ENTREES

CAVE AGED CHEDDAR AGNOLOTTI
Lord’s country ham, peas, lemon, black pepper $14

SOUTHERN FRIED STEAK
wild mushroom-black pepper gravy, hen egg sunny side up $15

SQUID INK TAGLIATELLI
calamari, jumbo lump crab, chives, fresno chilies, heirloom tomatoes $15

JUMBO LUMP CRAB
soy-ginger vinaigrette $15

CURED & SMOKED FISH BOARD
vidalia onion whipped cream cheese, oatmeal crackers, pickles $14

PEACH-LORD’S COUNTRY HAM FLATBREAD
arugula, ricotta salata $10

APPETIZERS

CHEROKEE TOMATO-WILD BERRY GAZPACHO
garden vegetables, torn croutons $7

TUNA TARTARE*
petite greens, avocado, puffed rice, lemon $10

HAND PULLED BURRATA
spicy honey, arugula, spicy honey, georgia olive oil $10

LUNCH

SANDWICHES

OYSTER PO’ BOY
smoked bacon aioli, preserved lemon, rocket lettuce, potato roll, hand cut fries $12

GEORGIA REUBEN
smoked turkey, comeback sauce, cole slaw, cali road creamery swiss, chocolate rye-stout bread, hand cut fries $12

3 CHURCH LAMB BURGER
red onion marmalade, gorgonzola fondue, arugula, hand cut fries $14

PERUVIAN ROASTED CHICKEN SALAD
fines herbs, bibb lettuce, hand cut fries $10

SALADS

SHADY LANE
bibb lettuce, grilled peaches, vidalia onions, candied pecans, poppy seed dressing $9

FIELD ARUGULA
ricotta salata, caramelized lemon dressing $8

21 HOUR
farm vegetables, smoked bacon, cave aged cheddar cheese, green goddess dressing $10

add Filipino Steak* $8, add Tuna* $7, add Pulled Chicken $5

Gluten free options available. Please inform your server if you have any food allergies. An automatic gratuity of 18% will be added to all parties of 8 or more.

* This item may be undercooked. Consumption may be unattended to cause salmon, paralytic shellfish or egg may increase your risk of food borne illness, especially if you have certain medical conditions.