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
TG Garden Ginger & Citrus Condiment, White Ponzu

Cornmeal Tempura Okra VEG 14
Boiled Peanut Hummus

SFB Shishito Peppers GF V 15
Soy Sauce, Lime, Fleur de Sel

Beef Tallow Tater Tots 24
Creme Fraiche, Chives, Osetra 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, TG Garden Basil
Buttermilk Ricotta, EVVO, 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 Pipersade
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 28
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
Rasmatzzz 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

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

SIDE

House French Fries 10
Ketchup, Dijonaise

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

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.
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

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

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>TC Espresso Martini</td>
<td>16</td>
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<tr>
<td>Bare Bone Vodka, TC Coffee Liqueur, Espresso</td>
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<tr>
<td>TC Amaro</td>
<td>13</td>
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<tr>
<td>Signature blend of Italian Amaro’s</td>
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**BRASH**

<table>
<thead>
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<tbody>
<tr>
<td>ESPRESSO</td>
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<tr>
<td>COFFEE</td>
<td>3.5</td>
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<tr>
<td>CORTADO</td>
<td>4.5</td>
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<tr>
<td>CAPPUCINO</td>
<td>4.5</td>
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<tr>
<td>LATTE</td>
<td>5.5</td>
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<tr>
<td>MACCHIATO</td>
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**HOT TEA**

<table>
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<tbody>
<tr>
<td>Mint</td>
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<tr>
<td>Chamomile</td>
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<tr>
<td>Earl Grey</td>
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<tr>
<td>Jasmine Green</td>
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<tr>
<td>English Breakfast</td>
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<tr>
<td>Yuzu Peach</td>
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</table>
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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