

Bosendorfer Lounge

Open 11am—11pm

Bites

House Bread - Sorghum Butter, Pecan Muhammara Dip \$6

Deviled Eggs - Country Ham, Bread & Butter Pickles, Fried Garlic \$7

Smoked Eggplant - Cauliflower Flatbread, Peanut Tahini \$9

GA Shrimp Cocktail - Chilled Shrimp, Classic Cocktail Sauce, Lemon \$14

Blue Crab Cake - Smoked Paprika Aioli, Pea Shoots, Pickled Turnip \$19

Country Ham Plate - Thinly Sliced Dry Aged Ham, House Made Beer Mustard \$18

Hunters Board - Country Ham, House Made Pate, Georgia Cheeses, Mustard, Local Honey \$28

GA Cheese Plate - Seasonal Fruit Preserves, Local Honey \$18

From The Garden

Bibb Lettuce - Asher Blue, Tomato, Candied Pecan, Pepper Bacon, Smokey Ranch \$13

Gem Lettuce - Baby Romaine, Vegan Caesar Dressing, Sourdough Croutons, Shaved Parmesan \$13

Heirloom Tomato - Burrata Meyer Lemon, Crispy Garlic, Compound Olive Oil \$15

Garden Salad - Mesclun Greens, Cucumber, Carrot, Radish, Bell Pepper, Toasted Sesame Seed \$13

A Bit Larger

Burger - Secret Sauce, Lettuce, Tomato, Onion, Thomasville Thomme \$18

Mansion Melt - Impossible Patty, Fried Egg, Grilled Onion, Swiss, Thousand Island \$18

Fried Chicken Sandwich - Buttermilk Marinated Chicken Breast, B&B Pickles, Chipotle Aioli \$18

Blackened Cobia - Creamed Turnip Greens, Tobacco Onions, Heirloom Tomatoes \$28

Steak Frite - Hanger Steak, Smoked Peach Chimicurri, French Fries \$21