

HOURS

Tue - Thur • 5PM - 10PM
 Fri & Sat • 5PM - 11PM

STONE & WEBSTER

CHOPHOUSE



BILL OF FARE

SHELLFISH TOWER

Served Chilled
 1/2 dozen Oysters, 1/2 lb Jumbo Shrimp,
 1/2 Maine Lobster, 1/2 lb King Crab Legs, Horseradish
 Cocktail, Meyer Lemon Aioli, Mignonette - 95

FRESH SHELLFISH

- 1/2 MAINE LOBSTER25
Cocktail Sauce, Lemon Aioli
- SHRIMP COCKTAIL18
Horseradish, Cocktail Sauce,
Worcestershire Tomatoes, Lemon
- 1/2 LB ALASKAN KING CRAB LEGS38
Cocktail Sauce, Lemon Aioli

OYSTERS

- 1/2 DOZEN OYSTERS ON THE HALF SHELL\$MKT

STARTERS

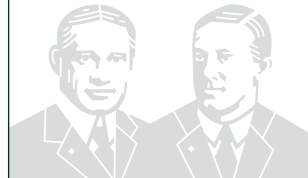
- HAND CUT STEAK TARTARE19
Shallots, Capers, Cornichon, Dijon Aioli,
Egg yolk, Chive, Brioche
- FOIE GRAS TORCHON23
Brioche, Cherry, Mostarda
- PORK BELLY16
Ham Dashi, Peanut, Mushroom, Scallion, Chile
- BLUE CRAB18
Carolina Gold Rice, Trinity, Crab Roe
- SEARED TUNA21
Soy, Sweet Peppers, Stewed Onions
- MUSHROOM BISQUE16
Black Truffle, Walnut
- SW WEDGE14
Blue Cheese, Bacon Lardon, Cured Egg,
Tomato, Shallot, Chive, Green Goddess
- KNIFE & FORK CAESAR14
Grilled Little Gem Lettuce, White Anchovy,
Parmesan, Brioche

SIGNATURES

- 14oz PRIME AGED NEW YORK STRIP 47
- 18oz DELMONICO RIBEYE 66
- 8oz GRASS FED FILET MIGNON 42
- BERKSHIRE PORK CHOP 36
Cold Smoked, Sorghum Jus,
Heirloom Grains
- DIVER SEA SCALLOPS 38
Charred Scallion Shoyu
- FAROE ISLAND SALMON 35
Citrus, Fennel, Hon Dashi
Burre Blanc
- MARKET FRESH FISH \$MKT
Chefs Daily Preparation
- SW BURGER 19
House Bacon, Grilled Onion,
Cheddar, Garlic Parmesan Fries

BUTCHER'S RESERVE

- 12oz BONE-IN FILET 60
Black Truffle Butter
- STEAK FRITES 65
W Black Australian
Wagyu Skirt Steak, Garlic
Parmesan Fries
- SMOKED BONE-IN SHORT RIB 49
Chive, Jus
- 36oz PRIME TOMAHAWK 105
Black Truffle Butter



"Make it simple, but significant."

► Charles A. Stone and Edwin S. Webster

SIDES

- ASPARAGUS Lemon, Almond, Brown Butter 12
- CARAMELIZED BRUSSELS SPROUTS Peanuts, Soy 12
- HEIRLOOM CAULIFLOWER Chili, Lemon, Garlic 11
- FOREST MUSHROOMS Garlic Butter, Herbs, Lemon 13
- HAND CUT POMMES FRITES Garlic, Parmesan, Chives 9
- YUKON POTATO PUREE Crispy Shallot, Chive, Bacon Lardon 14
- CAROLINA GOLD RICE Fine Herb, Butter, Bay 12

ACCOMPANIMENTS

- | | |
|----------------------------|-------------------------------|
| BEARNAISE 4 | HORSERADISH CRUST 5 |
| BLUE CRAB & BEARNAISE 14 | BLACK TRUFFLE BEEF BUTTER 8 |
| ASHER BLUE CHEESE FONDUE 7 | STONE & WEBSTER STEAK SAUCE 5 |

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

STONE & WEBSTER

CHOPHOUSE

COCKTAILS

SUNSET BLUFF 16

Sipsmith Gin, Combier Rose Liqueur, Luxardo Liqueur, Fresh Squeezed Lemon Juice

GENTLEMAN'S AGREEMENT 15

Stranahan's Whiskey, Carpano Antica, Amaro Nonino

IRISH WAKE 14

Slane Irish Whiskey, Luxardo Liqueur, Green Chartreuse, Lime

THE 1902 14

Don Q Gran Añejo, Demerara Syrup, Angostura Bitters, Orange Bitter

FORBIDDEN FRUIT 15

Four Roses Small Batch Bourbon, Fig Syrup, Ginger Ale, Lemon Juice, Mint

THE 50/50 16

Whistlepig Piggyback Rye, Courvoisier VS, St. George's Absinthe, Peychaud's Bitters

THE TELFAIR DAISY 14

Exótico Reposado, Bitter Bianco, Cointreau, Lime Juice

CITRINE DREAM 14

Belvedere Vodka, Seedlip Spice Non-Alcoholic Spirit, Orange Juice, Jack Rudy Grenadine, Dehydrated Grapefruit, Club Soda

Available as mocktail 10

WINE

SPARKLING

	GLS	CRF	BTL
Prosecco, Villa Sandi , "il Fresco," <i>IT</i>	10	20	38
Cava Rose, Poema , <i>SP</i>	11	20	42
Champagne, Veuve Clicquot , <i>FR</i>	25	50	96
Champagne, Taittinger , "La Française," <i>FR</i>	27	54	106

WHITE & ROSE

Chardonnay, Kessler , <i>CA</i>	10	20	38
Pinot Grigio, Terre Di Bacco , <i>IT</i>	10	20	38
Riesling, Leonard Kreuzsch , "Sapphire Selections," <i>DE</i>	10	20	38
Grenache Blend, Fleurs de Prairie , <i>FR</i>	11	22	42
Sauvignon Blanc, Orin Swift , "Blank Stare," <i>CA</i>	16	32	62
Chardonnay, Ferrari , "Carrano," <i>CA</i>	16	32	60

RED

Cabernet Sauvignon, Kessler , <i>CA</i>	10	20	38
Malbec, Terrazas de los Andes , "Altos del Plata," <i>AR</i>	11	22	40
Pinot Noir, J Vineyards , <i>CA</i>	13	26	50
Shiraz, Torbreck , "Woodcutter's," <i>AU</i>	15	30	58
Cabernet Sauvignon, Intrinsic , <i>WA</i>	16	32	62
Merlot, Luke , <i>WA</i>	17	34	64
Zinfandel, Terra D'Oro , <i>CA</i>	18	36	68
Pinot Noir, Far Niete , "En Route," <i>CA</i>	20	40	78
Red Blend, Leviathan , <i>CA</i>	20	40	78
Red Blend, Orin Swift , "Abstract," <i>CA</i>	21	42	82
Petite Sirah, Caymus-Suisun , <i>CA</i>	22	44	86

DESSERT & FORTIFIED (3oz)

Ferreira , Tawny Port, <i>PT</i>	9	-	-
La Fleur d'Or , Sauternes, <i>FR</i>	12	-	-
Recchia , "La Guardia" Recioto, <i>IT</i>	13	-	-
The Rare Wine Co. , Historic Series Savannah Verdelho Special Reserve, <i>PT</i>	16	-	-

TASTING FLIGHTS

3 GLASSES / 3 OZ EACH

THE TOAST	Cava Rosé, Poema , <i>SP</i> Champagne, Taittinger , "La Francaise," <i>FR</i> Prosecco, Villa Sandi , "il Fresco," <i>IT</i>	25
THE GREAT WHITE CHAMELEON	Sauvignon Blanc, Orin Swift , "Blank Stare," <i>CA</i> Pinot Grigio, Terre Di Bacco , <i>IT</i> Chardonnay, Landmark , "Overlook," <i>CA</i>	30
THE RED LADDER	Cabernet Sauvignon, Kessler , <i>CA</i> Pinot Noir, J Vineyards , <i>CA</i> Shiraz, Torbreck , "Woodcutter's," <i>AU</i>	30

BEER

MICHELOB ULTRA Lager, Anheuser-Busch, St. Louis, MO, 4.2%	9
BUD LIGHT Pale Lager, Anheuser-Busch, St. Louis, MO, 5%.....	8
STELLA ARTOIS Lager, Stella Artois, Belgium, 5.0%.....	9
TROPICÁLIA IPA, Creature Comforts Brewing Co., Athens, GA, 5.0%	9
GUINNESS DRAUGHT Stout, Guinness Ltd., Ireland, 4.2%.....	8
QUEEN'S WEISS Hefeweizen, Arches Brewing, Atlanta, GA, 5.2%.....	8

