

Field to Table Nightly Tasting Menu

Our chef's seasonally inspired three course tasting menu

The Chef's at The Broad Street Grille select fresh seasonal ingredients.

We work with local farms and producers to deliver the highest quality products available

\$29 three courses/\$34 with nightly wine selection

Appetizers

Smoked trout cake/wilted spinach/crayfish crackling remoulade	\$8
Southern fried Georgia quail/creamy grits/greens/pickled green tomato slaw	\$9
Fried green tomatoes/black eye pea hummus/fresh goat cheese	\$8
Steak and fries/smoked Vidalia onion aioli/horseradish demi glace	\$9.50
Crabmeat hushpuppies/bacon ragout/green tomato tartar sauce	\$10
Bison carpaccio, blue cheese/arugula salad/honey comb	\$12
Blackened shrimp & grits/smoked tomato cream/collard greens	\$11

Soup/Salad

Smoked local tomato cream/crispy Serrano/Manchego cheese	\$5/\$7
Soup/Chowder of the day	\$4/\$6
Southern Caesar salad/buttermilk garlic dressing/cornbread croutons	\$7.50
Local hydroponic Bibb salad/bruled pears/blue cheese/mustard seed dressing	\$8.50
Warm pistachio crusted goat cheese/cabernet onions/apricot vinaigrette	\$9

Sandwiches/Pizza/Entrée Salad's

Crab po boy/crab fritters/Napa slaw/green tomato remoulade	\$13
Balsamic grilled vegetable Panini/fontina/sun dried tomato aioli	\$8
Slider sampler/bacon-cheeseburger/crab cake/pulled pork bbq	\$14
Foundry burger/apple wood bacon/ Carr Valley cheddar	\$10
BBQ chicken pizza/smoked Gouda/caramelized onions	\$11
Fried eggplant pizza/tomatoes/fresh mozzarella/Crabtree Farms basil	\$10
Chop salad/roisserie chicken/Benton Farms bacon/Vidalia onion vinaigrette	\$12
Steak flat bread/caramelized onions/mushrooms/blue cheese/shoestring potatoes	\$13

Entrée's

Grilled Fish of the day/jambalaya risotto/grilled pepper cream	Market Price
Coffee-ancho braised bison short ribs/whipped potatoes/herb vegetables	\$24
Center cut sirloin steak/blue cheese-horseradish potato gratin/smoked tomato jam	\$25
Sassafras pork chop/tasso spoon bread/wilted greens	\$22
Pan seared Georgia trout/grits pilaf/creamed local sweet corn	\$19
Beef filet/crab meat-chorizo mac n' cheese/house made steak sauce	\$32
Sweet tea brined rotisserie chicken/caramelized onion risotto/broccolini	\$18
Tagliatelle pasta/rock shrimp/crab meat/pancetta/radicchio/chevre cream	\$21
Butternut squash ravioli/duck confit/balsamic leeks/apricot pesto	\$24

For your convenience an 18% gratuity will be added to all groups of eight or more.

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.*

Executive Chef: *Matt Pinner*

Sous Chef: *Sean Bain*

Dining Room Supervisor: *Dave Raddatz*

2/09