

LARGOS

DINNER

Starters

BEEF TARTAR	22
Filet Mignon, Foie Gras Torchon, Chives, Served with Toasted Baguette	
ROASTED BONE MARROW	17
Canoe Cut Beef Bones, Caramelized Onion Jam, Toasted Baguette, Parsley	
CRISPY PORK BELLY	17
Butternut Squash Purée, Grilled Delicata Squash, Crispy Grits	
PIMENTO CHEESE	12
Tillamook Cheddar, Bacon Jam, Crisp Toast Points	
SEARED CRAB CAKES	22
Remoulade, Spring Greens	
FRIED MUSHROOMS	14
Rome GA Lions Mane Mushrooms, Lemon Aioli	
CRISPY CALAMARI	18
Rhode Island Style, Sweet Italian and Banana Peppers, Herbs, Lemon	
CHEF'S CHARCUTERIE	28
Chef Selected Locally Sourced Meats and Cheeses	

Shell Bar

SHRIMP COCKTAIL	
1/2 LB Jumbo Shrimp, House Made Cocktail Sauce	24
1/4 LB Jumbo Shrimp, House Made Cocktail Sauce	12
Ask your server about our fresh daily selections of Oysters and additional Shell Bar Specials*	

Greens and Soup

FENNEL AND APPLE SALAD	14
Shaved Fennel, Local Apple, Frisée, Radicchio, Maple Vinaigrette, Candied Pecans	
CAESAR SALAD	14
Romaine Lettuce, Croutons, Parmigiano Reggiano, Caesar Dressing	
HOUSE SALAD	12
Carrots, Cherry Tomatoes, Turnips, Goat Cheese, Local Greens, Buttermilk Ranch	
SMALL HOUSE SALAD	6
SEASONAL SOUP	10

Mains

BUTTERMILK FRIED CHICKEN	32
Potato Purée, Brussels Sprouts, Black Pepper Gravy	
GEORGIA SHRIMP RISOTTO	32
Local Shrimp, Tomato Risotto, Bacon, Cheddar Crisp	
PAN SEARED HALIBUT*	45
Roasted Mushrooms, Cipollini Onions, Cannellini Bean Purée, Bordelaise Sauce	
SEA SCALLOPS*	42
Potato Pavé, Roasted Apple Butter, Arugula Salad	

Steaks and Chops

DRY AGED NEW YORK STRIP	55
8oz Dry Aged New York Strip, Beer Battered Delicata Squash, Wild Mushroom Puree, Oyster Mushrooms, Butternut Squash	
GRILLED LAMB CHOPS*	50
Australian Lamb, Calabrian Soubise, Confit Sunchoke, Grilled Okra, Sunchoke Chips	
GRILLED FILET MIGNON*	58
8oz Filet, French Onion Brown Butter Jus, Potato Puree	
GRILLED KUROBUTA PORK CHOP	42
Sweet Potato Macaire, Sautéed Brussel Sprouts, Apple Cider Jus	

Sides

CRISPY BRUSSELS SPROUTS	8
Serrano Ham, Paprika Aioli	
CRISPY SWEET POTATOES	
Pepper Relish, Crispy Chorizo	
BRAISED COLLARD GREENS	
Smoked Bacon, Pepper Vinegar	
ROASTED FINGERLING POTATOES	
Salsa Verde, Parmesan	
SEASONAL VEGETABLE	
Locally Sourced Daily Vegetable	

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

LARGOS

DRINKS

Largos Favorites

MAPLE SMOKED OLD FASHIONED

14

Silas Jones, Bitters, Maple Simple

CITRUS ON CHEROKEE

15

Artisanal Mezcal, Grapefruit, Lime, Agave

THE EINSTEIN

14

Tequila Blanco, Mint, Cucumber, Lime, Soda

Craft Cocktails

BLOOD ORANGE PAPER PLANE

15

Bourbon, Aperol, Amaro, Blood Orange Juice

SMOKED VELVET MANHATTAN

15

Dickel Rye, Amaro, Sweet Vermouth

PEPPERMINT WHITE RUSSIAN

15

Vanilla Vodka, Kahlua, Heavy Cream, Festive Peppermint Swirl

CRAN APEROL SPRITZ

14

Prosecco, Aperol, Cranberries, Hint of Citrus

COCONUT MOJITO

15

White Rum, Fresh Mint, Lime, Coconut Cream, Splash of Soda

POM-TINI

15

Pomegranate Vodka, Fresh Citrus, Simple Syrup

BOULEVARDIER

15

Bourbon, Campari, Sweet Vermouth

Beer

MICHELOB ULTRA, 12 oz

5

MODELO ESPECIAL, 12 oz

6

JAI ALAI IPA, 12 oz

7

Mocktails

POM MULE

10

Fresh Pomegranate, Fresh Lemon, Dash of Simple Syrup, Fever Tree Ginger Beer

PEACH LEMON DROP

10

Fresh Lemon Juice, Fresh Peach Purée, Sparkling Water

PELLEGRINO SPARKLING WATER 33oz

6

Wine List

Glass/Bottle

BUBBLES

Cantine Maschio, Vineyards of Treviso, Italy

10

Glass Jeio, Bisol Prosecco, Italy

60

Veuve Clicquot, "Yellow Label", Champagne, France

145

SAUVIGNON BLANC

Rapaura, Marlborough, New Zealand

14/52

Quilt, Napa Valley, California

13/47

CHARDONNAY

Hess Select, Monterey County, California

10/35

Mer Soleil Silver, Wagner Family, Monterey, California

12/52

PINOT GRIGIO

Santa Margherita, Italy

15/64

RIESLING

St. Urbans, Hof Mosel, Germany

52

ROSÈ

Rodney Strong, Healdsburg, California

11/40

PINOT NOIR

Benton Lane, Oregon

13/50

Cherry Pie, Napa Valley, California

14/56

Lange, Willamette Valley, Oregon

65

MERLOT

Emmolo, Wagner Family of Wine, Napa, California

75

Goldschmidt Chelsea, Alexander Valley, California

14/54

RED BLENDS

Tapestry, Paso Robles, California

14/45

CABERNET SAUVIGNON

Bonanza Vine Keeper, Wagner Family, California

16/62

Justin, Paso Robles, California

19/75

Faust, Napa Valley, California

40/145

Bread & Butter Reserve, Napa Valley, California

93

Tarot L'Ermite, Napa Valley, California

142

Vineyard 29 "CRU", Napa Valley, California

155

Cade "Howell Mountain", Napa Valley, California

255

CORKAGE FEE

20 Each 2 Bottles Max