

THE TAVERN
at
ATLAS™

Our chefs created perfectly portioned small plates in the spirit of true Southern hospitality. We encourage you to savor several dishes and dine at your own pace.

PETIT LOBSTER POT PIE

Nueske's Smoked Bacon, Pearl Onion, Brandy, Puff Pastry,
Wilted Romaine 12

CITRUS-CURED SALMON FLATBREAD

Red Onion-Radish Slaw, Capers, Dill, Mascarpone,
Everything Bagel Spice 10

ATLAS SLIDERS

Ground Wagyu, Smoked Gouda-Pimento Cheese,
Tucker Farms Green Leaf, Toasted Brioche Bun 19

**ISLAND CREEK ROASTED OYSTERS
ON THE HALF SHELL**

Chorizo Jus, Cilantro, Cracklin' 4 per order 16

HARVEST SALAD

Dried Tart Cherries, Granny Smith Apples, Local Greens,
Toasted Oat and Walnut Crumble, Pecorino Romano,
Cider-Sherry Vinaigrette 10

SAUTÉED SNOWPEAS, LEAVES AND SHOOTS

Aleppo Pepper, Ginger, Garlic 7

TRIPLE-COOKED CRISPY PARMESAN THYME FRIES

Brined, Blanched and Flash Fried, Black Truffle Hollandaise 7

CHEESE TWISTS

Parmigiano-Reggiano, Thyme, Puff Pastry 6

ROSEMARY ROASTED RUBY BEET TARTARE

The Woodsman & Wife Cheese, Toasted Pecans and Walnuts,
Beet Chips 7

CRISPY CHICKEN FRITTERS

Chicken Confit and Rilette, Panko Crust, Black Truffle-Aioli 9

GEORGES BANK PAN-SEARED SEA SCALLOP

Nueske's Applewood Smoked Bacon Chips, Avocado Mousseline,
Romaine, Buttermilk Vinaigrette 15

CARAMELIZED VEAL SWEETBREADS

Honey Glaze, Charred Broccoli, White Shoyu, Nam Pla,
Cilantro, Toasted Benne 17

24-HOUR CAST IRON SEARED STEAK

Hand-Cut, Aged Wagyu, Shiitake-Maitre'd Butter,
Grilled Croutons, Crispy Onions 19

Before placing your order, please inform your server if a person in your party has a food allergy.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*