

## STARTERS & SMALL PLATES

**MARINATED OLIVES**, myrtle leaf, orange, garlic, smoked salt, Spanish Cornicabra olives 9

**SWEET POTATO & RICOTTA FRITTERS**, cheese & potato fritters, jalapeño-onion jam 12

**PIMENTO CHEESE**, aged white cheddar-pimento spread, onion scape vinegar, winter veg crudités, radish, carrot, bok choy 14

**BLOOD ORANGE & TUNA CRUDO**, LA yellowfin tuna, blood orange ponzu, lime, poblano, cilantro, black sesame 16

**SORGHUM & SESAME FRIED CARROTS**, heirloom carrots, Split Creek Farm goat yogurt, cara cara orange, aleppo chilies, daikon shoots 14

**STRAWBERRY, RADICCHIO & FETA SALAD**, first SC berries, Split Creek Farm goat feta, tarragon & honey dressing, harissa walnuts, pickled red onion 15

**OYSTER MUSHROOM MOUSSE TOAST**, shiitake-black garlic mousse, Dark Spore gold mushrooms, pickled daikon radish, sunflower shoots, Rise Bakery sourdough 15

**FOCACCIA & OIL**, rosemary bread, Greek olive oil 9

## PLATES

**SPECKLED TROUT & FIELD PEAS**, saltwater trout, citrus zest, Sea Island red field peas, kale, fennel, tomato, sweet peppers, basil pistou, carrot tops 29

**ZUCCHINI PAPPARDELLE**, long pasta, aromatic spiced butter, ginger, chili flake, basil, fennel, tarragon, white wine, pistachio, Parmesan 26

**SCALLOP & SHRIMP RISOTTO**, Atlantic scallops, gulf shrimp, saffron-shrimp broth, garlic, lemon zest, Parmesan, chili oil, gremolata, fennel fronds 30

**FRIED CHICKEN & COLLARDS**, seven spice, brined boneless thighs, rice flour-panko fried, Growing Green Farms collards, ginger-sweet pepper sauce, scallion, sesame 30

**ADOBO SHORT RIB**, grass-fed Brasstown boneless braised short rib, garlic, chili and tomato barbecue charred, cabbage slaw, fried shredded sweet potato, oregano, lime 34

20% Gratuity will be added to parties of six or more  
Due to limited supply, no substitutions please and thank you.

Consuming raw or undercooked meats & seafood may increase your risk of foodborne illness

1826 BISTRO  
ON THE GREEN