



FIRST

Double Fermented House Sourdough
Salted Cultured Butter Sm 7 Lg 14

French Onion Soup 15
Slow Cooked Onions, Gruyere, Toast

Sweet Corn & Crab Soup GF 17
*White Corn, Feta, Smoked Jalapeno, Cilantro
Blue Crab*

Georgia White Shrimp Salad 19
*Sesame Vinaigrette, Georgia Peaches, Avocado
Boiled Peanuts, SFB Red Peppers*

Grilled Hamachi Collar 22
TC Garden Ginger & Citrus Condiment, White Ponzu

Cornmeal Tempura Okra VEG 14
Boiled Peanut Hummus

SFB Shishito Peppers GF V 13
Soy Sauce, Lime, Fleur de Sel

Beef Tallow Tater Tots 24
Crema Fraiche, Chives, Ossetra Caviar

GREEN

Garden VEG 16
*Local Baby Lettuces & Garden Vegetables
Vinaigrette, Torn Croutons, Parmigiano Reggiano*

Vonnie's Sprouts GF VEG 16
*Pea & Sunflower Sprouts, Sunflower Seeds
Buttermilk Ricotta, Dill Aioli
Parmigiano Reggiano*

Heirloom Tomato Salad VEG 17
*Moore Farms Tomatoes, TC Garden Basil
Buttermilk Ricotta, EVOO, Fleur de Sel*

PASTA

Roasted Mushroom Campanelle VEG 16/32
*Roasted Garlic & Mushroom Broth
Garlic Bread Crumbs*

Braised Short Rib Paprikash 22/44
*Roasted Eggplant, Sweet Pepper Piperade
Cacio e Pepe Cavatelli*

Tomato Agnolotti 19/38
*Cherry Tomatoes, Sweet Corn, Garden Basil
Chanterelle Mushrooms, Lobster & Tomato Nage*

MAIN

Crown Roasted Green Circle Chicken 38
*Summer Panzanella, Roasted Onion, Romesco
Grilled Pesto Bread, Tomato, Roasted Eggplant*

Olive Oil Poached Alaskan Halibut GF 49
*Olive Oil Roasted Fingerling Potatoes
Oyster Mushrooms, Green Goddess, Cherry Tomatoes*

Faroe Island Salmon GF 42
*New Potato Fondants, Almond Brown Butter
Razzmatazz Grapes, French Beans*

Seared Rare Yellowfin Tuna GF 46
*Sweet Pepper Tabbouleh, Melon Gazpacho
Marinated Tomatoes*

Smoked Tomahawk Pork Chop GF 48
*Chanterelle Mushrooms, Georgia Peaches
Charred Onion, Cherry Tomatoes*

TC Cheese Burger 29
*Lettuce, Pickle, American Cheese
Caramelized Onion Aioli, Ketchup, Fries*

SIDE

House French Fries 10
Ketchup, Dijonnaise

Chicken Biscuit Pot Pie 15
Buttermilk Biscuit, Carrots, Celery, Shiitake

Macaroni & Cheese VEG 15
*Cheddar Cheese Curds, Garlic Herb Crumbs
House Made Penne*

Fingerling Sweet Potatoes GF VEG 10
Feta, Cilantro, Garlic, Coconut Oil, Sumac

Pecan Grilled Maitake Mushrooms GF VEG 14
Chimichurri

Chili Garlic French Beans GF V 10
Toasted Almonds, Ginger, Garlic

A LA C

Chatel Farms Eye of Ribeye GF 50

20oz 60 Day Dry Age New York Strip GF 125

Whole Roasted Green Circle Chicken GF 75

GF **VEG** **V**
Gluten Free Vegetarian Vegan

THE CHASTAIN

Executive Chef - Christopher Grossman

No Outside Food or Beverages Permitted

All Extra TO GO Condiments Will Incur a Supplemental Charge

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WINES BY THE GLASS



SPARKLING

Scarpetta, Prosecco, Veneto, Italy '20	14/70
Sao Joao, Rosé, Beira, Portugal '20	16/80
Piaff, Brut, Champ., Fra.	29/145
Collet, Brut Rosé Champ., Fra.	29/145

WHITE

Comte Leloup, Muscadet, Loire, Fr., '19	15/75
Kettmeir, Pinot Grigio, Alto Adige, Ita. '21	15/75
Forge Cellars, Riesling, "Classique", N.Y., USA, '20	15/75
Astrolabe, Sauv. Blanc, Marl., N. Zea. '21	14.5/72
Maitre de Chai, Chen. Blanc, Cal., USA., '20	16/80
Michel Vattan, Sauv. Blanc, Sancerre '22	21/105
Sylvaine & Alain Normand, Chard., Burg., Fr. '21	16/80
Thomas George, Chard., Rus. River, USA, '13	19/95

ROSÉ

Thierry Delaunay, "La Vignette", Fra. '22	16/80
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RED

Bouchard, "Reserve", P. Noir, Burgundy, Fra. '20	18/90
Willowbrook, P. Noir, Rus. River, USA '20	16/80
Dom. Guion, Cabernet Franc, Bourgueil, Loire, Fr. '18	16/80
Roco, Pinot Noir, Willamette Valley, USA, '21	18.5/92
Cain "Cuvée", Merlot Blend, Napa, USA NV13	18/90
Jean-Luc Baldes, Malbec, Cahors, Fra. '18	15/75
Damilano, Nebbiolo, Barolo, Piedmont, Ita. '18	25/120
Hindsight 20/20, Cab. Sauv., Napa, USA '20	17/85
Seppeltsfield, Shiraz, Barossa, Australia, '19	16/75
Chappellet, "Mountain Cuvee", Cal., USA '19	22/110
R. Mondavi, Cab. Sauv., Napa, USA '19	28/140

SWEET

Kopke, 20yr Tawny, Oporto, Portugal	16
Cha. St. Vincent, Sauternes, Bord., Fra. '15	27

COCKTAILS

Bluelulemon 18

Basil Infused Barebone Vodka, Blueberry, Lime Lemon, Basil

OFTD Margarita 18

El Jimador Tequila, Lime, Watermelon, Orange Curacao, Fleur de Sel

Bless Your Heart 17

Grandial Brut, Pierre Ferrand Cognac Purple Pea Flower Tincture

Nancy's Creek 15

Plantation Pineapple Rum, Chinola Passion Fruit Rum, Lemon

Naked & Fabuloso 17

Ojo de Tigre Mezcal, Lime, Orange Curacao Casa de Aristi Txabentun

Southern Belle 19

House Peach Infused Vermouth, Ford's Gin, Cocchi Americano

ZERO PROOF

St. Agrestis Phony Negroni 12

Muddled Orange & Lightly Sparkling

Blood Orange Ginger Smash 12

Mint, Blood Orange, Lemon, Ginger

BEER

Draft

Steady Hand Cloudland Hazy IPA	8
Steady Hand Mexican Lager	8

BOTTLES & CANS

Stella Artois	8
Miller Lite	6
Sweetwater 420	8
Sweetwater IPA	8
Scofflaw Basement Light IPA	8
New Realm Psychedelic Rabbit IPA	8

SPIRITS

BOURBON •

EAGLE RARE	16
WATHEN'S SINGLE BARREL	24
JEFFERSON'S OCEAN	32
BOMBERGERS DECLARATION	34
LITTLE BOOK CHAPTER 5	46

SCOTCH •

DEWARS	11
DALMORE 12 YR	24
MACALLAN 12 YR	29
MACALLAN 15 YR	48
TALISKER 10 YR	26
SPRINGBANK 10 YR	31



Please ask our Team Members to provide our full selection of Spirits

PLEASE DRINK RESPONSIBLY.
NO ALCOHOLIC BEVERAGES ARE ALLOWED OFF PROPERTY AT ANY TIME AND
MUST BE CONSUMED WITHIN THE DESIGNATED AREAS.

Be prepared to show I.D. - No alcoholic beverages will be served to patrons under 21



DESSERT

Cacao Indulgence 14

*Komuntu 80% Chocolate Mousse, Sponge Cake
Cacao Jelly, Komuntu Ice Cream*

Exotic Fruit Mousse 13

*Mango-Passion Mousse, Mint Cookie Crumble
Mango-Mint Sorbet*

Sweet as a Peach 13

*Grilled Peaches, Yellow Corn Cake
Vanilla-Peach Caramel, Passion-Peach Sorbet*

Pecan Pie 13

*Goat Cheese Ice Cream
Vanilla-Pecan Whipped Cream*

TC Chocolate Chip Cookie 12

Black Lava Sea Salt, Vanilla Bean Ice Cream

Sorbets **GF VEG V** 10

Daily Selection

Pastry Chef - Christian Castillo

Executive Chef - Christopher Grossman

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AFTER DINNER DRINK

TC Espresso Martini 16

Bare Bone Vodka, TC Coffee Liqueur, Espresso

TC Amaro 13

Signature blend of Italian Amaro's

BRASH

ESPRESSO	4
COFFEE	3.5
CORTADO	4.5
CAPPUCINO	4.5
LATTE	5.5
MACCHIATO	4.5

HOT TEA 5

Mint • Chamomile • Earl Grey

Jasmine Green • English Breakfast • Yuzu Peach

LITTLE

ONES



THE CHASTAIN

Garlic Bread Grilled Cheese 12

French Fries, Garlic, American Cheese

Chicken Nuggets 10

French Fries

Mac N' Chee 10

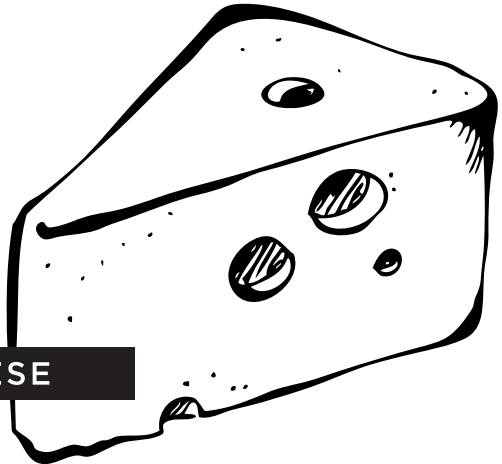
Egg Pasta, Bread Crumbs

Crudite 7

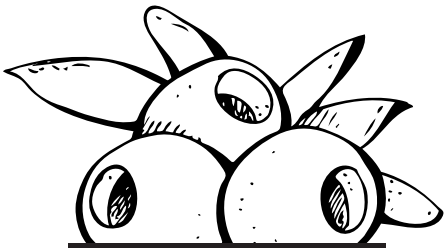
*Carrots, Celery,
Buttermilk Ranch*

Cheese Burger 15

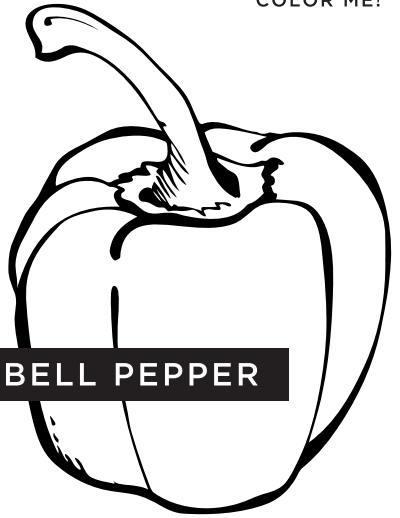
*French Fries
Ketchup, Pickle*



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OLIVES



BELL PEPPER



TOMATO



SHRIMP



GARLIC