

STARTERS

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| CHEF'S SOUP <i>chef's daily creation</i> | 6 |
| 'STACKED' CAPRESE <i>fresh tomato & buffalo mozzarella</i> | 8 |
| JUMBO LUMP CRAB CAKES <i>black bean salsa & red pepper chipotle sauce</i> | 12 |
| BAKED CAMEMBERT <i>in puff pastry with honey & berries</i> | 10 |
| COCONUT SHRIMP TEMPURA <i>grilled pineapple salsa & mango mustard</i> | 10 |
| SPINACH AND ARTICHOKE DIP <i>Served with assorted breads</i> | 8 |
| CORN CHOWDER | 6 |
| SHRIMP COCKTAIL <i>classic cocktail sauce</i> | 12 |
| PECAN CHICKEN TENDER <i>Served with banana mustard sauce</i> | 8 |
| QUESADILLA TRIO <i>beef, chicken & shrimp with pepper jack cheese</i> | 8 |
| THAI FRIED CALAMARI <i>sweet chili cilantro sauce & chopped peanuts</i> | 10 |

THE FIELD

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| 'WEDGE' <i>wedge of iceberg lettuce, plum tomatoes, bermuda onions, blue cheese crumbles & blue cheese dressing</i> | 8 |
| MIXED GREENS <i>garlic croutons & your choice of dressing</i> | 6 |
| CAESAR SALAD <i>shaved parmesan and red & yellow tomatoes</i> | 8 |
| CHICKEN CAESAR | 10 |
| SHRIMP CAESAR | 12 |
| SESAME CHICKEN SALAD <i>grilled chicken, almonds, scallions, roasted red peppers, plum tomatoes, sesame vinaigrette & wonton crisps</i> | 10 |

THE FARM

~all steaks & chops are available~
~espresso rubbed or simply grilled~
~with your choice of one side~

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| FILET MIGNON 8oz | 32 |
| BONE IN RIB EYE 18oz | 35 |
| N.Y. STRIP 12oz | 30 |
| DOUBLE CUT PORK CHOP 12oz | 26 |
| TWIN DOMESTIC LAMB 'T-BONES' | 28 |
| RACK OF PORK RIBS | 18 |
| GRILLED FRENCH CUT CHICKEN BREAST <i>creole bourbon marinade</i> | 20 |
| ROASTED ½ FREE RANGE CHICKEN <i>calypso guava-rum sauce, roasted cashews</i> | 18 |

~ steaks & chops served with your choice of sauce:
balsamic demi, roasted garlic or worcestershire~

THE SEA

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| CATCH OF THE DAY <i>smashed potatoes, fresh vegetables & beurre blanc</i> | mp |
| MISSISSIPPI CATFISH <i>southern fried catfish, baked bean, sweet potato fries & hush puppies</i> | 18 |
| FISH & CHIPS <i>beer battered cod with fries & tartar sauce</i> | 18 |
| GRILLED SHRIMP PASTA <i>penne pasta in a tomato basil fish stock</i> | 24 |
| PASTA PRIMAVERA <i>served with chef choice vegetables</i> | 18 |
| RUM BARBECUE SALMON <i>jicama slaw & sautéed spinach & red onions</i> | 22 |

SIDES

4

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| ~ MAC & CHEESE |
| ~ GRILLED JUMBO ASPARAGUS |
| ~ SAUTEED SPINACH & RED ONIONS |
| ~ SMASHED POTATOES |
| ~ BUTTON MUSHROOMS & CARAMELIZED ONIONS |
| ~ STEAK FRIES |
| ~ JUMBO BAKER |
| ~ VEG 'O' DAY |

TIME FOR SWEETS

6

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| ~ NEW YORK CHEESECAKE- mixed berries |
| ~ MILE HIGH CHOCOLATE CAKE |
| ~ GEORGIA PECAN PIE- caramel sauce |
| ~ WARM PEACH COBBLER- vanilla ice cream |
| ~ BROWNIE PARFAIT- vanilla ice cream |
| ~ CRÈME BRULEE ~ fresh berries |

BIERE CERVEJA BEER CERVEZA BIER Specialty Beer From Around the World

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| 3 MONTS FLANDERS ABBEY ALE, FRANCE | 17 |
| WELTENBERGER KLOSTER HEFEWEIZEN, GERMANY | 8 |
| HEROLD BOHEMIAN BLACK LAGER, CZECH REPUBLIC | 8 |
| BODDINGTON PUB ALE, ENGLAND | 9 |
| GROLSCH LAGER, ENSCHEDE, NETHERLANDS | 6 |
| RED BRICK ALE, ATLANTA | 5 |
| SWEET WATER 420, ATLANTA | 5 |

'Please, no substitutions. For your convenience, a 19% gratuity will be added to parties of 5 or more'