

## SCHROEDER'S MARKET

### DAILY BREAD

PULL-APART ROLLS \$7

Cane Syrup, Soft Butter, Pecorino,  
Salt, Pepper & Herbs

GRILLED SOURDOUGH \$8

Served Warm with Soft, Salted Butter

### SOUPS

ROASTED TOMATO BISQUE \$10

Garlic Oil, Lemon Crema, Cracked Pepper

JEKYLL & TIDE

SEAFOOD CHOWDER \$14

Sapelo Clams, Crab, Shrimp, Catch,  
Bacon, Potato, Cream

## SMALL PLATES

BARCELONA GARLIC SHRIMP \$16

Butter, Herbs, Chile Oil, Sourdough

SWEET ONION FONDUE \$14

Three Cheeses, Baby Potato, Cornichon, Grain Mustard

KOREAN BBQ SLAB BACON \$14

Kimchi, Cucumber Salad, Toasted Sesame

FRITTO MISTO \$17

Lightly Battered Veggies, Charred Lemon Aioli, Pecorino

### SALADS

FRISÉE & BACON SALAD \$14

House Vinaigrette, Toasted Crumb

COUNTRY GREEK SALAD \$14

Slab Feta, Olives, Lemon Vinaigrette

CRAB & AVOCADO SALAD \$18

Butter Lettuce, Chives, Roasted Tomato Vinaigrette

## STEAKS

GARLIC & THYME HANGER STEAK\* 10 oz \$39

JOSH'S COWBOY-CUT RIBEYE\* 22 oz \$79

MADDY-DADDY PORTERHOUSE\* 48 oz \$139

OLD-SCHOOL CHATEAUBRIAND\* 18 oz \$69

	POTATO	VEGETABLES	SAUCES
~	Loaded Potato Gratin \$9	Vegetable of the Season \$7	Jekyll & Tide Steak Sauce \$4
~	Crispy Crushed Potato \$7	Buttered Green Beans \$6	Bearnaise \$4
~	Mashed Potatoes \$7	Creamed Spinach \$6	Chimichurri \$4
~	Hand-Cut Russet Fries \$6	Cane Syrup Glazed Carrots \$7	Steak Butter \$4

## SIGNATURES

WILD GEORGIA SHRIMP & GRITS \$26

**Thai:** Red Curry Broth, Vegetables, Coconut Grits,

**Classic:** Tomato-Bacon Gravy, Creamy Grits, Green Onion

LINGUINE & SAPELO CLAMS\* \$26

Calabrian Chile, White Wine, Butter, Lemon, Garlic Crumb

PIRI PIRI CHARBROILED CHICKEN \$27

Rice Pilaf, Grilled Vegetables, Charred Lemon

12-HOUR POT ROAST \$25

Mashed Potatoes, Slow-Roasted Vegetables, Red Wine Gravy

CATCH OF THE SEASON MKT

**Jekyll:** Crispy Potato, Vegetable of the Season, Beurre Blanc

**Tide:** Shrimp, Bacon & Onion Stew, Rice Pilaf, Green Onion