

GENERAL PAUL'S WINGS crispy wings with flavor choice of SWEET HOTLANTA, SALSA BÚFALO or HONEY YUZU LEMON PEPPER. served with buttermilk ranch. 11⁹⁵

CORNBREAD SKILLET

Choice of BRAMBLEBERRY JAM or JALAPEÑO, BACON & CHEDDAR. freshly baked homestyle cornbread. fleur de sel. butter. 8⁹⁵

CRISPY CALAMARI golden fried calamari. fried jalapeños. green goddess drizzle. thai basil marinara. charred lemon. 14⁹⁵

APPETIZERS

CRACKLIN' DEVILED EGGS

buttermilk fried chicken skin. dijon egg mousse. smoked paprika. chili sauce dollop. chives. 8⁹⁵

GOUDA GRIT FRITTERS smoked gouda grits. flash-fried fritters. bacon-onion jam. citrus vinaigrette. mixed greens. chives. 8⁹⁵

CRAB CAKE lump crab cake. arugula. remoulade schmear. citrus vinaigrette. charred lemon. 14⁹⁵

FRIED GREEN TOMATO CAPRESE

fried pickled green tomatoes. mozzarella pimento cheese. fresh basil. sun-dried tomato pesto. yellow heirloom tomato. balsamic reduction. 9⁹⁵

CRISPY BRUSSEL SPROUTS

flash-fried brussels. bourbon maple glaze. chili powder. herbs. 8⁹⁵

PEI MUSSELS pan-roasted mussels. white wine garlic broth. fresh basil. dolce piccante peppers. toasted ciabatta. applewood smoked bacon. 14⁹⁵

SOUP & SALADS

BOTANICAL SALAD mixed greens. arugula. cherry tomato. red onion. cucumber. parmesan cheese. fresh strawberry. croutons. almonds. balsamic vinaigrette. 7⁹⁵

SOUP DU JOUR chef's medley of fresh ingredients. made daily. please ask server. MKT

COBB SALAD avocado. eggs. bacon. red onion. cucumber. cherry tomato. bleu cheese. field mix. choice of dressing. 7⁹⁵

CAESAR SALAD chopped romaine. arugula. panko gratin. grated parmigiano reggiano. blistered peppadews. caesar dressing. 7⁹⁵

add CHICKEN. 6⁹⁵ || add SHRIMP. 12⁹⁵ || add SALMON. 15⁹⁵ || add COLOSSAL CRAB & SHRIMP. 18⁹⁵

Available Dressing: Ranch || Bleu Cheese || Balsamic Vinaigrette || Caesar || Citrus Vinaigrette || Creamy Vinaigrette || Honey Basil Vinaigrette

CHEF'S SEASONAL VEGETABLE PLATE

Fresh locally sourced chef's selection of farm to table vegetables. 20⁹⁵

THE BOILED

slowly simmered in our signature boil...

CRAWFISH. 12⁹⁵/lb

SNOW CRAB. 28⁹⁵/two clusters

SHRIMP shell-on, head-off. 18⁹⁵/lb

** add cajun 50/50 (2 cajun corn+2 cajun potato) - 4⁹⁵

Boil Flavors:
• Low Country Boil
• Mild Garlic Butter
• Spicy Garlic Butter

BOIL COMBOS

SINGLE BOIL COMBO †. 1 Snow Crab cluster. 1/2lb Shrimp. 1/2lb Crawfish. 2 cajun potatoes. 2 cajun corn. 35⁹⁵

DOUBLE BOIL COMBO †. 2 Snow Crab clusters. 1lb Shrimp. 1lb Crawfish. 4 cajun potatoes. 4 cajun corn. 69⁹⁵

† no substitutions on boil combos

THE SMOKED

in-house daily wood-smoked bbq meats...

SMOKEHOUSE PLATE

1/2 rack ribs & 1/2lb brisket; served with choice of two sides & garlic toast. 32⁹⁵

SMOKED RIBS

St. Louis Style Ribs served with choice of two sides & garlic toast

1/2 RACK OF RIBS PLATE. 23⁹⁵

FULL RACK OF RIBS PLATE. 33⁹⁵

SMOKED BRISKET

Brisket plates served with choice of two sides & garlic toast

1/2LB BRISKET PLATE. 20⁹⁵

1LB BRISKET PLATE. 29⁹⁵

THE FRIED

seasoned & deep-fried to golden perfection...

CRISPY FRIED CHICKEN COMBO

1/2 bird served with choice of two sides. 23⁹⁵

Available Sauces (sauce served on side):
Original Crispy || Sweet Hotlanta ||

|| Salsa Búfalo || Honey Yuzu Lemon Pepper ||

FRIED PLATTERS

Fried platters served with poppy seed coleslaw, herb-seasoned fries, tartar, cocktail sauce & lemon

CATFISH PLATTER 4pc seasoned deep-fried catfish. 21⁹⁵

SHRIMP PLATTER 10pc seasoned deep-fried butterflied shrimp. 26⁹⁵

SEAFOOD PLATTER 2pc seasoned deep-fried catfish. 5pc seasoned deep-fried seasoned butterflied shrimp. jumbo lump crab cake. 36⁹⁵

SEA SELECTION

SHRIMP & GRITS

sautéed gulf shrimp. andouille sausage. smoked gouda grits. cherry tomato. charred corn. okra crisps. creole sherry bisque. 25⁹⁵

SCALLOP & GRITS

pan-seared scallop. andouille sausage. smoked gouda grits. cherry tomato. charred corn. okra crisps. creole sherry bisque. 29⁹⁵

FRA DIAVOLO LINGUINE

spicy white cream sauce. shrimp. mussels. baby spinach. panko gratin. herb linguine. garlic & chili. freshly grated parmigiano reggiano. 28⁹⁵

HERB-SEARED SALMON*

pan-seared atlantic salmon fillet. potato & parsnip mash. crispy brussel sprouts. chili chutney. chives. sesame seeds. charred lemon. 26⁹⁵

UPTOWN YUZU SEAFOOD

pan-seared scallops, salmon & shrimp. spicy creamed asparagus & orzo. peppadew peppers. honey yuzu lemon pepper sauce. crispy leeks. 30⁹⁵

BLACKENED TROUT

blackened nc rainbow trout fillet. rosé bisque. corn maque choux. arugula. citrus vinaigrette. charred lemon. 24⁹⁵

KIMCHI SEAFOOD PAELLA crispy skillet rice. kim chi. peppadew peppers. calamari. PEI mussels. shrimp. jumbo lump crab. sunny side egg. scallions. sesame seeds. District Yummy Yum Sauce. 30⁹⁵

LAND OPTIONS

LEMONGRASS LAMB CHOPS pan-roasted lamb chops. lemongrass & ginger marinade. mushroom medley & orzo. peppadew peppers. sautéed asparagus. mint romesco. 39⁹⁵

BRAISED SHORT RIB braised boneless short rib. potato & parsnip mash. roasted carrots. demi-glacé. crispy onion straws. chives. 31⁹⁵

CREAMY CAJUN CHICKEN PASTA cajun chicken breast. andouille sausage. fresh malfadine pasta. roasted garlic. holy trinity. cajun cream sauce. baby spinach. diced tomato. 25⁹⁵ † sub blackened shrimp +4

TRUFFLED MUSHROOM PASTA handmade portabello & cremini mushroom tortellini. caramelized onions. roasted mushroom medley. truffle au poivre cream. parmigiano reggiano. 25⁹⁵ † add grilled chicken +6

THE DOUBLE DISTRICT*

two-quarter lb duck fat-infused beef patties. smoked applewood bacon. american cheese. red onions. b & b pickle. roasted garlic aioli. toasted brioche bun. served with herb-seasoned fries. 15⁹⁵

ATLANTA HOT CHICKEN SANDWICH country fried chicken breast. kickin' sweet hotlanta sauce. house coleslaw. b & b pickle. garlic aioli. toasted brioche bun. served with herb-seasoned fries. 14⁹⁵

CHIMICHURRI NY STRIP* 12oz pan-seared ny strip. red wine & cumin marinade. mexican-style street corn. red bliss potatoes. chimichurri sauce. cilantro. charred lime. spring onion. 36⁹⁵

POPPY SEED COLESLAW green & red cabbage. carrots. cranberries. pumpkin seeds. poppy seed dressing. 4⁹⁵

CAJUN CORN, CAJUN POTATOES OR CAJUN 50/50 mild garlic butter. old bay. parsley. 4⁹⁵

GARLICKY ASPARAGUS sautéed asparagus. garlic butter. 4⁹⁵

SIDES

*** sub sides +2

COLLARD GREENS

smoked hammocks. apple cider-braised collards. 4⁹⁵

HERB-SEASONED FRIES

crispy fries tossed with herbs. 4⁹⁵
add truffles & parmigiano reggiano +2

SMOKED GOUDA GRITS

Logan Turnpike Stone Ground Grits. smoked gouda. 4⁹⁵

MAC & CHEESE four-cheese blend. panko gratin. chives. 4⁹⁵

add truffles +2

POTATO & PARSNIP MASH creamy mashed potatoes. parsnip. roasted garlic. chives. 4⁹⁵

GARLICKY GREEN BEANS sautéed green beans. garlic butter. 4⁹⁵

CORN MAQUE CHOUX roasted corn. andouille sausage. okra. holy trinity. cherry tomatoes. 4⁹⁵

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. AN 18% GRATUTITY WILL BE ADDED TO PARTIES OF 6 OR MORE. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.