



## BREAKFAST MENU

### Specialties

**Chef Station \$14.99**

*Made to Order Omelets with your choice of Potato or Grits*

**PI Breakfast \$10.99**

*Two eggs and your choice of Bacon, Sausage, or Ham and Thick Cut Toast*

**Steak and Eggs \$24.99**

*10oz. Ribeye and Two Eggs served with Home Fries, or Grits, Thick Cut Toast, and Jam*

**Eggs Benedict \$13.99**

*Two Poached Eggs, your choice of Bacon, Sausage, or Ham served on an English Muffin with Hollandaise Sauce, and a side of Home Fries or Grits*

### Sweet Treats

**Pancake Stack \$7.99**

*Plain or your choice of Blueberries or Chocolate Chips*

**French Toast \$7.99**

**Belgium Waffle \$7.99**

### Lighter Options & Side Orders

**Fresh Fruit Salad \$5.99**

**Yogurt \$3.49**

**Granola \$2.99**

**Grits \$3.99**

**Home Fries \$3.99**

**One Egg \$1.49**

**Thick toast & Jam \$2.49**

**Gluten free toast \$4.49**

**Tomato Slices \$2.59**

**Bacon or Ham \$4.99**

**Chicken Sausage \$4.99**

**Hollandaise \$2.49**

### Beverages

**Coffee or Hot Tea \$4.25**

**Orange Juice \$3.95**

**Cranberry Juice \$2.95**

**Apple Juice \$2.95**



## Lunch Menu

### Starters

---

#### BreadBasket \$12

House Made Biscuits, Corn Bread with Honey Butter

#### Fried Green Tomato \$14

*Three Fresh Sliced Cornmeal, Breaded Green Tomato served with Three-Cheese Pimento Cheese and 8595 Sauce*

#### Deviled Eggs \$15

*5 Southern Style Deviled Eggs with Tasso Ham, Pickled Red Onions and Okra.*

#### Charcuterie \$22

Assorted Meats and Cheeses

#### Soup of the Day \$12

Cream, Micro Greens, Georgia Olive Oil

### Salads

---

Housemade Ranch, Buttermilk Bleu, and Cider Vinaigrette Available

#### Baby Iceberg Salad \$14

*Tomato, Bacon, Red Onion, Bleu Cheese and Buttermilk Bleu Cheese Dressing*

#### Mixed Green Salad \$15

Tomato, Cucumber, Cider Vinaigrette

### Additions

6 oz. Steak \$15

7 oz. Chicken Breast \$10

6 oz. Salmon \$12



## LUNCH MENU

### Entrée

#### Churrasco Steak \$28

8oz. Churrasco Grilled Pub Steak, Fried Green Tomatoes, Chimichurri, Arugula Salad, and Hand Cut Fries

#### Salmon \$20

Seared Atlantic Salmon, Charred Seasonal Vegetables, Grits, and Bearnaise

#### Nashville Hot Chicken \$18

Nashville Fried Chicken, House Pickles, Buttermilk Dressing, Toasted Potato Bun and Hand Cut Fries

#### 8595 Burger \$20

House Pickles 8595 Sauce, Truffled Bacon Jam, White Cheddar, Toasted Potato Bun, and Hand Cut Fries  
add Lettuce, Tomato, Onion \$4

#### Fettucini Carbonara \$22

House Smoked Bacon, Sweet Baby Peas, Truffle Parmesan, Georgia Olive Oil

#### Smoked Beef Rib Grilled Cheese \$20

Beef Rib Smoked Texas Style, White Cheddar Cheese, Pickled Red Onion, 8595 Sauce, and Hand Cut Fries



## DINNER MENU

### Entrée

#### Whole Fried Fish \$MP

*Stone Grits, Broccoli, & Chow Chow*

#### \*Ribeye \$58

*14oz. Compound Butter Broccoli, Whipped Potatoes, & Demi*

#### \*Crispy Duck \$45

*Roasted Acorn Squash Puree, Seasonal Vegetables, Grits, Pomegranate Gastrique, Toasted Pistachio*

#### 8595 Fried Chicken \$30

*Half Chicken, Smoked Turkey Collard Greens, & Mac & Cheese*

#### \*8595 Burger \$20

*House Pickles, 8595 Sauce, Truffled Bacon Jam, White Cheddar, & Fries*

#### Ham Chop \$32

*Peach Tea Brined and Smoked, Adluh Grits, Collards, House Made Apple Butter*

#### Long Bone Smoked Beef Rib \$60

*Beef Long Bone Rib Smoked Texas Style, Lacquered, Whipped Potatoes, Collard Greens, House Pickles, with a Half Bread Basket*

#### Lamb Shank \$42

*Braised Lamb Shank, Roasted Garlic Hummus, Olive Oil, Sumac, Tomato Salad, Lavash*

#### Crispy Salmon \$38

*Lobster Butter & Saffron Risotto with Golden Chantrelle Mushrooms*

#### Smoked Chicken Pot Pie \$26

*House Smoked Chicken, Classic Vegetables, Collard Green & Bechamel*

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





## DINNER MENU

### Starters

#### **Bread Basket \$12**

*House Made Biscuits, Corn Bread with Honey Butter*

#### **Fried Green Tomato \$14**

*Three Fresh Sliced Cornmeal Breaded Green Tomatoes served with Three-Cheese Pimento Cheese and 8595 Sauce*

#### **Deviled Eggs \$15**

*5 Southern Style Deviled Eggs with Tasso Ham, Pickled Red Onions and Okra.*

#### **Charcuterie \$36**

*Assorted Meats and Cheeses*

#### **Soup of the Day \$15**

*Truffle Cream, Micro Greens, Georgia Olive Oil*

#### **Smoked Bone Marrow \$22**

*Fig Marmalade, Micro Greens, House Pickled Vegetables Olive Oil*

#### **Pimento Cheese Dip \$19**

*Biscuit Crostini add Bacon Jam \$2*

### Salads

#### **Baby Iceberg Salad \$14**

*Tomato, Bacon, Red Onion, Bleu Cheese and Buttermilk Bleu Cheese Dressing*

#### **Mixed Green Salad \$15**

*Tomato, Cucumber, & Cider Vinaigrette*

#### **Beet and Goat Cheese Salad \$18**

*Pickled Red and Yellow Beets, Goat Cheese, Red Onion, and Candied Walnuts with Maple Mustard Vinaigrette*

#### **Additions**

*6 oz. Steak \$15*

*7 oz. Chicken Breast \$10*

*6 oz. Salmon \$12*



## SATURDAY & SUNDAY BRUNCH MENU

### Acai Bowl \$14

Seasonal Fresh Berries, *Granola*, *Coconut*, *Local Honey*

### Avocado Toast \$17

*Crispy Chickpeas*, *Pickled Red Onion*, *Garlicky Cream Cheese*, *Micro Radish*

### Breakfast Biscuit Sandwich \$14

Egg any style, Chicken Sausage, Apple Smoked Bacon, White Cheddar, 8595 Sauce  
Choice of Grits, Breakfast Potatoes, Or Fruit

### Beef Short Rib Breakfast Skillet \$28

Two Eggs any Style, Breakfast Potatoes, Mixed Pepper, Pickled Red Onion,

### Banana Nut French Toast \$17

Bananas Foster, Whipped Creme, Candied Pecans

### Mr. Partridge Breakfast \$18

*Two Eggs any Style and a choice of Grits or Home Fries. Applewood Bacon, & Chicken Sausage*

### Salmon Croquette \$22

*Spicy Aioli, Smoked Pimento Cheese, Adluh Yellow Grits, Two Eggs any Style, Pickled Red Onion, Arugula Salad*

### Chicken And Waffles \$32

*Half a Chicken served on a Waffle with Hot Honey Drizzle*

### Southern Fried Chicken Salad \$22

*Mixed Greens, Cucumber, Red Onions, Green Tomatoes, Deviled Eggs, and Buttermilk Ranch*

### Creole Fish and Grits \$32

*Seared Salmon, Grits, Creole Red Eye Gravy, and Micro Greens*

### Side Orders

Pimento Cheese Adluh Yellow Grits \$5

Smoked Applewood Bacon \$6

Chicken Sausage \$6

Two Honey Butter Biscuits \$6

Three Cheese Mac \$11

Home Fries \$6