

APPETIZERS

- chopped chicken liver** black bread, cornichons \$12
nueske's thick sliced bacon chimichurri \$12
steak tartare belgian style, pine nuts, fries \$16
blue crab cake grain mustard creme fraiche, napa cabbage & mint slaw \$18
house cured salmon crispy farm egg, lemon cream, black bread \$15
antipasto soppressata, summer vegetables, ligurian olives, artisan cheeses \$18
add la quercia prosciutto + \$4



PRIX FIXE \$35

(t-f, 5-7 bar only)

- soup du jour
 or
 salad vinaigrette
 -
 steak frites
 -
 cheese plate
 or
 sticky toffee pudding

STEAKHOUSE
TRADITIONS*cooked in cast iron*

- 14 oz dry-aged kansas city strip \$48
 16 oz 50 day dry-aged manhattan \$68
 handcut iowa premium filet, \$6/ounce
 16 oz strauss grass-fed ribeye \$62
 32 oz porterhouse for two \$72

ENTRÉES

- pork schnitzel** vidalia onion salad, vella dry jack cheese, peanuts, italian parsley \$28
steak frites maitre d' butter \$25
chimay beer battered fish and chips comeback sauce, malt vinegar \$26
duck leg confit georgia chanterelle mushrooms, brussel sprouts, fig gastrique \$28
federal burger ½ pound double stack, american cheese, traditional garnish, fries \$16
sub homemade hatch green chili salsa, and provolone cheese + \$2

SIDES \$8

- mashed fingerling potatoes
 fries with homemade mayo
 mexican street corn
 beet salad with tahini
 sauteed hen of the woods mushrooms
 heirloom tomato panzanella salad
 brussel sprouts

ADD ONS \$4

- béarnaise sauce
 sweet grass dairy asher blue cheese
 sweet grass dairy green hill cheese
 au poivre sauce
 chasseur sauce
 nueske's thick slice of bacon



Sunday - Thursday 5pm-10pm, Friday and Saturday 5pm-11pm. Plate split charges apply.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
 1050 Crescent Avenue Atlanta, Georgia 30309 * Between 11th And 12th Streets