

dinner menu

monday	tuesday	wednesday	thursday	friday
monday night brunch	roasted organic chicken 17	burger & a beer 14	painted hills short rib 24	peekytoe crab cakes 22

appetizers

point judith calamari	10
jose wang's meatballs	9
tempura eggplant chips	8
wild georgia shrimp pot	11
chicken liver toast	6
housemade pimento cheese	8
benton's country ham bruschetta	8
riverview farms slider burgers	9
fried gulf oysters & grits	9
duck & sweet potato croquettes	8
seared ahi tuna	11

say cheese...

cypress grove midnight moon
rouge creamery oregonzola
split creek goat
vermont tarentaise

with traditional garnishes 12

soups & salads

simple green salad <i>local lettuce, crispy potatoes & red wine vinaigrette</i>	6
brown bowl caesar <i>semolina croutons & cypress grove cheese add fresh anchovy .75</i>	6
organic georgia arugula salad <i>spiced georgia pecans, pickled red onion, goat cheese & maple vinaigrette</i>	8.5
chopped iceberg salad <i>crumbled egg, local radish, crushed saltines & caper vinaigrette</i>	7
morningside "chowda"	7
local sweet potato bisque	6

main plates

braised riverview farms pork ravioli <i>zio micu's pasta, braised mushrooms & midnight moon</i>	18
seared ahi tuna <i>spicy napa cabbage, local sweet peppers & spiced apricot duck sauce</i>	23
bay of fundy salmon <i>carolina cowpea succotash & grain mustard glaze</i>	20
seared georges bank scallops <i>smoked bacon-pineapple carolina rice & orange-peppercorn honey</i>	23
duck risotto <i>roasted mushrooms, dried apricots & fresh sage</i>	18
zio micu's linguine <i>wild georgia shrimp, local braising greens, red chile, garlic & shallots</i>	18
wild georgia shrimp & grits <i>andouille sausage, sweet onion, san marzano tomatoes & local grits</i>	18
enchanted mountain springs trout <i>grain mustard whipped potatoes, brussels sprouts & benton's bacon</i>	18
buttermilk fried springer mtn. chicken <i>mashed potatoes, green beans, southern slaw & gravy</i>	17

\$3 sides

housemade fries
mashed potatoes
green beans
mac n' cheese (\$4.5)
asparagus
red wine braised mushrooms
local creamed greens
grain mustard whipped potatoes

shellfish

pan roasted mussels...11
iced oysters 1/2 dozen... 11 dozen... 22

red meat

7 oz. linz meats new york strip <i>fries, arugula & rosebud steak sauce</i>	22
12 oz. linz meats ribeye <i>pimento cheese whipped potatoes & red wine braised mushrooms</i>	31
kobe burger <i>grilled onions, rouge creamery soba ale cheddar & rosebud steak sauce</i>	14
slow braised painted hills pot roast <i>creamed greens & herb-garlic potatoes</i>	17
braised lamb shank <i>white beans, olives, fennel, thin beans & natural jus</i>	21

big salads & sandwiches

gary's lunch <i>grilled springer mountain chicken, berkshire ham, gruyere & truffle honey mustard</i>	14
turkey burger <i>grilled pineapple, vermont goat cheese & sambal mayo</i>	13
the dude <i>kobe beef patty, smoked bacon, chopped iceberg, cherry tomato & blue cheese</i>	14
rosebud chef salad <i>local lettuces, house roasted turkey, berkshire ham, smoked bacon, aged cheddar & truffle honey mustard</i>	14

stuff to drink

\$3 beverages

mexican coke (\$3.50)
orange crush
san pellegrino
orange san pellegrino
lime san pellegrino
panna spring water
maine root blueberry soda
all natural cranberry lime soda
all natural crimson grape soda
natural stirrings' ginger ale
maine root organic root beer
hand squeezed meyer lemonade

bottled beers

pbr can	2
miller high life	3
sweetwater 420 pale ale	4.5
stella artois	5
edison light	5
terrapi india brown ale	5
weihenstephan hefe weiss	5
red brick chocolate porter	6
yuengling lager	3.5
brooklyn lager	4
arrogant bastard	6

	glass	carafe
cheap	7	15
decent	9	20
good	14	30

\$8 cocktails

cherry mexicana
pineapple express
orange thing
scent of a mule
61 mile margarita
the AT&T
bathtub gin

january/february '10

