

Valentine's  
Day! 2018

321 W HILL STREET DECATUR GEORGIA 30030 (404) 496-6863



EXECUTIVE CHEF  
Michael Semancik

## 1st Course

choice of

### Warm Arugula & Blackberry Salad

candied walnuts, point ryes bleu,  
crispy rye, lemon vinaigrette

### Charred Angels on Horseback

pomodoro tomato, horseradish broth

PINOT GRIGIO

*Dusi, Paso Robles 2016*

## 2nd Course

choice of

### Smoked Filet of Beef Wellington

duchess potato, white asparagus,  
traditional bernaïse

### Maine Lobster Garganelli

english peas, ricotta, smoked bacon,  
roasted corn noge

SYRAH

*Brotte Esprit Barville, Cotes du Rhone 2014*

## 3rd Course

choice of

### Belgian Brownie Sunday

smoked almond,  
vanilla fleur de sel ice cream

### Chocolate Covered Strawberry Waffle Skewers

"CHAMPAGNE COCKTAIL"  
*prosecco, oleo-saccharum, bitters*

3 Course Menu \$40  
Wine/Cocktail Pairings \$25

## SHARE

SAVANNAH ARTICHOKE DIP - 12

crispy lavosh

PBR BATTERED CAULIFLOWER - 10

(ASK YOUR SERVER & TRY IT UNBATTERED & GLUTEN FREE)

gruyere, horseradish sour cream

BANG ISLAND MUSSELS - 13

andouille, herb-caper butter, crusty bread

## SNACKS

CASHEW CRUSTED CATFISH FINGERS - 8

charred scallions, sweet n' sour leeks, spinach,  
uncle karl's secret sauce

AVOCADO DEVEILED EGGS (4) - 8

chili-lime crab

CHARRED ANGELS ON HORSEBACK - 10

pomodoro tomato, horseradish broth

## SOUP & SALADS

WARM ARUGULA & BLACKBERRY SALAD - 9

candied walnuts, point reyes bleu, crispy rye,  
lemon vinaigrette

FRENCH ONION CROCK - 7

gruyere, sourdough crouton

CHOPPED VEGETABLE SALAD - 8

tuscan kale, seasonal vegetables, herb vinaigrette

BABY GEM WEDGE - 8

statesboro bleu, tomato, tobacco onion, ranch

HIGH-QUALITY  
PRODUCTS

## CHEF'S CAMP

TESTED AND  
APPROVED

MEATLOAF - 16

strauss veal, kurabota pork, certified angus beef,  
mushroom gravy

SERVED WITH:

mac n' cheese, sauteed baby carrots

## BOWLS

SMOKED CHUCK RIB STROGANOFF - 16  
pappardelle, crimini mushroom, english peas,  
aged parmesan

MAINE LOBSTER GARGANELLI - 20

english peas, ricotta, smoked bacon,  
roasted corn noge

BROILED CAULIFLOWER & FARRO - 16

fontina, fresh greens, roasted tomato, radicchio,  
sauvignon blanc cream

## PLATES

5 HOUR FLAT IRON STEAK - 25

spicy fries, blue cheese aioli

GRILLED GINGER BBQ YELLOW FIN TUNA - 23

crispy rice cakes, escarole, wild mushroom broth

CHESHIRE PORK SCHNITZEL - 20

bourbon apples, watercress, mustard cream

PAN SEARED ATLANTIC SALMON - 22

chevre pearl cous cous, broccoli rabe,  
sweet chili molasses

SMOKED FILET OF BEEF WELLINGTON - 24

duchess potato, baby carrot, traditional bernaïse

The Neighborhood Home of Happy Campers

DINNER (DAILY STARTING AT 5:00PM)