



## Appetizers

### Cracked Creamer Potatoes 9

*Rosemary Fried Potatoes, Parmesan Reggiano, Chives, Garlic Aioli, Sea Salt Finish*

### Braised Lamb Croquettes 14 GF

*Coriander Scented Winter Squash Puree, Roasted Brussel Leaves, Pistachio Crumble*

### Jumbo Shrimp 16 GF

*Chilled Shrimp, Cocktail Sauce, Lemon Wedge*

### Escargot 12

*Garlic + Chive Butter, Puff Pastry*

## Salads & Soups

### Classic Caesar Salad 7/10

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

### Globe "Wedge" Salad 7/10 GF

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

### Farmers Salad 6/9 GF

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

### Beet & Citrus Composition 12 GF

*Mandarin Orange, Blood Oranges, Tangerine, Watercress, Endive, Roasted Beets  
Local Chèvre, Citrus Vinaigrette, Almond Brittle*

### French Onion Soup 12

*Slow Cooked Onions, Applejack, Gruyere, Sourdough*

## Seafood

### Pan Seared Scottish Salmon 21/28 GF

*Fresno Pepper Gel, Braised Root Vegetables, Celery Foam*

### Pan Seared Swordfish MKT GF

*Braised Kale, Roasted Root Vegetables, Saffron Aioli, Apple Crisp*

### Coriander Dusted Jumbo Diver Scallops 38 GF

*Black Truffle Butter, Lentils, Lardons, Beet Puree, Charred Lemon*

## Hand Cut Steaks **GF**

**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*

### 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 **GF****

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

### **Stuffed Acorn Squash 19 **GF & VEG****

*Charred Leek & Wild Rice Pilaf, Huckleberry Glaze, Lemon Beurre Blanc*

### **Steak Frites 26**

*Hanging Tenderloin Steak, Truffle Fries, Parmesan Reggiano, Bearnaise*

### **Sous Vide Duck Breast **GF** 28**

*Sous Vide Duck Breast, Charred Leek, Cranberry, Wild Rice Pilaf  
Butternut Puree, Huckleberry Glaze*

## “Throwback Classics”

### **Calf 's Liver 22**

*4 oz Veal Calf Liver, Smashed Potatoes, Wilted Spinach*

*Bacon Lardons, Natural Veal Jus*

### **Truffled Mushroom Pasta 26**

*House made Pappardelle, Wild Forest Mushrooms, Truffle Cream Sauce*

*Confit Lemons, Grilled Sourdough*


### **Braised Short Rib **GF** 32**

*Smoked Gouda Course Ground Grits, Baby Carrots, Crispy Kale*

*Natural Jus, Sherry Vanilla Gastrique*

For our guests with allergies, please inquire with your server on available options prepared by the Chef.

**GF** - Denotes menu items that are Gluten Free as listed.

 promotes whole plant and vegetable foods that are nutrient dense dark colored close to source and prepared minimally.

\*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.

12.14.2021