To Start

IRON SKILLET CORNBREAD ....................................................... 5.95
housemade jelly, whipped butter

PIMENTO CHEESE CROSTINI ................................................... 9.95
benton’s country ham, georgia apples, arugula

DEVILED EGGS ................................................................. 9.95
smoked salmon, jalapeño cream, pickled onion, capers, dill

CHICKPEA HUMMUS .......................................................... 10.95
matbucha, sultanas, sunflower seed, za’atar, mint, olive oil, H&F pita

WHITE CORN GRIT FRITTERS Award-Winning! ..................... 12.95
jalapeño pepper jelly, thomasville tomme

CRISPY CALAMARI ................................................................ 14.95
yuzu emulsion, basil salt, lime, fresno

SHRIMP SAMBAL .................................................................. 12.95
pickled cucumber, scallion

SWEET CORN CHIPOTLE SOUP ............................................. 7.95
charred corn salsa, lime crema

BABY FARM LETTUCES GF • 10.95
gorgonzola, apples, spiced walnuts
white balsamic vinaigrette

BABY FARM LETTUCES GF • 10.95
jalapeño buttermilk dressing, local radish, chives, parmesan

LOCAL PEACH SALAD GF • 11.95
arugula, whipped goat cheese, orange, spiced peanut, champagne vinaigrette

the DAILY TRIO 12.95

today’s feature sandwich, soup & salad
CHANGES EVERYDAY

KEY LIME GRILLED CHICKEN BREAST +6.50
KEY LIME GRILLED CHICKEN GF • 13.95
feta, olives, tomato, red onion, gharbanzo, chopped romaine, piquillo peppers

GRILLED SALMON* GF • 16.95
baby farm lettuces, north georgia apples, gorgonzola, spiced walnuts

HERB GRILLED SHRIMP GF • 15.95
peaches, bacon, pine nuts, grana padano, frisee & kale, balsamico

CARAMELIZED BRUSSELS SPROUTS & CAULIFLOWER thai herb vinaigrette
HOUSE CUT FRIES 5.95
PARMESAN GARLIC FRIES 6.95

Salads

Sandwiches

HEIRLOOM TOMATO B.L.T • 12.95
applewood smoked bacon, nine grain bread, roasted garlic aioli

SPICY ASIAN FISH SANDWICH • 13.95
ginger onion marmalade, sriracha aioli, dill

KOREAN FRIED CHICKEN • 13.95
gochujang, sesame aioli, say pickles, h&f bun

CRISPY FISH TACOS • 13.95
creole remoulade, pico de gallo, slaw, coriander

SMOKED TURKEY & BACON • 14.95
avocado, radish, cheddar, butter lettuce, tomato, buttermilk dressing

CHICKEN SALAD SANDWICH • 12.95
nine grain bread or lettuce cups lemon, basil, golden raisin

MERCHANT BURGER* • 15.95
vermont white cheddar, caramelized onions, tomato, merc sauce

Plates

PAN ROASTED BLUE COD GF .................................................. 16.95
caramelized brussels sprouts & cauliflower, thai herb vinaigrette

LEMON & HERB RICOTTA RAVIOLI ........................................... 15.95
herloom tomatoes, basil, grana padano

CHICKEN SCHNITZEL ................................................................ 16.95
miso mustard cream, oven dried tomato, arugula, parmesan

HANGER STEAK FRITES GF .................................................... 24.95
herb onion caramel, parmesan garlic fries, red wine jus

All of the à la carte options below are or can be prepared gluten free.

* 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.

To Share

Caramelized brussels sprouts & cauliflower

Hanger steak fries

* John Flagello
* Doug Turbush

Executive Chef
Chef & Proprietor

TUESDAY - SATURDAY
11:30 until 2:30
Ask about our ongoing Weekly Wine Tasting Events and Wine, Beer & Cocktail Dinner series!

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

RHUBARBE GIRL  $12.95
Gin, Lemon, St. Germaine, Rhubarb Bitters

BAREL-AGED VIEUX CARRE  $14.95
Rye, Cognac, Punt-e-Mes, Benedictine, Bitters

LOCAL BREWS

CREATURE COMFORTS ’BIBO’  $6.75
German Style Pilsner
Athens, GA • 4.9%

THREE TAVERNS ’RAPTUREOUS’  $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 ’DRAFTY KILT’  $6.75
Scotch 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
Hefeweissbier
Germany • 5.4%

HITACHINO NEST YUZU  $9.00
Lager
Japan • 5.5%

CREATURE COMFORTS ’TROPICALIA’  $7.75
American IPA
Athens, GA • 6.6%
WINE LIST

one of the best rosés you’ll ever have for this price... ever

BRAVIUM CHARDONNAY
perfect expression and all the true characteristics of a chardonnay

STOLLER ‘UNOAKED’ CHARDONNAY

HOUSE WHITE are you a riesling drinker? this is the next level with a sweetness you’ll love

CHATEAU MONCONTOUR CHENIN BLANC
Crisp and refreshing with notes of melon and citrus

FESS PARKER WHITE BLEND a day at the beach in a glass

OVUM ‘BIG SALT’ WHITE BLEND loaded with white peach & minerality

BABICH SAUVIGNON BLANC

WHITE BOTTLE DEALS OF THE MONTH

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

UPDATED 08/20/2020

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(4) | 19(4) | 74(0)
ANNE AMIE • WILLAMETTE VALLEY, OR if you love oregon pinots, this is truly one of the best for the price

TEMPRANILLO ... 10(4) | 20(4) | 76(0)
VINA ARANZA RESERVA • 2010 • RIOJA, SPAIN dark and structured, pronounced minerality, black fruits

ZINFANDEL ... 13(4) | 25(4) | 89(0)
TURLEY RINALDI • 2018 • AMADOR COUNTY, CA available winery only until now!

RED BLEND ... 10(4) | 20(4) | 76(0)
HOURGLASS HG111 • 2016 • NAPA VALLEY, CA one of the best red blends for the money tasted this year

RED BLEND ... 10(4) | 20(4) | 76(0)
CAIN CONCEPT ‘BENCHLANDS’ • 2012 • NAPA VALLEY, CA wonderful openness, that optimizes our ideals of Cabernet

BORDEAUX ... 9(6) | 17(6) | 68(0)
CHATEAU LEVEN • 2016 • BORDEAUX, FRANCE spicy aroma that continues on the palate with spicy freshness

CABERNET SAUVIGNON ... 17(0) | 34(0) | 132(0)
JORDAN • 2015 • ALEXANDER VALLEY, CA elegant, velvety richness, blackberries, chocolate, oassis

CABERNET SAUVIGNON ... 11(0) | 22(0) | 80(0)
VON STRASSER • 2016 • NAPA VALLEY, CA elegant, velvety richness, blackberries, chocolate, oassis

Bubbles

PROSECCO .................................................. 11(0) | 40(0)
VILLA SAN GIO • NV • ITALY fruity, delicious, exactly what you want in a Prosecco

SPARKLING .................................................. 13(0) | 48(0)
MAISON MAGIQUE • NV • CREMANT DE BURGUNDY méthode champenoise, dry, creamy and rich texture

Whites

WHITE BOTTLE DEALS OF THE MONTH —— | 39(6)
SAUVIGNON BLANC • HOURGLASS • 2019 • NAPA VALLEY, CA

SAUVIGNON BLANC .................................... 12(4) | 44(4)
BABICH • 2018 • MARLBOROUGH, NEW ZEALAND fuller, riper, softer style that is clean, fresh and tropical

PINOT GRIS .................................................. 10(4) | 38(4)
ANNE AMIE • 2018 • WILLAMETTE VALLEY, OR loaded with white peach & minerality

WHITE BLEND ................................................ 12(0) | 44(0)
OVUM ‘BIG SALT’ • 2019 • ELKTON, OREGON a day at the beach in a glass

WHITE BLEND .................................................. 13(0) | 48(0)
FESS PARKER • 2018 • SANTA BARBARA, CA Crisp and refreshing with notes of melon and citrus

CHENIN BLANC ............................................. 11(0) | 40(4)
CHATEAU MONCONTOUR • 2018 • VOLVAY, FRANCE are you a riesling drinker? this is the next level with a sweetness you’ll love

HOUSE WHITE .............................................. 8(0) | 30(0)

CHARDONNAY .................................................. 12(0) | 44(4)
STOLLER unoaked • 2018 • WILLAMETTE VALLEY, OR perfect expression and all the true characteristics of a chardonnay

CHARDONNAY .................................................. 16(0) | 60(0)
BRAXTON • 2018 • RUSSIAN RIVER VALLEY, CA all the butter and oak you want in an outstanding chardonnay

ROSE (PINOT NOIR) ......................................... 14(0) | 52(0)
FLOWERS • 2018 • SONOMA COAST, CA one of the best rosés you’ll ever have for this price... ever

Reds

RED BOTTLE DEALS OF THE MONTH ——— | 39(0)
SUPER TUSCAN • ANTINORI VILLA • 2018 • TOSCANA

PINOT NOIR .................................................. 15(0) | 58(0)
BENTON LANE • 2015 • WILLAMETTE VALLEY, OR if you love oregon pinots, this is truly one of the best for the price

HOUSE RED .................................................. 8(0) | 30(0)

TEMPRANILLO ................................................ 11(0) | 40(0)
YLLERA Y PEPE • 2017 • RIBERA DEL DUERO, SPAIN berries & vanilla and soft in the mouth, with a silky, sweet & nice acidity

RED BLEND .................................................. 15(0) | 58(0)
PRIORAT GOING FOR BROKE • 2017 • PRIORAT ROBLES, CA mixed berry flavors and an amazing balance of fruit, tannin, and acidity

SUPER TUSCAN ........................................... 14(0) | 48(0)
FRESCOBALDI • 2017 • TOSCANA, ITALY intense aromas of blackberries and blackcurrants, pepper & cloves

CABERNET SAUVIGNON .................................. 14(0) | 52(0)
NADIA • 2017 • SANTA BARBARA, CA ripe black fruit and sweet earth in the aromas and on the palate
CABERNET SAUVIGNON is a full-bodied classic that is superb. As most 2015s do, and should be a 30-year wine. It is a beautiful baby, but bottle age will definitely unleash more subtleties and richness. This is a new oak, but you would never tell that given its richness of blackcurrant fruit, classic flowers and unsmoked cigar tobacco. The wine needs 3-4 years, and as with all the Anne Amie wines, the estate-grown fruit is immaculate, ripe and delicious, and certainly warrants at least a decade in this bottle. This lovely wine should drink well at least into the mid-2020s — WP 92 pts.

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-berry flavor, clean, pure notes of blackberries, mulberries and 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 Piddleton AVL, the wine is generally more blue-fruited than what you find in nearby Shenandoah Valley.

A wine with elegance, refinement, and plenty of core. Its perfume of blackberries and black cherries mingles with a toasty edge, from aging in 21% new French oak, ringing ripe berry and cherry fruit. As with the taste of wood. “Merlot brings the fruit and the flexibility,” says Fabian, “and the structure of the wine is brought by Cabernet Sauvignon.”

BORDEAUX

CHATEAU L’EDEN • 2016 • MEDOC, FRANCE

A blend of the two estate vineyards works like a charm. It brings a toasty edge, from aging in 30% 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 flexibility,” says Fabian, “and the structure of the wine is brought by Cabernet Sauvignon.”

ZINFANDEL

TURLEY RINALDI • 2018 • AMADOR COUNTY, CA

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 Piddleton AVL, the wine is generally more blue-fruited than what you find in nearby Shenandoah Valley.

RED BLEND

CAIN CONCEPT BENCHLANDS • 2012 • NAPA VALLEY, CA

The Cain Concept is the rippest, roundest, fullest 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

HG III is Tony Buglio’s off the Napa Valley red blend. Crafted with select lots from our Blueline Estate and carefully sourced vineyards in Napa Valley, HG III embodies the deft balance of richness and vibrancy that is at the heart of what we do at Hourglass. Merlot offers dark, approachable texture and bright red fruit components. Petite Sirah provides the anchoring bas notes of dark blue and black fruit, and Cabernet coaxes these together with structural framing and elegant refinement.

CABERNET SAUVIGNON

SHAFER ONE POINT FIVE • 2016 • NAPA VALLEY, CA

“2015 Cabernet Sauvignon One Point Five is a stunning wine made from 95% Cabernet Sauvignon and the rest other varietals. It is aged in 100% new oak, but you would never tell that given its richness of blackcurrant fruit, classic flowers and unsmoked cigar tobacco. The wine needs 3–4 years, as should most 2015s do, and should be a 30-year wine. It is a beautiful baby, but bottle age will definitely unleash more subtleties and richness. This is a full-bodied classic that is superb.” — WE 97 pts.

CABERNET SAUVIGNON

JORDAN • 2014 • ALEXANDER VALLEY, CA

A wine with elegance, refinement, and plenty of core. 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, violeta and dark fruits linger on the long finish. — WP 91 pts.

CABERNET SAUVIGNON

VON STRASSER • 2016 • DIAMOND MOUNTAIN, NAPA VALLEY, CA

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—berry flavor, clean, pure notes of blackberries, mulberries and blueberries that completely saturate the earthiness of the tannins. The fruit incorporates those rocky tannins into an overall impression that’s soft and rich. Fresh, floral and substantial, this is approachable as a young wine and beautifully balanced for a long life ahead. — WS 95 pts.
Dessert Wine

SAUTERNES  La Fleur d’Or  •  14
LBV PORT  Quinta do Portal  •  9
2011 VINTAGE PORT  Passagem  •  16

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

Coffee

LAKEHOUSE COFFEE  Chef’s Blend ................................. 2.95
ESPRESSO  ...................................................................... 3.50
CAPPUCCINO .................................................................. 3.95

MIGHTY LEAF TEAS ..................................................................... 3.95