

SIX SOUTH

ROOFTOP BAR

Charcuterie

Chef Selection of Assorted Meats and Cheeses, Whole Grain Mustard, Seasonal Jams and Crackers
\$36

Beef Tartare

Capers, Chives, Shallots, Bone Marrow Aioli and Toast Points
\$20

Oysters Rockefeller

Spinach, Bacon, Parmesan Cheese and Toasted Breadcrumbs
\$24

Peel and Eat Shrimp

Served with Old Bay Butter and Cocktail Sauce
\$16

Artichoke and Crab Dip

Creamy Artichoke and Crab Dip with Toasted Focaccia
\$24

Burrata Salad

Georgia Baby Greens, Candied Pecans, Fresh Peaches, and Smoked Peach Vinaigrette
\$16

Baby Iceberg

Tomatoes, Bacon, Red Onion, Blue Cheese Crumbles, and Buttermilk Herb Dressing
\$14

Shrimp and Corn Chowder

Chowder Broth, Mirepoix, Potatoes, Sweet Corn, Shrimp and Oyster Crackers
Cup \$9 Bowl \$14

Herb-Marinated Lamb Chops

Hummas, Arugula, Harissa Vinaigrette and Olive Relish
\$25

Pork Belly and Charred Octopus

Salt Roasted Pork Belly and Charred Octopus, Arugula, Crispy Fingerlings, Calabrian Chili's, Sundried Tomatoes, Olives and Romesco
\$24

Georgia Shrimp

Coconut Rice, Cabbage, Thai Red Curry Sauce and Asian Herbs
\$25

Steak Frites (Hanger Steak)

House Fries, Chimichurri, Marrow Butter and Paprika Aioli
\$28

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