ATLANTA

CHERS JOSH LEE | RENEISE ROSS | ANTONEE PRYCE |



SHAREABLE APPETIZERS -

GFT DEVILED EGG EXPERIENCE

pickled onions, pimento cheese, caviar, smoked venison brisket

HOUSE MADE BREAD BASKET

salted honey butter, seasonal jam

LORSTER REIGNET

coastal lobster, truffle butter, chow chow remoulade

LIMA BEAN HUMMUS

spring lima beans, fresh herb blend, black pepper, lavash cracker

SMOKED PORK RELLY

cheshire farm smoked pork belly, green apple puree, dehydrated strawberries

FROM III FIELD

CHARRED ROMAINE CAESAR

caesar, parm, crouton

ROASTED CABBAGE WEDGE

onion cream, charred red pepper, lardons *pork

local greens, beet, tangerine, citrus brown butter vinaigrette

RNASTEN REET ANN TANGERINE

MASHED POTATOES *dairy

GF BRAISED GREENS

GF CHARREN BROCCOLINI WITH CHOW CHOW

V | VEGAN | GF | GLUTEN FREE

MAIN DISH

SMOKED FRIED CHICKEN

mashed potatoes, braised greens, Momentum biscuits, black pepper gravy *pork

DRY-AGED SIRI DIN

wood-fire grilled sirloin, potatoes pave, rosemary thyme compound butter

GFT SHRIMP & GRITS

stone ground white cheddar grits, cajun-spiced shrimp

GF BROWN BUTTER POACHED SEA BASS

spinach, turnips, pearl onions, dashi, miso

HOUSE SMOKED PORK CHOP

red apple chutney, parsnip puree, charred broccolini

V GF SPRING PEA RISOTTO

local mushrooms, cashew cream, herbs

SMOKED VENISON AGNOLOTTI

carrot coulis, red wine reduction, local spring vegetables, au jus



EAT. DRINK. CHANGE LIVES.

Our restaurant is equal parts dining room and classroom: While our interns are working on providing thoughtful dishes with top-notch service, they're also learning that they can (and will) rise to whatever level of expectation is set for them. While enjoying the results of their hard work work and determination, you're also sending them a message that you believe in them. Thank you for helping to change the lives of our community's justice-involved youth.