

**one eared stag**  
**to-go & patio & indoor dining menu**  
**404.525.4479**

january, 2021

dinner

marinated olives	8
oysters, mignonette	12/24
dumpster salad, buttermilk, bacon, carrot, fried bread, manchego, herbs	12
-add grilled chicken, fried chicken	6
pickled beets, citrus, flax seed, valdeon, mint	14
celery salad, apple, radicchio, pecorino, boiled peanut vinaigrette	11
whipped chicken liver, cranberry, apricot, pecan, charred bread	12
pan fried dates, white anchovy, mint, pistachio	14
braised bacon, pear, jalapeno, herbs, radish, 5 spice, lemon vinegar	16
carolina golden rice, collared kimchi, pastured chicken, benne seed, egg yolk	14
“moules frites”, mussels, bacon fat, confit garlic, fermented mustard, cream, fries	19
pastured hot chicken, bread & butter cucumber, white bread	9
fried chicken sandwich, pickled cabbage slaw, fries	14
meatstick, american cheese, pickles, onions, fries	19
shrimp, mussels, & trout stew, tomato broth, corn, pickled fennel, herbs, golden rice	28
whole roasted loupe de mer, brown butter vinaigrette, fried capers, sunflower seed, herbs	29
pastured lamb loin, broccoli, pickled pepper, charred vidalia onion	27
heritage pork chop, parsnip puree, fingerling potato, pear	26
pastured roasted chicken, stone cut grits, creamed kale, cured egg	23
strip steak, confit mushroom, watercress, sauce au poivre	32
 take away-	
un-shucked oysters	18dz
fresh herbs, stracchino cheese, manchego, valdeon, whipped chicken liver, bone broth	
to-go cocktail mixers, beer, bottles of wine	
whole chicken, chicken thigh, steelhead trout, whole loupe de mer, shrimp, mussels, lamb loin, ground chuck, bacon, pork chop, strip steak	