

SUNDAY SUPPER

“A FANCY MEAT & THREE”

DATE	PRICE
4/1/2018	\$29

FOR THE TABLE

Warm Biscuits & GA Strawberry Jam

Deviled Eggs

START

“Farm Stand” Salad

CHOOSE A MEAT

SELECT ONE PER GUEST

FRIED CHICKEN

tabasco honey

BLACKENED CATFISH

comeback sauce, lemon

MEATLOAF

preserved tomato & mushroom gravy

CHICKEN FRIED PORK

milk & spring onion gravy

PAN ROASTED TROUT

creamed hakurei turnips

OXTAIL & “GRAVY”

aged cheddar grits

CHOOSE 3 SIDES

FOR THE TABLE

SHE CRAB GRITS

2017 heirloom tomatoes, green onion

MASHED POTATOES

onion gravy

MACARONI & CHEESE

bacon, aged cheddar

COLLARD GREENS

smoked ham hock broth

SPRING PEAS

crème fraiche, radish

HOPPIN’ JOHN

sea island red peas, carolina gold rice

GEORGIA STRAWBERRIES & BEETS

arugula, feta cheese, butter fried croutons

DESSERT

TONIGHT’S SELECTION

LEMON TART

blueberries, whipped cream

JCT. KITCHEN & BAR

TELEPHONE
404.355.2252

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