

LARGOS

DINNER

Starters

FRIED GREEN TOMATOES Cornmeal Breaded, Roasted Red Pepper Aioli, Goat Cheese, Peach Salsa	14
PIMENTO CHEESE Tillamook Cheddar, Bacon Jam, Crisp Toast Points	12
SEARED CRAB CAKES Remoulade, Spring Greens	18
FRIED MUSHROOMS Rome GA Lions Mane Mushrooms, Lemon Aioli	10
CRISPY CALAMARI Lightly Breaded Crispy Squid, Herbs, Lemon Aioli	18
CHEF'S CHARCUTERIE Chef Selected Locally Sourced Meats and Cheeses	28

Greens

BABY BEET SALAD Oven Roasted Beets, Creamy Herb Ricotta, EVOO, Local Greens	16
CAESAR SALAD Romaine Lettuce, Croutons, Parmigiano Reggiano, Ceasar Dressing	14
HOUSE SALAD Carrots, Cherry Tomatoes, Turnips, Goat Cheese, Grilled Peach Vinaigrette, Local Greens	12
SMALL HOUSE SALAD	6

"Our mission is to cultivate a vibrant and inclusive culinary experience that celebrates local flavors, fosters community connection, and the art of dining."

Mains

BUTTERMILK FRIED CHICKEN Potato Puree, Brussels Sprouts, Black Pepper Gravy	32
PAN SEARED SEA BASS* Charred Corn and Lady Pea Succotash	40
SEA SCALLOP RISOTTO* Chanterelle Mushrooms, Confit Tomatoes, Lemon, Parsley, Creamy Risotto	38
ROASTED LEMON TARRAGON HALF CHICKEN Yellow Squash Casserole, Sauteed Green Beans	30

Steaks and Chops

STEAK PEPERONATA* Marinated Flat Iron Steak, Bell Peppers, Tomatoes, Braised Cipollini Onions, Baby Carrots	35
GRILLED FILET MIGNON* 8oz Filet, French Onion Brown Butter Jus, Potato Puree	45
LAMB SCOTTADITO* Grilled Lamb, Creamy Polenta, Local Oyster Mushrooms, Chili Pepper, Balsamic	45

Sides

CRISPY BRUSSELS SPROUTS Mustard Vinaigrette, Dried Cranberries, Pepitas	7
FINGERLING POTATOES Fried, Salsa Verde	
SAUTEED GREEN BEANS Local Green Beans, Shallots, Herbs	
BAKED SQUASH CASSEROLE Local Squash, Cheddar, Breadcrumbs	
HEIRLOOM TOMATO CUCUMBER SALAD Heirloom Tomatoes, Cucumber, Eggplant Puree, Breadcrumbs, Parmesan	

**consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs increases the risk of foodborne illnesses*