the mouth in concentrated flavors of blackberries and cassis, laced with fine tannins from seamlessly integrated, new French oak. Enticing flavors of chocolate, violets and dark fruits linger on the long finish. — RP 91 pts

CABERNET SAUVIGNON  VON STRASSER  •  2016  •  DIAMOND MOUNTAIN, NAPA VALLEY, CA .......................................................... 80⁰
Rudy von Strasser’s latest blend, from a range of sources on Diamond Mountain, is a knockout. Since he sold his estate vineyard, he has rejiggered this wine; for 2016, he focused on the most concentrated lots in his cellar. The wine has a range of fresh wild-herby flavor, clean, pure notes of blackberries, mulberries and blueberries that completely saturate the earthiness of the tannins. The fruit incorporates those rooky tannins into an overall impression that’s gentle and rich. Fresh, floral and substantial, this is approachable as a young wine and beautifully balanced for a long life ahead. — WS 93 pts

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**Dessert Wine**

SAUTERNES  La Fleur d'Or  •  14

LBV PORT  Quinta do Portal  •  9

2011 VINTAGE PORT  Passagem  •  16

**Coffee**

LAKEHOUSE COFFEE  Chef's Blend  •  2.95

ESPRESSO  •  3.50

CAPPUCCINO  •  3.95

MIGHTY LEAF TEAS  •  3.95

**CHOCOLATE CHUNK SKILLET COOKIE**  •  10.95
vanilla bean ice cream, hot fudge

**TRES LECHES CAKE**  •  9.95
chantilly cream, fresh berries

**LEMON MASCARPONE CHEESECAKE**  •  8.95
blueberry compote, whipped cream

**STRAWBERRY SHORTCAKE**  •  9.95
sugar biscuit, clabber cream, macerated strawberries, strawberry-hibiscus reduction

**CHOCOLATE PEANUT BUTTER PARFAIT**  •  8.95
roasted banana ice cream, peanut brittle