Appetizers

PRAIRIE ROLLS whipped butter 3
ARTISAN CHEESE PLATE, accompaniments 15
ARTISAN CHARCUTERIE PLATE, accompaniments 15
BELGIAN ENDIVE & ENGLISH PEA HUMMUS pepper jelly, benne seed, za’atar 8
CORN SOUP asparagus, green onion, marble rye croutons 8

Salads  add chicken $10, add shrimp $10, add salmon $15

OAK LEAF LETTUCE SALAD fennel, breakfast radish, focaccia croutons, green goddess dressing 8
KALE SALAD chow chow, pecorino cheese, puffed wild rice, brown butter sorghum vinaigrette 8
ARUGULA SALAD ricotta cheese, peaches, sweet potato chips, beets 8
SUPERFOOD GRAIN BOWL, barley, wild rice, sweet potato puree, spring onion, pumpkin seeds, golden raisins, baby carrots, kale, farro, blueberry lemon vinaigrette 15

Sandwiches  Served with fries or house salad

GRASS FED BEEF BURGER american cheese, griddled red onion, lettuce, mayo, b&b pickles, sesame seed bun (add bacon, fried egg + $2 each) 14
CHICKEN SALAD SANDWICH honey wheat, bibb lettuce, b&b pickles, hardboiled egg 13
FRIED CATFISH PO BOY SANDWICH remoulade, cabbage 14
CHIMMICHURRI CAULIFLOWER PITA field pea hummus, avocado, purple cabbage slaw 13
BAKED BRIE & BRAISED COLLARD GREEN SANDWICH prosciutto, strawberry rhubarb jam 14

Entrées

SHRIMP & GRITS anson mills grits, she crab cream, trinity, okra, andouille 26
GRIDDLED CHICKEN BREAST broccoli, chow chow 20
VEGETABLE PLATE: green beans, tempura oyster mushroom, shishito peppers, turnips, baby carrots, parsnip puree 22
RICOTTA TORTELLONI turnips, tomato, frilly mustard greens, pecorino 22
SALMON asparagus, peach marmalade, dressed frisée 26

Desserts

STRAWBERRY RHUBARB TORTE: hazelnut ganache, almond 8
DARK CHOCOLATE GANACHE passion fruit coulis, milk chocolate 8
BLACKBERRY CRÈME BRULÉE cream cheese mousse, almond biscotti 7
MANGO CHEESECAKE: lime, chantilly cream, candied almonds 8
PROFITEROLES vanilla pastry cream, pineapple, salted caramel 8
BY THE SCOOP vanilla, chocolate, raspberry, mango 5

ATLANTA BOTANICAL GARDEN