



ENTRÉES

STEAK FRITES 32

Grilled hangar steak, garlic herb sauce, french fries

BONE IN RIBEYE 42

16 oz Georgia-grown beef, creamy potato puree, roasted mushroom jus

CARRIE'S CATCH MP

Pan roasted fish, provençal vegetables, olive oil

BONE IN PORKCHOP 30

Georgia-grown pork chop, frisée lettuce, mustard vinaigrette

PAN ROASTED SALMON 34

Fresh Atlantic-caught salmon, summer vegetable fricassée

ROASTED POULET ROUGE 30

Herb roasted half chicken, charred carrots, herb sauce

RATATOUILLE 22

Classic French dish of slow cooked vegetables

CARRIE'S BURGER 18

Two all beef smash patties, american cheese, clausen pickles, bacon aioli, toasted brioche bun



STARTERS

DUCK FAT BRIOCHE 4

House made rolls, cultured truffle butter

ASPARAGUS & PROSCIUTTO 12

Crunchy asparagus wrapped in 16 month aged prosciutto, dijonaise

FRENCH ONION SOUP 12

Caramelized gruyere, sourdough croutons

DUCK CONFIT 16

Slow cooked duck leg, fennel, bitter greens salad, mustard vinaigrette

BEEF TARTARE 16

Local minced beef, pickled mustard seeds, raw horseradish, herb aioli, house chips

PROSCIUTTO BOARD 15

16 month prosciutto, whole grain mustard, marinated olives, simply dressed greens

SHRIMP COCKTAIL 14

House made cocktail sauce, chives, lemon

SALADS

SALAD LYONNAISE 12

Mixed greens, poached egg, smokey bacon vinaigrette

NIÇOISE 14

Capers, tuna, egg, olives, tomato, herbs, olive oil

SIMPLE SALAD 8

Mixed greens, shaved radish, lemon vinaigrette

SIDES

TRUFFLE FRIES | 8

SMASHED FINGERLINGS | 6

ASPARAGUS | 9

CHARRED CARROTS | 8

TEMPURA GREEN BEANS | 6

SIDE SALAD | 6

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of blood borne illness.