



COCKTAILS

Manhattan

bourbon, red vermouth, 18.21 Prohibition Aromatic Bitters

Goserita

Gose-style ale, tequila, lime, agave nectar

The Other Canton St Cooler

Citrus Vodka, grenadine, lime, prosecco

Scorpion Kick

Rum, Creole Shrub, lemon, orgeat

Potentail Grizzly

High West American Prairie Bourbon, Velvet Falernum, lemon, bitters

Gin Palace

04D gin, Suze, cucumber, basil, soda

BEER

DRAFT

Variant Brewing Co. | Lime Gose 5.2%

Roswell, GA

Orpheus | Atalanta Tart Plum Saison 5.25%

Atlanta, GA

Sweetwater | 420 Pale Ale 5.7%

Atlanta, GA

Jekyll | Hop Dang Diggity IPA 6.7%

Alpharetta, GA

Abbey of the Holy Goats | The Goat's Obsession

Black Double IPA 8.7%

Roswell, GA

Reformation | Cadence Belgian Dubbel 6.9%

Woodstock, GA

Cherry Street Brewing | Coconut Porter 6%

Cumming, GA

Jailhouse Brewing | Breakout Stout 7.8%

Hampton, GA

BOTTLE AND CAN LIST ON BACK*

APPETIZERS

Pretzel Basket

soft warm pretzels served with creole mustard butter and curried ketchup

Spotted Trotter Charcuterie & Local Cheese

with traditional accompaniments and lavash bread

Beer Battered Onion Rings

sea salt and comeback sauce

SOUPS AND SALADS

Gulf Oysters

in a bacon parmesan cream with grilled baguette

Fire Roasted Tomato Caramelized Onion Soup

and grilled cheese croutons

Hanger Steak Salad

romaine lettuce, kalamata olives, pickled banana peppers, red onion, cucumber, torn basil with herbed feta vinaigrette.

Lobster Caesar

baby romaine, parmesan cheese, fried anchovies, buttered croutons, anchovy vinaigrette, and grilled lobster

BURGERS AND SANDWICHES

Griddled 2 Patty Burger

with griddled onions, shredded iceberg lettuce tossed with celery salt, sour pickle, red onion, sliced tomato, white american cheese on southern sandwich bread *add house made bacon*

The Georgian Burger

grilled patty, country ham, jalapeno peach preserve, arugula, local goats cheese served on a milk bun

Border Springs Lamb Sausage

pickled feta spread, roasted red pepper aioli, spinach, red onion in a pita

Beet, Barley and Blackbean Burger

spinach, griddled onions and avocado aioli on a milk bun

SIGNATURE ENTREES

Petit Filet

served with madeira and veal jus glazed button mushroom, peppercorn sauce, and bitter greens

Marinated Hanger Steak

wood grilled hanger steak served with a crab hollandaise, garlic mashed potato and grilled asparagus

NY Strip

wood grilled 12 oz NY strip, potato and caramelized onion, herb blue cheese butter

Springer Mountain Chicken

bacon and plantain gravy, honey lemon carrots and shallots

Warmed Local Goat Cheese

roasted red peppers, marinated olives, confit garlic and southern sandwich toast

Steamed Sapelo Island Clams

bacon, jalapeno, garlic, sherry

Smoked Chicken Wings

chicken-fried chicken wings chili spiced honey and thyme with celery blue cheese salad

Wedge Salad

baby iceberg lettuce, candied pecans, red onion, grape tomatoes, everything seasoning, blue cheese and citrus vinaigrette. *add grilled chicken or fried oysters*

Salmon Salad

salt roasted beets, roasted fingerling potatoes and chips, sour pickle, watercress, horseradish creme fraiche

Chopped salad

charred cabbage, fresh carrots, green apple, radish, green onion, in a creamy pistachio vinaigrette *add grilled chicken or fried oysters*

Blackened Tuna Steak Burger

ginger lemon mayo, marinated cucumber and red onion on a black sesame bun

The Reuben

house made smoked pastrami, thousand island dressing, gruyere cheese, sauerkraut, on toasted rye bread served with a sour pickle.

Club Sandwich

house smoked turkey breast, house smoked holiday ham, bacon, provolone cheese, white american cheese, roasted red pepper mayo, basil and walnut pesto on butter toasted southern sandwich

Shortrib

shredded shortrib, pearl onions, button mushroom in a red wine veal cream with egg noodles

Deviled Crab Cakes

jalapeno creamed corn, dirty rice and pickled relish

Grilled Salmon

carolina gold rice, grilled squash and zucchini with a tarragon tomato butter

Seasonal Vegetable

grilled five different grilled seasonal vegetables, over beluga lentils, chimichurri, and local goats cheese

SAUSAGES

Spicy Lamb Sausage

pickled feta spread, roasted red pepper aioli, spinach, red onion, milk bun

Italian Sausage

charred red pepper and onion, milk bun

Keilbasa

apple and cabbage sauerkraut, pickled mustard seed, served on milk bun

Chicken and Bacon Sausage

pickle, tomato, yellow mustard, relish

SIDES

Hand Cut Fries

with garlic lemon aioli

Marinated Beets and Local Goat Cheese

Small Side Salad

romaine lettuce, red onion, kalamata olive and feta vin

Fried Sweet and Spicy Pickles

with comeback sauce

Farmers Garlic Vegetables

ask your server

DESSERTS

Classic Banana Split

chocolate, vanilla and strawberry ice cream, michigan cherries, chantilly cream, hot butterscotch and fudge

Chocolate Lava Cake

with cookies and cream ice cream

NY Style Cheesecake

with housemade peach preserve

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

WINES BY THE BOTTLE



SPARKLING

- Prosecco - Enza, Veneto, IT
- Cabernet+ --JP Chenet Brut Rosé, Languedoc, FR
- Syrah+ --Hecht & Bannier, Languedoc Rosé, FR | 2016
- Chardonnay+
Domaine Carneros *Estate Brut Cuvée*, Carneros, CA | 2012
- Chardonnay+
Iron Horse Russian River Valley Blanc de blancs | 2010
- Chardonnay+
Sokol Blosser *Evolution*, Méthode Champenoise NV
- Pinot noir+ --Schramsberg Brut Rosé, Calistoga, CA | 2013

WHITE

CHARDONNAY

- Wente *Riva Ranch*, Arroyo Seco, CA | 2014
- Skyfall, Columbia Valley, WA | 2015
- Calera, Central Coast, CA | 2014
- Hook & Ladder, Russian River Valley, CA | 2015
- Rombauer, Carneros, CA | 2013
- Textbook, Napa Valley, CA | 2014

PINOT GRIS/GRIGIO

- Bastianich *Adriatica*, Friuli, IT | 2015
- Bottega Vinaia, Trentino, IT | 2015
- Montelvini, Veneto, IT | 2016 [keg]
- Pinot Gris - Montinore, Willamette Valley, OR | 2014

SAUVIGNON BLANC

- The Crossings, Marlborough, NZ | 2016
- Guenoc, Lake County, CA | 2015
- Parducci *Small Lot Blend*, Mendocino, CA | 2015

TRY SOMETHING DIFFERENT

- Grenache Blanc
Tangent *Paragon Vineyard*, Edna Valley, CA | 2015
- Viognier - Qupé *A Modern White*, Santa Barbara, CA | 2014
- Marsanne - Qupé, Santa Ynez Valley, CA | 2014
- Riesling - Covey Run, Columbia Valley, WA | 2015
- Semillon+
Murrita's Well *The Whip*, Livermore Valley, CA | 2015
- Viognier+
Fess Parker *Marcella's White*, Santa Barbara County, CA | 2014

RED

- G | B
CABERNET FRANC
Truchard, Carneros, CA | 2014
- G | B
Hermann J. Wiemer *Field Cuvée*, Seneca Lake, NY | 2015
- B
Robert Sinskey, Carneros, CA | 2014
- B
CABERNET SAUVIGNON
RouteStock, Napa Valley, CA | 2013
- G | B
Mouton Cadet *Cadet d'Oc*, Languedoc, FR | 2014
- B
Cousiño Macul *Antiguas Reservas*, Valle del Maipo, CH | 2015
- B
Peter Lehmann, Barossa Valley, AU | 2014
- B
Heitz, Napa Valley, CA | 2012

PINOT NOIR

- G | B
Rickshaw, Sonoma County, CA | 2015
- G | B
Clos Pegase, Carneros, CA | 2014
- B
Maysara *3 Degrees*, McMinnville, OR | 2014
- B
Austerity, Santa Lucia Highlands, CA | 2015
- B
BonAnno, Carneros, CA | 2013
- B
Cartlidge & Browne, North Coast, CA | 2014

MERLOT

- B
Clos Pegase, Carneros, CA | 2014
- B
Duckhorn *Decoy*, Napa Valley, CA | 2014
- B
Merlot+ Arietta *Quartet*, Napa Valley, CA | 2013

SYRAH + SHIRAZ

- G | B
Vinaceous *Snake Charmer*, McLaren Vale, AU | 2014
- G | B
Mollydooker *The Boxer*, Adelaide Hills, AU | 2015
- B
Syrah-Hedges Family Estate *Cuvée Marcel Dupont*, Red Mountain, WA | 2013

OTHER REDS

- G | B
Zinfandel - Sean Minor *H Mynors*, CA | 2014
- G | B
Malbec - Raffy Hedera, Mendoza, AR | 2016
- G | B
Petit Verdot+ --Lyeth Estate Red Blend, California, US | 2015
- B
Trousseau - Arnot-Roberts, Sonoma County, CA 2015
- B
Tannat+ -- Frogtown, Dahlenega Plateau, GA 2014

WINES BY THE GLASS

SPARKLING

- Prosecco - Enza, Veneto, IT
- Cabernet+ --JP Chenet Brut Rosé, Languedoc, FR
- Syrah+ --Hecht & Bannier, Languedoc Rosé, FR | 2016

WHITE

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- Wente *Riva Ranch*, Arroyo Seco, CA | 2014
- Skyfall, Columbia Valley, WA | 2015

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- The Crossings, Marlborough, NZ | 2016
- Guenoc, Lake County, CA | 2015

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- Grenache Blanc
Tangent *Paragon Vineyard*, Edna Valley, CA | 2015
- Viognier- Qupé *A Modern White*, Santa Barbara, CA | 2014

RED

CABERNET SAUVIGNON

- RouteStock, Napa Valley, CA | 2013

PINOT NOIR

- Rickshaw, Sonoma County, CA | 2015
- Clos Pegase, Carneros, CA | 2014

MERLOT

- Clos Pegase, Carneros, CA | 2014

SYRAH + SHIRAZ

- Vinaceous *Snake Charmer*, McLaren Vale, AU | 2014

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BEER

BOTTLE / CAN

Creature Comforts | Athena Berliner Weisse 4.5%
Athens, GA

Wild Heaven | White Blackbird Farmhouse Ale 6%
Decatur, GA

Three Taverns | Le Peche Mode Saison 6%
Decatur, GA

Monday Night Brewing | Super Nerd
Imperial Pilsner 7.5%
Atlanta, GA

Second Self | Red Hop Rye IPA 7.3%
Atlanta, GA

Founders Brewing Co. | Porter 6.5%
Grand Rapids, MI

Terrapin Beer Co. | Watermelon Gose 4.3%
Athens, GA

The Bruery Terreux | Elements of Funk
Wild Ale 6.5% 750ml

Great Divide | Yeti Russian Imperial Stout 9.5%
Denver, CO

Dogfish Head | Beer for Breakfast Stout 7.4%
Milton, DE

Burnt Hickory Brewery | Big Shanty Graham
Cracker Stout 9%
Kennesaw, GA