



A Made From Scratch, Earth to Table Experience

Starters

Flatbread v 9

Burrata, roasted tomatoes, basil, & Parmesan
-Add prosciutto 2

Mussels & Chorizo GF 13

Kale, heirloom cherry tomatoes & red onion.
Toasted baguette

Clams on the Half Shell GF 15

Bloody mary sauce & cucumber mignonette

Fresh Crab Toast 11

Homemade ricotta & ciabatta, asparagus, red
peppers, lemon, & dill

Carpaccios

Beef Tenderloin GF 14

Pepper crusted & cold smoked. Crispy egg yolk,
red onion, capers, arugula & Parmesan

Salt Roasted Beet GF V 10

Chevre cream, candied lemon, radish, mint, &
spiced pecans.

Salads

Grilled Organic Romaine GF 11

Roasted tomatoes, grilled red onion &
Parmesan
Caesar dressing & cornmeal chicken Livers

Cha Bella Farm Salad MKT

Fresh pickings from our local farmers

Peach & Tomato Caprese GF V 10

Burrata, prosciutto, basil, & Balsamic Reduction

Boards

Bacon & Bourbon GF 36

SRF candied bacon, braised pork belly,
guanciale, & pancetta. Seasonal accoutrements.
Accompanied by 3 tasting of 13th Colony
(Americus, Ga) Whiskey

Local Cheese & Jam V GF 18

An ever changing selection from our area.
Seasonal jam & honeycomb

Mains

Fresh Catch of the Day MKT

Seared Grouper GF 29

Sea Island red pea & black eyed pea succotash.
Charred okra & crispy potatoes. Provençal

Filet of Beef GF 40

Mushrooms, & confit potatoes fondant.
Bordelaise

Brined Pork Chop GF 26

Creamed collards & pork belly lardons.
Sweet & sour peppers.

****Please allow a minimum of 25 minutes to prepare this dish**

Pepper Crusted Ribeye GF 43

Garlic whipped potatoes & asparagus.
Crispy egg yolk.

Sides

All 8

Asparagus V GF

Creamed Collard Greens V GF

Succotash V GF

Risotto V GF

Farro Risotto V

Whipped Potatoes V GF

Pasta & Risotto

Ga White Shrimp & Risotto GF 28

Garden beans & heirloom cherry tomatoes.
Chardonnay-tarragon pan sauce
-add crab meat 3

Mushroom & Ricotta Ravioli v 28

Garlic kale, sage brown butter & almond slivers
-limited availability

Fettuccine Frutti Di Mare 33

Clams, mussels, scallops, & shrimp.
Fra Diavolo & toasted ciabatta

Herb Chicken Breast 24

Farro antica risotto, roasted radish, shiitake
mushrooms, & charred okra. White truffle oil
gravy

A La Carte Additions

Add to any entree or starter

Ga White Shrimp GF 10

Sea Scallops GF 12

Chicken GF 8

Crispy Chicken Livers GF 3

We Love Our Local Farms & Producers

Swampy Appleseed Mushrooms
Focus Farms
Local Farm Bag
Charleston Cheese House

Forsyth Farmers Market
Russo's Seafood
Readees Bees
Cha Bella Garden

Sweet Grass Dairy
Savannah River Farms
Southern Swiss Dairy
Anson Mills

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions. 20% Gratuity applied to parties of 6 and more

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