

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



Executive Chef
 JOHN FLAGELLO

Chef & Proprietor
 DOUG TURBUSH

To Start

IRON SKILLET CORNBREAD 5⁹⁵
housemade jelly, whipped butter

MARINATED OLIVES & FETA GF 6⁹⁵

SMOKED CHICKEN TACOS GF 9⁹⁵
pimento polenta, chipotle lime crema, red pepper, radish, cilantro

PIMENTO CHEESE CROSTINI 9⁹⁵
benton's country ham, apple, arugula

DEVEILED EGGS GF 9⁹⁵
house smoked salmon, jalapeño cream, pickled onion, capers

PORK BELLY SLIDERS 10⁹⁵
hoisin sauce, cucumber, scallion, chinese steam buns

WHITE CORN GRIT FRITTERS *Award-Winning!* 12⁹⁵
jalapeño pepper jelly, thomasville tomme

ROASTED BEET SALAD GF 11⁹⁵
arugula, whipped goat cheese, orange, hazelnut, burnt honey vinaigrette

BABY FARM LETTUCES GF 10⁹⁵
gorgonzola, north georgia apples, spiced walnuts

BUTTER LETTUCE SALAD GF 9⁹⁵
jalapeño buttermilk dressing, radish & chives

CHICKPEA HUMMUS 10⁹⁵
halloumi, pomegranate, pepitas, za'atar, mint, olive oil, H&F pita

BUTTERNUT SQUASH SOUP 7⁹⁵
maple creme fraiche, toasted pepitas

SEAFOOD

CRISPY CALAMARI

14⁹⁵

yuzu ginger emulsion,
 basil, lime

ICED OYSTERS* GF • MKT

1/2 dozen, mignonette,
 lemon, cocktail

SHRIMP SAMBAL • 12⁹⁵

scallion, cucumber

SOUP of the DAY

7⁹⁵

please ask about today's selection!

Plates

SEASONAL VEGETABLE PLATE 19⁹⁵
chef's selection of local and regional vegetables & grains

SWEET POTATO RAVIOLI 24⁹⁵
mushroom, toasted pepitas, sage-brown butter, grana padano

CHICKEN SCHNITZEL 25⁹⁵
miso mustard, oven dried tomato, arugula, parmesan

SHRIMP & GRITS GF 24⁹⁵
she-crab butter, holy trinity, tomato, tasso ham, white corn grits

PAN ROASTED BLUE COD GF 27⁹⁵
caramelized brussels sprouts & cauliflower, thai herb vinaigrette

HANGER STEAK FRITES GF 28⁹⁵
herb onion caramel, parmesan garlic fries

MAINE SEA SCALLOPS GF 29⁹⁵
celery root risotto, olive pistou, fennel, apple brown butter

BAY OF FUNDY SALMON GF 26⁹⁵
creamed romaine, mushroom, leeks, mustard seeds, truffle vin

HICKORY SMOKED PORK CHOP GF 32⁹⁵
pimento cheese polenta, braised local greens, red wine jus

KOREAN BRAISED SHORT RIB GF 26⁹⁵
mashed potatoes, daikon, carrot, sesame-cilantro gremolata

CENTER CUT BEEF TENDERLOIN FILET GF 36⁹⁵
7 oz, red wine jus

MERCHANT BURGER 15⁹⁵
*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 • 5⁹⁵

GRILLED ASPARAGUS • 8⁹⁵
 roasted lemon, parm

BRAISED LOCAL GREENS • 5⁹⁵
 soy, chile

CARAMELIZED BRUSSELS SPROUTS
 AND CAULIFLOWER • 8⁹⁵

MASHED POTATOES • 6⁹⁵

CELERY ROOT RISOTTO • 7⁹⁵

HOUSE CUT FRIES • 5⁹⁵

PARMESAN GARLIC FRIES • 6⁹⁵

PIMENTO CHEESE POLENTA • 5⁹⁵

* 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

MULE ON DRAFT ... 12⁹⁵

Vodka, Ginger, Lemon, Lime, Ginger Beer

WHEN AGAVE MET NORMANDY ... 12⁹⁵

Tequila, Calvados, Granny Smith Apple, Lemon, Salted Caramel, Bitters

BEN & CHERRIES ... 12⁹⁵

Gin, Carpano Antica, Cherry, Ruby Port, Lemon

WHAT ARE WE PEARING? ... 12⁹⁵

Rum, Watermelon, Spiced Pear, Pink Peppercorn, Lime

BEER & A SMOKE ... 11⁹⁵

Mezcal, Tequila, Poblano, Lime, Agave, Cilantro, Fresno Tincture, Bitters, Pilsner

CLOSING ARGUMENTS ... 12⁹⁵

Gin, Green Chartreuse, Lemon, Strawberry

RAISIN RYEBROWS ... 11⁹⁵

Rye, Cardamaro, Hazelnut, Golden Raisin, Lemon, Bitters

HORSE'S NECK WITH A KICK ... 13⁹⁵

Bourbon, Ginger, Lemon, Ginger Ale, Bitters

BANANA HAMMOCK ... 11⁹⁵

Rum, Amaro, Banana, Bitters

VIEUX CARRE ... 12⁹⁵

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

LOCAL BREWS

CREATURE COMFORTS 'BIBO' 6⁵⁰

German Style Pilsner

Athens, GA • 4.9%

THREE TAVERNS 'RAPTUROUS' 7⁰⁰

Raspberry Sour Ale

Atlanta, Ga • 5.0%

GATE CITY 'COPPERHEAD' 6⁰⁰

American Amber Ale

Roswell, GA • 5.2%

ARCHES 'SOUTHSIDE LAGER' 6⁵⁰

American Lager

Atlanta, GA • 5.4%

SWEETWATER '420' 5⁵⁰

Pale Ale

Atlanta, GA • 5.4%

TREEHORN BRUT 7⁰⁰

Dry Cider

Marietta, GA • 5.9%

MONDAY NIGHT BREWING 'DRAFTY KILT' 6⁵⁰

Scotch Ale

Atlanta, GA • 7.2%

TERRAPIN 'HOPSECUTIONER' 6⁷⁵

American IPA

Athens, GA • 7.3%

BURNT HICKORY 'BIG SHANTY' 9⁰⁰

American Imperial Stout

Kennesaw, GA • 9.0%

REFORMATION 'JUDE' 6⁷⁵

Belgian-Style Tripel

Woodstock, GA • 9.2%

ORPHEUS 'TRANSMIGRATION OF SOULS' 8⁰⁰

American Imperial IPA

Atlanta, GA • 10.0%

DRAFT BEER

FROM THE EARTH 'GOLDEN SPIRAL' 6⁵⁰

Blonde Ale

Roswell, GA • 5.1%

WEIHENSTEPHANER 7⁵⁰

Hefeweissbier

Germany • 5.4%

SCOFFLAW 'SHOALIE' 7⁰⁰

American IPA

Albany, GA • 6.0%

CREATURE COMFORTS 'TROPICALIA' 7⁰⁰

American IPA

Athens, GA • 6.6%

GATE CITY 'CITRAS MAXIMUS' 8⁰⁰

India Pale Lager

Roswell, GA • 5.5%

UNIBROUE 'LA FIN DU MONDE' 9⁰⁰

Belgium Style Tripel

Quebec, Canada • 9.0%