

## Starters

### **SHE CRAB BISQUE . . . . .16**

*asparagus, kale, benton's  
ham crisp*

### **GULF SHRIMP COCKTAIL . .18**

*cocktail sauce, lemon*

### **\*OYSTERS ON THE ½ SHELL . .18**

*cocktail sauce, mignonette,  
lemon*

### **EARLY SPRING**

### **ASPARAGUS . . . . .16**

*smoked trout roe, root baking  
rye, sauce gribiche*

### **BEEF CARPACCIO . . . . .22**

*dry aged ribeye, pickled  
turnips, mustard seed,  
black garlic, cilantro*



## DINNER



## Salads

### **HEIRLOOM BEET SALAD . . .16**

*roasted beets, red boat  
emulsion, pickled red onion,  
smoked georgia trout*

### **MARKET GREENS . . . . .12**

*radish, carrots, cucumbers,  
tokyo turnips, grape tomatoes,  
citrus vinaigrette*

### **LOCAL GREENS &**

### **STRAWBERRIES . . . . .16**

*smoked ricotta, strawberries,  
aged balsamic & lemon*

## Entrées

### **SPRING HALIBUT . . . . .42**

*trumpet, spring squash  
ratatouille, olive tapenade*

### **LOCAL CATCH . . . . .39**

*brioche, bouillabaisse,  
dandelion greens*

### **\*SHRIMP & GRITS . . . . .34**

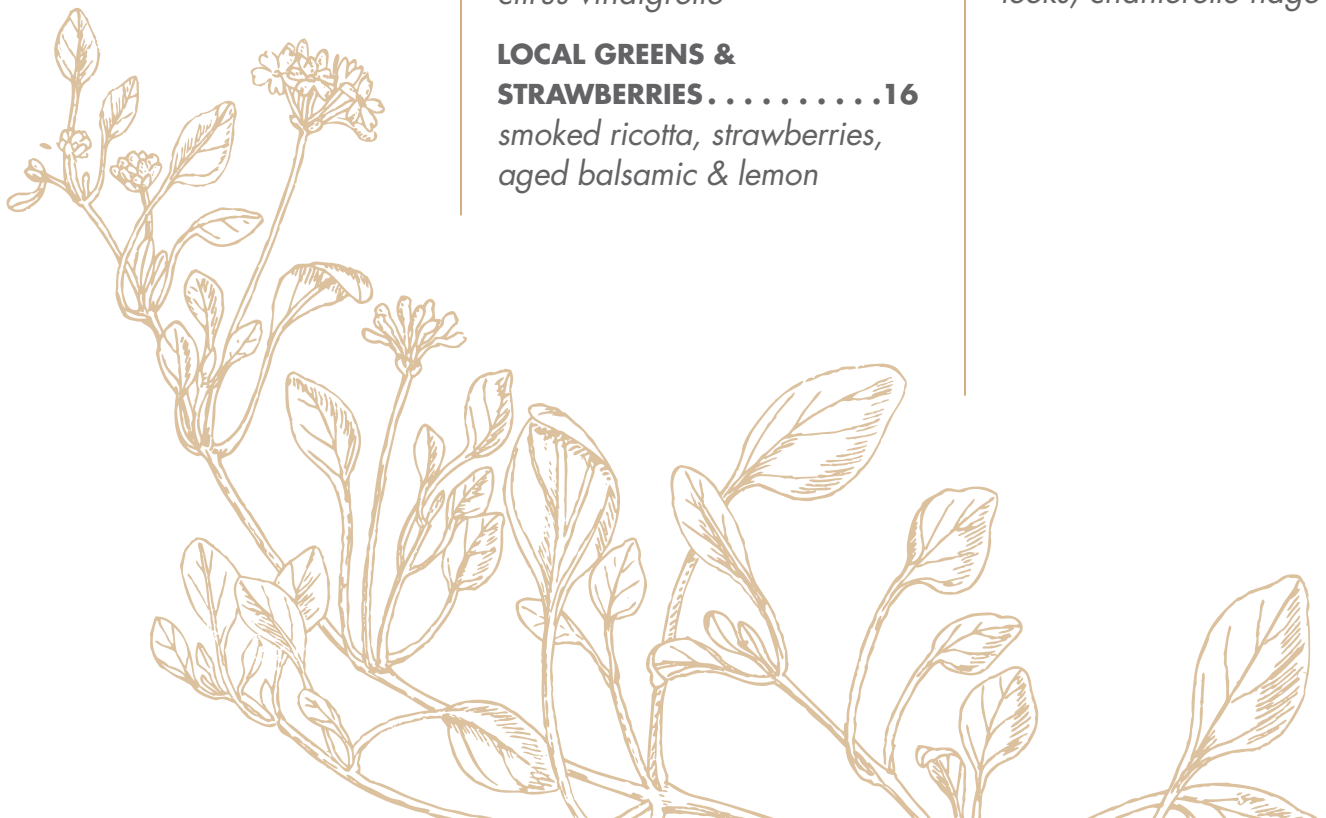
*roasted garlic andouille  
gravy, carolina shrimp,  
benton's ham crisp*

### **HALF BRICK CHICKEN . . .36**

*rosemary, lemon, herb  
dumplings, chicken velouté,  
charred broccolini*

### **PAPPARDELLE . . . . .34**

*fiddlehead ferns, melted  
leeks, chanterelle nage*



## Steak Temperatures

### **RARE**

*red throughout, cool center*

### **MEDIUM RARE**

*hot red throughout*

### **MEDIUM**

*hot red center, pink edges*

### **MEDIUM WELL**

*light pink to center*

### **WELL**

*no pink at all*



## \*Prime Steaks & Chops

*All of Jessamine's steaks are cut from USDA Prime Beef & selected from the finest farms in the country.*

### **FILET MIGNON 10oz . . . . .52**

*linz beef, chicago*

### **DELMONICO CENTER**

### **CUT 16oz . . . . .60**

*halpern's, atlanta*

### **HANGER STEAK 12oz . . . .38**

*niman ranch, oakland*

### **DRY AGED BONE-IN**

### **RIB EYE 18oz . . . . .65**

*linz beef, chicago*

### **DOUBLE-CUT LAMB**

### **CHOPS 8oz . . . . .45**

*niman ranch, oakland*

## Steak Sauces

### **SELECT ONE**

*house steak sauce*

*béarnaise*

*red wine*

*chimichurri*

*brandy-peppercorn*



## Sides

### **LOADED TWICE**

### **BAKED POTATO . . . . .12**

### **LEMON INFUSED**

### **ASPARAGUS . . . . .11**

### **BOURSIN CHEESE**

### **MASHED POTATOES . . . . .11**

### **GRILLED LOCAL SQUASH &**

### **SPRING ONIONS . . . . .10**

### **VIDALIA ONION RINGS,**

### **BLACK PEPPER RANCH . . . .10**

*\*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.*