



APPETIZERS

SKILLET CORNBREAD
Braised pinto beans 10.

BUTTERMILK HUSH PUPPIES
Chipotle rémoulade 12.

COVEY RISE SMOKED PORK BELLY
Baked macaroni & cheese, natural jus 16.

FRIED CHICKEN LIVER
Local hot sauce 12.

BROILED LOCAL OYSTERS
Garlic & herb butter 18.

GEM LETTUCE SALAD
Roasted beets, Benton's bacon vinaigrette, candied pecans 14.

MAIN COURSE

BISON SHORT RIB HASH
Sunny side up eggs, pickled hominy, melted peppers 24.

BOURBON-MAPLE BREAD PUDDING FRENCH TOAST
Rum-roasted pecans, whipped cream 18.

HONEY-MONEY FRIED CHICKEN
"Jimmy's" collards, Canewater Farms pimento cheese grits 18.

BISCUITS & GRAVY
"G" Room truffle scones, Maine lobster & andouille sausage gravy 26.

GEORGIA WHITE SHRIMP
Spicy tomato stew, fried okra 28.

DESSERT

PECAN TARTLET
Bourbon caramel 12.

PEACH COBBLER
Sweet cream 12.

BANANA PUDDING
Shortbread crumble 12.

**Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness.
Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.*

*Please refrain from using cell phones while in the dining room.
If you have any allergies, please bring them to your server's attention.*

