

# The Feed Store Restaurant

www.TheFeedStoreRestaurant.com • Dinner Menu • Chef Cooper Miller • Summer 2011  
Phone 404-209-7979

<u>First</u>	<u>Third</u>	<u>Fourth</u>
(*Not available on appetizer platter)		
Fried Calamari - 9 Pepper Vinegar - Crystallized Ginger - Allison's Cotton Honey	Fried Chicken - 19 Mac and Cheese - Coca Cola Baked Beans - Ga. Moonshine BBQ Sauce	Sweet Grass Goat Cheese Cake - 8 Red Wine Fig Compote -
Yvonne's Chicken Wings - 8 Sweet Potato Waffle - Sorghum Syrup	Georgia Royal Red Shrimp and Grits - 18 Poached Shrimp - Pickled Onion - Buerre Blanc Sweet grass Grits - Garlic Chips	Chocolate Fried Pies - 7 Vanilla Ice Cream
Local Cheese Plate - 10 Kumquat Jam - Honeycomb - Pretzel Toast Points	Carolina Trout - 21 Local Pea/Fresh Corn Succotash - Tomato Caper Relish - Buerre Blanc	Sweet Potato Pecan Pie - 7 Sorghum Ice Cream - Salted Caramel
Prince Edward Mussels - Bacon 8 Coconut Milk - Chili - Kaffir Lime - Lemongrass	Grilled Eden Farms Pork Chop - 24 White Bean puree - Braised Red Cabbage - Pork jus - Candied Mustard	High Road Ice Cream (per Scoop) - 2 Vanilla - Sorghum - Mexican Chocolate/Chile - Corn pudding - Sweet Tea Sorbet - Gin n' Juice Sorbet
BBQ Quail Deviled Eggs (3) - 6 Local Egg - Poached Quail - BBQ - Crackling	Day Boat Scallops - 25 Cauliflower "Risotto" - Grilled Onion Pesto - Tomato Jam - Bacon Powder	<u>Coffee &amp; Tea</u>
*New Orleans BBQ Shrimp - 10 Georgian Royal Reds - Tarragon Toast	Baseball Cut Sirloin (8oz.) - 29 Truffle Mashed Potatoes - Baby Summer Squash - Mushroom Demi	Regular & Decaf 2.75
*Piquante Poppers - 6 Truffle Honey - Goat cheese - Cilantro	Braised Short Rib - 25 White Sweet Potato Gratin - Braised Greens - Beef Jus - Onion Jam	Espresso 3.50
*BBQ Duck Spaghetti - 7 Duck Confit - Moonshine BBQ Sauce - Hand Made Pasta	Vegetable Plate (Choice of 3) - 12 (not available as entrée with restaurant.com) Truffle Mash - Mac and Cheese - Coca-Cola Baked Beans - Sweet Grass Grits- Baby Squash- Braised Greens - Pea Succotash Sweet Potato Fries - House Frites	Cappuccino 3.75
<u>Second</u>	**Ask your server about other vegetarian options**	Café Latte 3.75
Caesar Salad - 7 Deviled Egg - Onion Rings		Tea 2.00
Iceberg Wedge - 7 Ranch - Southern Trail Mix		
Mixed Greens - 7 Spiced pecan - Pear - Parmesan Lemon Vinaigrette		
Dill Pickle Soup - 6 Smoked Paprika Oil - Micro Dill		
Aerated Tomato Bisque - Gruyere Toast 6		



## The Feed Store

• Chef Cooper is happy to cater to all dietary restrictions  
• 20% Gratuity added to parties of 6 or more  
• 5-Course Taste Menu Available

Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.