



Chef Mike Fuller | Summer Dinner Menu

STARTERS

SMALLER PLATES WITH BOLD FLAVORS,
PERFECT FOR SHARING

Roasted Alabama oysters w/smoked
andouille, spinach and gruyere — \$18

Blackened shrimp in bbq beer butter
w/toasted soppin' bread — \$19

Jumbo lump crab cake, pickled green tomato,
mustard aioli — \$25

Crispy homemade pimento cheese fritters w/bacon jam and
comeback sauce — \$15

Yukhoe tuna gyoza tacos, avocado,
wasabi aioli & toasted sesame * — \$18

Beef Wellington bites, arugula, horseradish cream, cab jam * — \$19

Charcuterie plate, Chefs selection of locally cured meats &
farmers cheeses, mustardo, pickled seasonal vegetables — \$26

HOT APPETIZER PLATTER

blackened shrimp, roasted oysters, crab cake, pimento fritters,
crispy lobster bites — \$96

RAW BAR

Mac's Signature Caviar Service, traditional accoutrement — \$90

Jumbo shrimp cocktail
atomic cocktail sauce & cajun remoulade — \$19

Fresh shucked oyster, homemade hot sauce,
atomic cocktail sauce* — \$MKT

RAW BAR PLATTER

chilled shrimp, crab and lobster cocktail
w/fresh shucked oyster * \$MKT
per person | medium (4-6) | large (8-10)

SALADS & SOUPS

Heirloom Tomatoes, pickled vidalia onion, evoo, fococcia, micro
basil — \$16

Pearson Peach and Burrata, rocket, crushed marcona almond,
white balsamic — \$16

Little Gem Caesar salad, focaccia croutons, Romano — \$13

Bibb Wedge Salad, Benton's smoked bacon lardons, heirloom
cherry tomato, farmstead blue cheese — \$14

Tucker Farms Artisan Greens, watermelon, craisins, candied
pecan, crumble blue cheese, roasted shallot vinaigrette — \$14

Chopped Gem Salad, heirloom cherry tomato, cucumber, heart of
palm, greek olives, marcona almond, feta, red onion, roasted
shallot vinaigrette — \$16

Summer Corn Chowder, crema, warm peaky toe crab — \$17

French Onion soup, bone broth, toasted Gruyere — \$18

FARMER AND PURVEYOR PARTNERS

Tom the Trout man, mineral bluff, GA | Benton's Bacon and Ham,
Madisonville, TN | Springer Mtn Chicken, Baldwin, GA | Purely
Beef, Chicago IL | Tucker Farms, Tucker, GA | Evans Meat &
Seafood, Birmingham, AL | Foley Fish, Boston, MA | Ellijay
Mushrooms, Ellijay, GA | Farmers & Fisherman, Atlanta, GA

Gratuuity added to parties of 6 or more

CHEF'S CREATIONS

CAROLINA BLACK GROUPER

lobster-butter crust, sautéed spinach, quinoa — \$48

SUMMER KING SALMON

Coconut - Massaman Curry, Stir-fry vegetables — \$50

MINERAL BLUFF TROUT

lemon-caper meuniere, whipped potato, broccolini — \$39

FLORIDA RED SNAPPER

peekytoe crab-basil rice, marinated heirloom
tomato-cucumber-fennel salad — \$39

SWEET BRUNSWICK SHRIMP

Carolina grits, smoked andouille, corn, confit tomatoes — \$29

EXTRA CRISPY SPRINGER MOUNTAIN CHICKEN

homemade hot sauce and fresh pickles — \$29

CHOPHOUSE

Mac's Prime Steaks are sourced exclusively from the upper
Midwest "corn belt". They are butchered in house, simply
seasoned and prepared in a 1700 degree infrared broiler to
achieve the ultimate char to seal in the juices.

FILET MIGNON, 8OZ * — \$66

BARREL CUT FILET, 12OZ * — \$91

WAGYU FILET (AUS 9+), 6OZ* — \$85

PRIME DELMONICO RIBEYE, 16OZ * — \$82

PRIME DRY AGED RIBEYE, 14OZ* — \$81

PRIME COWBOY BONE-IN RIBEYE, 22OZ * — \$99

TOMAHAWK RIBEYE, 36OZ* — \$145

PRIME SPINALIS "RIB CAP", 8OZ * — \$79

PRIME NEW YORK STRIP, 14OZ* — \$72

SIGNATURE STEAK FRITES *

served with au poivre brandy sauce & crispy house cut frites

manhattan steak	filet of ribeye	filet mignon
\$45	\$59	\$69

ENHANCEMENTS

Roasted Bone Marrow compound herb butter \$10
½ Pound Maine Lobster Tail (broiled or fried) \$mkt
JL Crab Oscar Style \$16 Grilled Shrimp \$16
Caramelized Foie Gras \$20 Bleu Cheese Crumble Crust \$10
Au Poivre Sauce \$8 Vidalia Onion Chimichurri \$8

SHARABLE SIDES

Whipped Yukon Gold potatoes, banner butter \$10

Summer corn sauté, lime zest, queso fresco \$14

Sea-salt roasted jumbo asparagus, bearnaise sauce \$15

Hot honey cracked heirloom carrots \$15

Roasted Local Ellijay mushrooms w/ herb demi, pastry lid \$15

Sautéed baby spinach or signature classic creamed spinach \$15

Parmesan and chive house-cut pommes frites, truffle aioli \$15

Crispy brussels sprouts & cauliflower, sweet onion gastrique \$15

Elbow mac & cheese, gruyere, cheddar, parm, buttermilk-bechamel \$15

Crispy Maine lobster mac & cheese, lobster veloute \$36

*Our kitchen handles milk, eggs, wheat, peanuts,
treenuts, soy, fish and shellfish.
Please inform your server of any allergies

CONSUMER ADVISORY: * THESE ITEMS MAY BE COOKED TO ORDER OR SERVED RAW
OR UNDER COOKED. CONSUMING RAW OR UNDER COOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.