

brg PROVISIONS

GF • *gluten-free* V • *vegan*

shared plates

- \$6** HOUSE CUT FRIES ^{GF}
COTIJA-BLACK PEPPER DUST, AJI VERDE
- \$6** DAYSPRING POLENTA FRIES ^{GF}
EVERYTHING SPICED TOMATO JAM, RICOTTA SALATA, CHIVES
- \$10** CHORIZO MEATBALLS
HOUSE MADE CHORIZO, BEEF, PEPITAS, COTIJA CHEESE, GOLDEN YOGURT
- \$10** LOCAL MUSHROOMS
GRIDDLED CORNBREAD, ADOBO BUTTER, RICOTTA CHEESE
- \$8** CHILAQUILES ^{GF}
GUAJILLO CHILI SAUCE, TORTILLA CHIPS, GREEN OLIVES, COTIJA CHEESE, FRIED EGG ✦
- \$8** BLACKENED REDFISH RILLETTES
FRIED CAPERS, MARINATED SHALLOTS, INDEPENDENT BAKERY BAGUETTE
- \$8** LUNA SHRIMP TOAST
CRUSHED ALMONDS, LUNA CHALLAH BREAD, CHILE MAYO, GREEN ONIONS

small plates

- \$7** KALE CAESAR
PASILLA CROUTONS, PUMPKIN SEEDS, ROASTED CARROTS, COTIJA CHEESE
- \$6** CHOPPED SALAD ^{GF+V}
WITH CRISPY QUINOA, TOASTED SESAME SEEDS, MISO-GINGER VINAIGRETTE
- \$10** CRISPY TOFU ✦ BROCCOLI FRIED RICE ^{GF}
FRIED EGG, SOFRITO, CHILI CRISP, TOASTED SESAME SEEDS
- \$16** SHRIMP & REDFISH CEVICHE ^{GF}
LIME JUICE, PICKLED RED ONION, AVOCADO, MINT, SERRANO PEPPER
- \$16** MISO CLAMS
SAPELO ISLAND CLAMS, INDEPENDENT BAKERY BAGUETTE, THAI BASIL
- \$14** ELOTE CATFISH ^{GF}
MASA-CRUSTED NC CATFISH, CHILE-LIME CHARRED CORN, PICKLED GREEN TOMATOES, AVOCADO-BUTTERMILK DRESSING

OYSTERS ✦

Served one of two ways

MP *per*



RAW ✦

GREEN TOMATO MIGNONETTE & HOUSE COCKTAIL SAUCE

ROASTED

CAESAR GREENS, FRIED GARLIC-CHILI SAUCE

large plates

- \$17** SHRIMP VERACRUZ
ROASTED PEPPER RAGOUT, DAYSPRING FARM GRITS, MARINATED SHALLOT & HERB SALAD
- MP** FARROTTO
FARRO COOKED RISOTTO-STYLE WITH ROTATING LOCAL VEGETABLES
- \$14** GINGER-SPICED EGGPLANT ^{GF+V}
TAMARI GLAZED TOFU, SESAME SEEDS, SAUTÉED KALE, GREEN ONIONS
- \$18** BIRRIA ROASTED CHICKEN
ANCHO GINGER ADOBO, COCONUT MASHED SWEET POTATO, CHARRED OKRA SALAD
- \$22** PAN-ROASTED REDFISH ^{GF}
COCONUT RICE CAKES, GREEN PAPAYA, MINT & CUCUMBER SLAW, PECAN-LIME VINAIGRETTE
- \$24** CARNE BRAVA ✦ ^{GF}
8 OUNCE HANGER STEAK, PATATAS BRAVAS, GINGER GRILLED KALE, GUAJILLO DEMI-GLACE
- \$18** AL PASTOR ^{GF}
CHILE-BRAISED PORK SHOULDER, CARAMELIZED PINEAPPLE, COCONUT SWEET MASH, CURTIDO SALAD
- \$13** ROPA VIEJA MELT
BRAISED FLANK STEAK, WHITE CHEDDAR, GREEN OLIVES, SMOKED TOMATO AIOLI, HOUSE-CUT FRIES

✦ *can be* COOKED TO ORDER. THE CONSUMPTION OF RAW OR UNDERCOOKED FOOD SUCH AS MEAT, FISH, AND EGGS MAY CONTAIN HARMFUL BACTERIA WHICH MAY CAUSE SERIOUS ILLNESS.

WINE BY THE CARAFE

\$6 SMALL **\$12** MEDIUM **\$24** LARGE

Ask us about our rotating selection of wines by the carafe

wine

BY THE GLASS | WHITE

- \$8.50 FESS PARKER RIESLING SANTA BARBARA COUNTY, CA 2017
- \$9.00 LAPOSTOLLE GRAND SELECTION CHARDONNAY
VALLE DEL RAPEL, CHILE, 2016
- \$9.00 FINCA REBORDA GODELLO RIBEIRO, GALICIA, SPAIN 2017
- \$10.00 JEAN-FRANCOIS MÉRIEU LES HEXAGONALES
SAUVIGNON BLANC LOIRE VALLEY, FRANCE 2017
- \$13.00 THOMAS GEORGE ESTATES SONS & DAUGHTERS RANCH
CHARDONNAY RUSSIAN RIVER VALLEY, CA 2015

| SPARKLING

- \$8.00 MISTINGUETT CAVA BRUT SPAIN, NV
- \$11.50 MAISON LOUIS DE GRENELLE "CORAIL" ROSÉ BRUT
SAUMUR LOIRE VALLEY, FRANCE, NV



| RED

- \$8.00 HÖPLER PANNONICA BLEND (ZWEIGELT, PINOT NOIR & BLAUFRÄNKISCH) BURGENLAND, AUSTRIA 2015
- \$8.50 LES TROIS COURONNES CÔTES-DU-RHÔNE FRANCE 2016
- \$9.75 CANTINE VALPANE "ROSS PIETRO" BARBERA DEL MONFERRATO PIEDMONT, ITALY 2016
- \$10.50 R. STUART & CO. "BIG FIRE" PINOT NOIR WILLAMETTE VALLEY OREGON 2017
- \$11.00 BODEGAS TRIDENTE TEMPRANILLO CASTILLA & LEÓN, SPAIN 2015
- \$12.00 OBERON MERLOT NAPA VALLEY, CA 2017
- \$14.00 REQUIEM CABERNET COLUMBIA VALLEY, WA 2016

| ROSÉ

- \$9.00 CHÂTEAU CASTEL DES MAURES, "CUVÉE JEANNE" CÔTES DE PROVENCE, FRANCE 2018



DRAFT

Creature Comforts Tropicalia
IPA ATHENS

Terrapin Sound Czech
PILSNER ATHENS

Rotating
SEASONAL

| BOTTLE & CAN

- BUD LIGHT LAGER USA
- \$3.50 BUDWEISER LAGER USA
- MILLER LITE PILSNER USA
- TERRAPIN RECREATIONALE
SESSION IPA 12 oz. ATHENS
- \$5 CIGAR CITY MADURO BROWN ALE TAMPA
- CREATURE COMFORTS CLASSIC CITY LAGER ATHENS
- GREEN MAN PORTER ASHEVILLE
- SECOND SELF THAI WHEAT ATLANTA
- THREE TAVERNS PRINCE OF PILSNER
PILSNER DECATUR

\$6

\$8

- ARCHES MEXICAN LAGER HAPEVILLE
- CREATURE COMFORTS ATHENA BERLINER WEISSE
ATHENS
- CREATURE COMFORTS PARADISO FRUITED BERLINER
WEISSE ATHENS
- EVENTIDE CITRUS GROVE HEFEWEIZEN ATLANTA
- OCONEE BREWING MEAN MACHINE
RED ALE GREENSBORO
- ORPHEUS ATALANTA TART PLUM SAISON ATLANTA
- WILD HEAVEN WISE BLOOD IPA DECATUR
- ATLANTA HARD CIDER ROSE CRAFT CIDER
16 oz. MARIETTA

- \$5 OSKAR BLUES WILD BASIN SPARKLING WATER CLASSIC LIME,
LONGMONT 5% ALC./VOL.

BOOZY WATER

COCKTAILS

* HOUSE FAVORITES

- \$9 LIBERTINE
SIPSMITH DRY GIN, ST-GERMAIN, HONEYSUCKLE MONTANE,
FRESH CUCUMBER
- \$9 YOU WIN AGAIN
13TH COLONY RYE WHISKEY, BANANA-CINNAMON SYRUP
- \$10 ATHENA FRESCA *
JAMAICA INFUSED OLMECA ALTOS SILVER TEQUILA, CREATURE
COMFORTS ATHENA, YELLOW CHARTREUSE, HONEY & LEMON
- \$9 KITTY DARE
BULLEIT BOURBON, SEASONAL SHRUB

- \$9 PINK VELVET
13TH COLONY VODKA, PRICKLY PEAR, VELVET FALERNUM, PEACH
BITTERS
- \$9 CARMEN JONES
MATUSALEM PLATINO RUM, PEYCHAUD'S BITTERS, PINEAPPLE &
LIME
- \$12 PAPER PLANE
AMARO NONINO, APEROL, PIKESVILLE RYE WHISKEY, LEMON JUICE
- \$9 SAN DIEGO ROB *
COLLINS WITH GINGER-TURMERIC INFUSED 13TH COLONY
VODKA & HONEY

thank you! FOR DINING WITH US. PLEASE NOTE WE WILL NOT BE ABLE TO ACCOMMODATE ITEMIZED CHECKS FOR PARTIES OF SIX OR MORE. WE APPRECIATE YOUR UNDERSTANDING & PATRONAGE.

@LRGPROVISIONS

1553 S. LUMPKIN ST. ATHENS, GA 30606

@WALLANDBROADEVENTS