

REID'S CAFE + RAW BAR

SINCE 2015

BITES



CHEDDAR BAY BISCUITS 8
jalapeño butter

SHRIMP BOULETTE 14
calabrian tomato jam

**APPALACHIAN
CHARCUTERIE BOARD** 25
*Sweet Grass dairy cheese, fried livermush,
sea island red pea hummus, Spotted Trotter
charcuterie, pickles, Appalachian fry bread*

REIDS'S RAW BAR
check out our menu

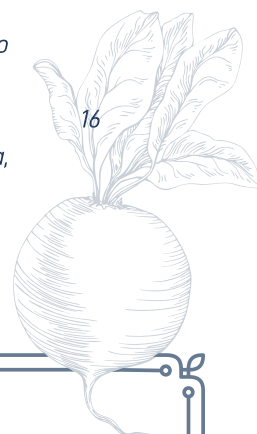
SOUP + SALADS

OYSTER SOUP 18
*clams, tomato broth, mirepoix,
Bill Dough baguette, fennel rouille*

KILT' GREEN SALAD 14
*bacon fat, cornbread crumb, shaved
shallots, pickled egg, bitter greens*

CAESAR SALAD* 14
*baby gem, benne seed caesar,
roasted garlic crouton, manchego*

BEET SALAD 16
*salt roasted beets, radicchio, feta,
crushed hazelnut, GA evoo*

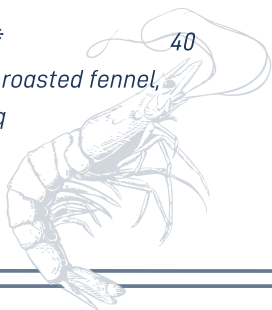


PLATES

BRAISED DUCK LEGS 40
*dirty farro verde, sorghum bbq sauce,
mustard onions*

PORKCHOP ROULADE* 55
*braised collard stuffing, hoppin john,
Benton's bacon jam*

SHRIMP + GRITS* 40
*Marsh Hen Mill blue grits, roasted fennel,
Benton's bacon, NOLA bbq*



FRIED CHICKEN 30
*whipped yukon gold potato, green
beans, black garlic peanut gravy*

STEAK OF THE DAY* mp
crawfish étouffée, fried cabbage

PASTA OF THE DAY* mp
chefs choice regional seasonal ingredients

FISH OF THE DAY* mp
chefs choice regional seasonal ingredients

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

***It is the customers responsibility to inform their server(s) of any and all allergies • 20% gratuity added to parties of six or more*

Dinner Menu