



STARTERS

DAILY SCRATCH-MADE SOUP 9

DEVILED EGGS 10

lightly smoked eggs, pickled vegetables

❖ **FRIED GREEN TOMATOES 14**

whipped belle chevre cheese, smoked romesco sauce, corn salsa (V)

BOILED PEANUT HUMMUS & PIMENTO CHEESE 10

fresh cut garden and pickled vegetables, georgia olive oil, grilled country bread (V)

HOUSEMADE HUSHPUPIES 12

uncle danny's honey, european remoulade (V)

TRUFFLED MAC & CHEESE 10

al dente cooked campanelle pasta, truffle white cheddar cheese cream sauce, onion toasted bread crumbs (V)

❖ **SOUTHERN FRIED CHICKEN WINGS 13**

breaded, honey drizzle, served with red pepper jelly and pickles

SOUTHERN LOW COUNTRY FRY 14

shrimp, grouper, okra, sweet potato puffs, pickles european remoulade, red pepper jelly

SEARED CRAB CAKE 17

roasted corn salsa, chipotle aioli (GF)

❖ House Specialty

GREENS

add chicken 9, shrimp 14

salmon 12, 4 oz. filet 19

SIMPLY KALE 9

cornbread croutons, pickled black-eyed peas cooked egg, choice of dressing (V)

YOUNG SPINACH SALAD 14

dried cherries, fresh strawberries, molasses spiced pecans, caramelized red onions, local goat cheese strawberry-balsamic vinaigrette (GF, V)

SOUTHERN CAESAR 15

baby kale & crisp romaine, breaded grits croutons housemade caesar dressing (V)

BURRATA SALAD 16

caramelized fresh fruit, rosemary ham, smoked pecans, petit salad, grilled bread

TRADE ROOT HOUSE SALAD 13

crisp romaine & tender field greens, cornbread croutons, cucumber, tomatoes, smoked grapes choice of dressing (V)

SEAFOOD

SOUTHERN SHRIMP & WHITE CHEDDAR GRITS 28

stone ground georgia grits, andouille sausage
caramelized peppers and red onions
smoky tomato bisque

GRILLED 7OZ. SCOTTISH SALMON 32
seasonal vegetables, bourbon molasses glaze
(GF)

GEORGIA TROUT 29
cornmeal dust, green beans, lemon-pecan
butter sauce

SEARED CRAB CAKE 30
charred brussels sprouts, roasted shallot
vinaigrette, bacon jam (GF)

SWEET ENDINGS

BOURBON CARAMEL BREAD PUDDING 12
croissant based bread pudding, salted pecan
ice cream, bourbon caramel sauce

PUMPKIN CHEESECAKE 12
speculoos pecan crust, brown sugar chantilly
candied pumpkin seed

APPLE DULCEY TART 12
hazelnut financier, salted dulcey cremeux
apple compote

❖ **THE WHITLEY CAKE 12**
rich chocolate almond cake, raspberry ganache
candied almonds, raspberry coulis (GF)

SALTED PECAN ICE CREAM 8
with bourbon caramel sauce (GF)

ENTRÉES

❖ **BRAISED SHORT RIB 28**
tender cooked short rib, white cheddar cheese
grits, horseradish gremolata
natural jus (GF)

DUCK CONFIT RAVIOLI 24
fresh made ravioli, dried cherries, pine nuts
brown butter

❖ **CHICKEN POT PIE 27**
stewed tender chicken, succotash vegetables
creamy veloute, biscuit crust

TAGLIATELLE PASTA CARBONARA 18
al dente fresh made pasta, stewed collard
greens, sautéed red onions, roasted garlic
applewood smoked bacon, parmesan
cream sauce

**PICKLE BRINED ASHLAND FARMS
FRIED CHICKEN 30**
marinated free range chicken, stone ground
grits, stewed greens

GRILLED 8OZ. FILET MIGNON 40
truffle parmesan pomme frites, sauce au poivre
(GF)

16OZ. GRILLED RIBEYE 42
herb butter, truffled mac & cheese, charred
brussels sprouts

SIDES 7

**STEWED COLLARD GREENS
TRUFFLE MACARONI & CHEESE
ROASTED BRUSSELS SPROUTS
SWEET POTATO TOTS**

❖ House Specialty

