



Appetizers

Cracked Creamer Potatoes 9

Rosemary Fried Potatoes, Chives, Garlic "Aioli", Sea Salt Finish

Foie Gras Crème Brule 16

*Shaved Asparagus, Pickled Beets, Watercress, Marinated Currants
Black Pepper Lavash*

Jumbo Shrimp Cocktail 16

Lemon Wedge

Escargot 12

Garlic + Chive Butter, Puff Pastry

Salads & Soups

Classic Caesar Salad 7/10

*Parmesan Reggiano Cheese, Olive Oil Croutons
Sicilian Anchovies, Chopped Hearts of Romaine, Caesar Dressing*

Globe "Wedge" Salad 7/10

*Roth Buttermilk Bleu Cheese, Scallions, Applewood Smoked Bacon
Cherry Tomatoes, Half Head Baby Iceberg, Creamy Bleu Cheese Dressing*

Farmers Salad 6/9

*Forsyth Farmers Market Tomatoes, English Cucumber, Carrots
Local Mixed Lettuce, Champagne Herb Vinaigrette*

Carrot Mochi 12

Pickled Parsnips, Roasted Asparagus, Carrot Vinaigrette, Pistachio Dukkah

Chilled English Pea Soup 12

Crème Fraiche, Snipped Chives, Jumbo Lump Crab

French Onion Soup 12

Slow Cooked Onions, Applejack, Gruyere, Sourdough

Seafood

Miso Glazed Scottish Salmon 21/28

Steamed Rice, Pineapple Edamame Relish

Pan Seared Snapper MKT

Mushroom Crepes, Haricot Verts, Herbed Beurre Blanc

Coriander Dusted Diver Scallops 38

Farro, Julienne Beet Greens, Cider Gastrique

Hand Cut Steaks

Prime Filet Mignon
6 oz \$34
10 oz \$42

**Heritage Farms
Pork Chop 14 oz**
\$28

**Brasstown Dry Aged
Kansas City Strip 14 oz**
\$52

Prime NY Strip Loin
12 oz \$36

**Palmer's Signature
Cowboy Ribeye 22 oz**
\$62

Ribeye 16 oz \$48

Each meal includes choice of side & sauce, please speak with your server regarding any dietary restrictions.

Sides 5

*Haricot Verts | Creamed Spinach | Asparagus | Whipped Potatoes | Baked Potato
French Fries | Brussel Sprouts | Sautéed Forest Mushrooms | Garbanzo & Black Bean Cake*

Steakhouse Sauces

Béarnaise | Cabernet Veal Jus | Chimichurri | Lemon Beurre Blanc | Peppercorn Jus

Premium Enhancements 14

*Lobster Mac & Cheese | Foie Gras | *Seasonal Truffle MKT*

Mains

Bone-In Joyce Farm's Chicken Breast 21 

*Honey Dijon & Pecan Encrusted, Red Skinned Potatoes, Haricot Verts
Sweet Tea Chicken Jus*

Coal Fired King Trumpet Mushroom 22 

Marinated White Beans, Grilled Lemon, Tomato "Fondue"

Steak Frites 26

Hanging Tenderloin Steak, Truffle Fries, Parmesan Reggiano, Bearnaise

"Throwback Classics"

Calf 's Liver 22

*4 oz Veal Calf Liver, Smashed Potatoes, Wilted Spinach
Bacon Lardons, Natural Veal Jus*

Truffled Mushroom Pasta 26 

*Pappardelle, Wild Forest Mushrooms, Truffle Cream Sauce
Confit Lemons, Grilled Sourdough*

Coal Roasted Lamb Chops 34 

English Pea Risotto, Baby Carrot, Chimichurri

For our guests with allergies, please inquire with your server on available options prepared by the Chef.
We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur.
Regrettably, we cannot guarantee the complete absence of allergens.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.