

CHICKEN ~~AND~~ THE EGG

MODERN FARMSTEAD FARE

GEORGIA RESTAURANT WEEK
JULY 17 – 23, 2017

EXECUTIVE CHEF + OWNER marc taft
CHEF DE CUISINE briton loeffler
25. | PERSON

www.chickandtheegg.com

BEFORE SUPPER

– choose 1 –

BLACKEYED PEA HUMMUS grilled pita, tapenade

NASHVILLE HOT CHICKEN crispy springer mountain thigh, AL white sauce, our pickles, wonder bread

FRIED GREEN TOMATOES pimento cheese fondue, tomato jam

SHRIMP & CORN FRITTERS jezebel sauce

WATERMELON SALAD watermelon, arugula, goat cheese, pickled onions, mint dressing

SUPPER

– choose 1 –

BRAISED BEEF SHORT RIB smoked gouda grits, garlicky green beans, bordelaise, preserved lemon gremolata

NOT MAMA'S MEATLOAF buttermilk mashed potatoes, braised greens, mushroom gravy

SHRIMP + GRITS smoked gouda grits, heywood's tasso, caramelized onions, blistered tomatoes, low country sauce

ENCHANTED SPRINGS NORTH GEORGIA MOUNTAIN TROUT roasted potatoes, green beans, blistered tomatoes, pecan butter, arugula

CHESHIRE PORK LOIN buttermilk mashed potatoes, roasted Brussel sprouts, peach jam

AFTER SUPPER

– choose 1 –

PEANUT BUTTER PIE high road creamery peanut butter ice cream

BOURBON-CHOCOLATE PECAN PIE high road creamery vanilla fleur de sel ice cream

PEACH COBBLER high road creamery saigon cinnamon ice cream

SPECIAL THANKS TO OUR RESTAURANT WEEK MENU PARTNERS

ENCHANTED SPRINGS
HIGH ROAD CREAMERY
RIVERVIEW FARMS

HERITAGE FARMS CHESHIRE PORK
HEYWOOD'S MEAT HAUS
SPRINGER MOUNTAIN FARMS

