

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

march, 2021

dinner

marinated olives	8
oysters, mignonette	18/36
dumpster salad, buttermilk, bacon, carrot, fried bread, manchego, herbs	12
-add grilled chicken, fried chicken	6
persimmon, ricotta, honey, sunflower, chia seed, toast	14
celery salad, apple, radicchio, pecorino, boiled peanut vinaigrette	11
artichoke, wheat berries, nduja, red onion, basil, calabrese chili, almond picada, lemon vinegar	14
heirloom tomatoes, arugula, lemon vinegar, pink pepper	13
eggplant, benne seed tahini, honey comb, bee pollen, mint	16
whipped chicken liver, onion marmalade, fried onion, charred bread	12
pan fried dates, white anchovy, mint, pistachio	14
asparagus, gribiche, nutmeg, paddle fish roe	17
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
whole roasted loupe de mer, brown butter vinaigrette, fried capers, sunflower seed, herbs	30
pastured lamb loin, broccoli, pickled pepper, charred vidalia onion	28
heritage pork chop, creamed corn, wheat berries, fresno chili	26
pastured roasted chicken, stone cut grits, cured egg, sea island red peas	23
strip steak, celery root puree, black truffle, spinach	35
 take away-	
un-shucked oysters	18dz
fresh herbs, manchego, whipped chicken liver, bone broth	
to-go cocktail mixers, beer, bottles of wine	
whole chicken, chicken thigh, whole loupe de mer, mussels, lamb loin, ground chuck, bacon, pork chop, strip steak	