

APPETIZERS

- nueske's thick sliced bacon** chimichurri \$12
- oxtail french onion soup** gruyere cheese \$10
- chopped chicken liver** grilled bread, cornichons \$12
- steak tartare** belgian style, pine nuts, fries \$16
- blue crab cake** grainy mustard creme fraiche, napa cabbage & mint slaw \$18
- house cured salmon** crispy farm egg, lemon cream & dill \$14
- antipasto** cured meats, artisan cheeses, seasonal vegetables, ligurian olives \$18
add la quercia prosciutto + \$4



PRIX FIXE \$38

(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 30 day 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** onion salad, vella dry jack cheese, peanuts, italian parsley \$28
- steak frites** maitre d' butter \$28
- carolina shrimp and grits** pork belly, beet greens, creole butter \$28
- double cut berkshire pork chop** bone marrow, ellijay apple sauce, collard greens \$30
- federal burger** ½ pound double stack, american cheese, traditional garnish, fries \$16

SIDES \$8

- mashed fingerling potatoes
- fries with homemade mayo
- sauteed hen of the woods mushrooms
- crispy brussel sprouts
- spaghetti squash, black strap molasses
- collard greens, bourbon smoked paprika

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

