

SMALL PLATES

BARCELONA-STYLE GARLIC SHRIMP \$16
Butter, Herbs, Chile Oil, Sourdough

SWEET ONION FONDUE \$14
Three Cheeses, Vermouth, Baby Potato, Cornichon, Grain Mustard

FRITTO MISTO \$17
Lightly Battered Veggies, Charred Lemon Aioli, Pecorino

TAVERN SALADS

FRISÉE & BACON SALAD \$14
House Vinaigrette, Toasted Crumb
Add pulled roasted chicken: \$6
Add shrimp: \$8
Add hanger steak: \$10

COUNTRY GREEK SALAD \$14
Slab Feta, Olives, Lemon Vinaigrette
Add pulled roasted chicken: \$6
Add shrimp: \$8
Add hanger steak: \$10

CRAB & AVOCADO SALAD \$18
Butter Lettuce, Chives, Roasted Tomato Vinaigrette

SOUPS

ROASTED TOMATO BISQUE \$10
Garlic Oil, Lemon Crema, Cracked Pepper

JEKYLL & TIDE SEAFOOD CHOWDER \$14
Sapelo Clams, Crab, Shrimp, Catch, Bacon, Potato, Cream

SANDWICHES

Choose: Simple Salad or Salt & Pepper Steak Fries

HANGER STEAK TARTINE* \$24
Sweet Onion Fondue, Sautéed Mushrooms

FRIED FISH SANDWICH \$21
Battered Catch, Soft Roll, Lemon Aioli, Butter Lettuce, Tomato, Pickles

FRENCH ONION GRILLED CHEESE \$15
Schroeder's Market Sourdough, Gruyere, Grainy Mustard, Caramelized Onions

TAVERN BURGER* \$18
Grassroots Beef, Soft Roll, Caramelized Onion, Slab Bacon, Gruyere, Mayoketchup

WILD GEORGIA SHRIMP ROLL \$24
Butter-Toasted Roll, Schroeder's Market Shrimp Salad, Butter Lettuce, Lemon Mayo

TAVERN PLATES

STEAK FRITES \$28
Hanger Steak, Salt & Pepper Steak Fries, Housemade Steak Sauce

FISH & CHIPS \$21
Malt Vinegar, Lemony Tartar Sauce

WILD GEORGIA SHRIMP SCAMPI \$23
Garlic, Butter, Linguine, Herbs