

TABLE SHARE

FRIED CALAMARI + PICKLED OKRA served with arrabiatta sauce	\$15
FRENCH ONION DIPbaked with swiss cheese, served with bread	\$14
THAI BEEF SALAD marinated flank, cilantro, cucumber, lime, peanuts	
WINGSchef's choice	\$16
CHICKEN POTSTICKERS fried, tossed in truffalo, blue cheese chow c	
CHEF'S APP\$1 chef's choice (Friday/Saturday only)	MARKET



ask your server!

ENTREÉS

CATFISH STEW + GRITS\$25 fried or blackened, classic stew, cheddar grits
MEATLOAF POUTINE\$34 meatloaf, gravy, garlic cheese curds, shoestring fries
SHRIMP + MUSHROOM CONGEE
TUNA + SCALLOP SASHIMI\$26 diced spicy tuna, scallops, fried rice cake, avocado, cucumber, mango, sweet soy reduction.
CHICKEN + WAFFLE\$24 fried chicken, sugar pearl waffle, fruit, syrup on side
LOBSTER + CRAB CAKE\$30 lobster sauce, melted leeks and spinach with corn fennel crab salad
DAN DAN NOODLES
CHEF SPECIAL \$MARKET chef's choice (Friday/Saturday only)

SIDES \$5

FRIES make 'em "noble" +\$3

CHEDDAR GRITS

COLLARD GREENS

STREET CORN

CREAMY MAC + CHEESE

VEG OF DAY

Our menus are carefully crafted by professionals. We will not provide discounts for any disagreeing palates or preferences.

We charge a \$5 split charge on all entrees, and we do not allow for any substitutions.

A cash discount is offered. All prices on the menu are listed as and based on cash payments.

*Georgia Public Health Law: Chapter 290-5-14--.03(4)2 Advisory: The consumption of raw or undercooked food such as meat, shellfish (oysters) and eggs which may contain harmful bacteria, may cause serious illness or death.

*Additional gratituity of 20% for parties of five or more.