

Greens

GREEN CAESAR | \$14

local romaine, shaved parmesan, focaccia croutons, caesar dressing

GARDEN SALAD | \$16

local lettuces, thomasville tomme, cucumber, campari tomato, pickled shallot, radish, buttermilk

BABY KALE SALAD | \$16

goat cheese, candy pecan crumble, GA strawberry, pickled turnip, shaved shallot, caramelized honey vinaigrette

Munchkin Plates

BRAISED SHORT RIB DUMPLING | \$21

szechuan peppercorn, soy citrus broth, chile oil, peanuts

POMMES DAUPHINE | \$18

sweet potato, candied pecan, sage, whipped chevre, shaved parm, aged balsamic, hot honey

SHRIMP TOAST | \$22

charred lemon, calabrian chili, buttered brioche, fennel beurre blanc, pickled fennel, preserved lemon, chives

LAMB MEATBALLS | \$22

choate farms lamb, sumac labneh, pomegranate, pita, pickled shallot, salsa verde

CHARRED CABBAGE STEAK | \$18

miso pecan crema, fried garlic, pomegranate, tahini yogurt, pickle turnip

SMOKED PORK BELLY | \$22

pickle relish, fried garlic, benne seed, coconut chili jam, mint, cilantro

BUTTER CHICKEN CROQUETTES | \$20

saffron yogurt, mint, masala sauce, cilantro, cashew, pickled shallot

Raw Bar

OYSTERS*

6 \$24 | 12 \$40

atomic horseradish, mignonette, H&H cocktail sauce

AHI TUNA TOSTADA* | \$19

aji amarillo, pickled onion, avocado mousse, radish, cilantro

BEEF TARTARE* | \$24

Painted Hills beef, horseradish remoulade, creme fraiche, chive, egg, potato chips, +caviar \$16

Lion's Entrees

COFFEE RUBBED FILET* | 60

pommes puree, glazed carrots, salsa verde, peppercorn demi

ATLANTIC STRIPED BASS | \$45

carolina gold rice, watercress, crispy garlic, pickle turnips, fumet, arugula oil

DOUBLE-H SMASH BURGER | \$24

american butcher beef, shredded lettuce, white American cheese, comeback sauce

MAINE SCALLOPS | \$38

bucatini, caramelized leeks, fennel cream, crispy garlic

SMOKED PORK CHOP | \$42

carrot puree, seared turnip hash mizuna, fennel salsa verde, pickled turnip

SMOKED CHICKEN | \$38

carolina gold rice, caramelized leeks, shiitake mushroom, pickle relish, mint, cilantro, coconut cream sauce

The loli pop guild

GREEN | \$14

boomsma genever, kloosterbitter, blood orange, 420

RED | \$14

lo-fi, tempus violette, gate city copperhead

BLUE | \$14

blue high west campfire, fair ginger, cold snacks

WE'RE HONORED TO WORK WITH NEARBY FARMERS WHO SHARE OUR COMMITMENT TO QUALITY AND SUSTAINABILITY: TUCKER FARMS, GREY FARMS, CHOATE FARMS, MAMA J'S PRODUCE, AND BELLA VITA MUSHROOMS

We do not offer complimentary refills on soda. Menu subject to availability and seasonality. Please inform your server of any dietary restrictions. Gluten-free and Vegan menu options are available.

20% gratuity added to all parties of 6+ | Thank you for the opportunity to serve you today

A 3.5% CHARGE WILL BE ADDED TO ALL CREDIT CARD PAYMENTS. WE OFFER YOU DISCOUNTS WHEN YOU PAY IN CASH.

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

THIS ESTABLISHMENT DOES USE MAJOR FOOD ALLERGENS AS AN INGREDIENT IN NONPACKAGED FOODS SERVED, PLEASE ALERT YOUR SERVER TO ANY ALLERGIES.