

**Chip Ulbrich** Executive Chef  
**Jon Wolf** Sous Chef



**Jeffrey Gardner** Sous Chef  
**Lee Childree** Sous Chef

## GLUTEN-FREE MENU

### FIRST FLAVORS

- Pimiento Cheese** house pickles, celery hearts 6  
**Pan-Fried Chicken Livers** country ham, caramelized onions, creamed corn, garlic jus 7  
**Low & Slow Smoked Pork BBQ** house made BBQ sauce, cabbage slaw 8  
**Steamed Mussels** jalapeno-citrus bourbon broth, Vidalia onions, Benton's bacon 9  
**New Orleans BBQ Shrimp** gulf shrimp sautéed with crab-boil spice in a classic garlic-white wine brown butter sauce 9

### NEW SOUTH SALADS

- Mixed Field Greens** fresh greens, toasted pecans, balsamic vinaigrette 6  
**Caesar Salad** shaved Grana Padano, Caesar dressing 8 **with grilled shrimp** 14  
**Chopped Salad** baby romaine, honey-crisp apples, shaved red onion, roasted butternut squash, candied pecans, crisped Benton's "Tennessee prosciutto," Dijon mustard vinaigrette 9  
**Roasted Beets & Pickled Carrots** sheep's milk feta, local mizuna, sorghum-cider vinaigrette, toasted pecans 9  
**Lump Crab Salad** pickled green tomato carpaccio, baby arugula, basil-buttermilk dressing, chopped egg, crispy parsnips 11

### SOUTHERN SPECIALITIES

- Lowcountry Shrimp & Grits** garlic, poblano peppers, tasso ham, red pepper coulis 18  
**Seafood Jambalaya** shrimp, crawfish, mussels, fish, Carolina Plantation rice, andouille sausage, spicy tomato broth 18  
**Vegetable Plate** heirloom beans, Brussels sprouts, smashed sweet potatoes, garlic sautéed collard greens 16  
**Market Fish** root vegetable hash, local mizuna, pecan-chive butter. Market price  
**Grilled Chicken Thighs** heirloom beans, garlic sautéed collard greens, white BBQ sauce, 16

### SKILLET, GRILL & SAUTÉ

- Pan-Seared Georgia Mountain Trout** smashed sweet potatoes, Brussels sprouts and bacon, bourbon-almond brown butter 21  
**Smoke-Braised Beef Brisket** braised carrots, smashed bliss potatoes, horseradish cream 24  
**Pan-Seared Scallops & Fresh Bacon** roasted cauliflower two ways, pepper jelly 25  
**Certified Angus Filet of Ribeye** smoked smashed potatoes, barbecued oyster mushrooms 29  
**Buttermilk-Apple Braised Pork Shank** parsnip and celery root puree, shaved apple salad 24

### ON THE SIDE

- |                      |                                 |                          |
|----------------------|---------------------------------|--------------------------|
| SCK collard greens 4 | garlic sautéed collard greens 4 | smashed bliss potatoes 4 |
| stone-ground grits 4 | heirloom beans 4                | smashed sweet potatoes 4 |

### SOUTHERN SWEETS

- Sorbet** please ask your server for today's selection 5.75  
**Chocolate Terrine** Belgian chocolate, toasted peanut butter caramel, sea salt, fresh cream 7

\*Please note, 18% gratuity will be added to parties of 6 or more. Fifth Group Restaurants serve only 100% trans fat-free food.

A FIFTH GROUP RESTAURANTS CONCEPT

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