

DINNER MENU

JUSTIN KEITH
CHEF AND OWNER



SOUTHERN BISTRO

CHASTAIN PARK

WINTER 2024

RYAN SMITH
CHEF DE CUISINE

STARTERS

BISTRO YEAST ROLLS 6 Maldon Sea Salt, Chive Butter	WHITE WINE POACHED PEARS 10 Blue Cheese Fondue, Sliced Almond, Hot Honey
DEVILED EGGS 7 Smoked Bacon, Green Tomato Chow Chow	CRAB RANGOON DIP 13 Sweet Chili, Sesame, Cilantro, Wonton Chips
PIMENTO CHEESE 9 House Pickle, Crusty Bread	HOUSE CURED SALMON* 16 Cucumber, Pickled Red Onion, Caper, Hard Boiled Egg, Crusty Bread
SWEET POTATO FRITTERS 9 Green Onion, Spiced Yogurt	FRIED GREEN TOMATOES 9 Sweet Pepper Jelly, Arugula, Goat Cheese
WILD MUSHROOM TOAST 10 Creamed Wild Mushrooms, Soy Mustard, Parsley, Semolina Bread	BROCCOLI CHEDDAR SOUP Cup 6 / Bowl 8 Herbed Crouton, Buttermilk
BRUSSELS SPROUTS 12 Bacon Maple Glaze, Crispy Onion, Parmesan	

FROM THE GARDEN

SIMPLE GREEN 8 Georgia Lettuce Mix, Cherry Tomato, Cucumber, House Vinaigrette	WINTER CHOPPED 12 Romaine, Shaved Brussels, Red Cabbage, Broccoli, Carrots, Aged Parmesan, Walnut, Maple Dijon Vinaigrette
THE WEDGE 12 Iceberg, Applewood Bacon, Pickled Red Onion, Cherry Tomato, Cucumber, Blue Cheese, Blue Cheese Dressing	SPINACH & ARUGULA 11 Poached Pear, Pickled Red Onion, Goat Cheese, Spiced Pecan, Aged Balsamic Vinaigrette

ADD A PROTEIN TO ANY SALAD • Shrimp | 10 • Grilled Chicken | 8 • Salmon Filet | 9 • Hamburger Patty | 8

*Please be advised that food here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

SANDWICHES

SMF GRILLED CHICKEN 16 Applewood Bacon, Swiss, GA Lettuce Mix, Tomato, Honey Mustard, Egg Bun	SALMON BLT* 18 Sliced Avocado, Baby Arugula, Multi-Grain
SOUTHERN BISTRO BURGER* 15 Aged Cheddar, GA Lettuce Mix, Tomato, Red Onion, House Pickle, Egg Bun	BLACKENED MAHI FISH TACOS 17 Pickled Red Cabbage, Pico De Gallo, Cilantro, Remoulade, Flour Tortilla

ENTREES

NORTH GEORGIA RAINBOW TROUT 28 Red Potato, Green Bean, Leek, Almond, Lemon Butter	BUTTERMILK BONE-IN FRIED CHICKEN 23 Bistro Mac & Cheese, Green Bean, Cucumber-Dill Salad, Chicken Gravy
BEEF FILET MEDALLIONS 38 Herbed French Fries, Red Wine Demi, Roasted Garlic Aioli	3 MEAT MEATLOAF 23 Coca-Cola Braised Collard Green, Whipped Potatoes, Red Wine Gravy
CHICKEN POT PIE 22 Carrot, Celery, Leek, Mushroom, English Pea, Savory Pie Crust	BEEF & BROCCOLI 26 Braised Beef Short Rib, Jasmine Rice, Roasted Broccoli, Sesame Soy Glaze
FISHERMAN'S SEAFOOD STEW 27 Shrimp, Mussels, Mahi, Potato, Tomato, Leek, Celery, Bacon, Cream	

CHOPPED STEAK* 23 Whipped Potato, Garlic Spinach, Crispy Onion, Mushroom Gravy
BEELER'S PORK CHOP* 27 Scalloped Sweet Potato, Braised Red Cabbage, Ham Hock Demi
GULF COAST SHRIMP & GRITS 24 Andouille Sausage, Caramelized Onion, Tomato Pan Gravy
GRILLED SALMON* 28 Roasted Brussels Sprouts, Wild Mushroom, Shallot, Applewood Bacon, Maple Dijon Vinaigrette

WEEKNIGHT SPECIALS

Monday • SMASH BURGER

Tuesday • LAMB SHANK

Wednesday • MUSSELS

Thursday • CRAB CAKES

Friday • SEAFOOD PLATTER

Saturday • PRIME RIB

Sunday • PASTA NIGHT

SIDES

French Fries • Cole Slaw • Stone Ground Grits Sautéed Spinach • Green Bean • Red Cabbage Blistered Red Potato • Whipped Potato Sliced Tomatoes	Cucumber-Dill Salad • Sweet Potato Fries Bistro Mac & Cheese • Brussels Sprouts Scalloped Sweet Potato • Broccoli Coca-Cola Braised Collard Greens
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A 20% Gratuity Maybe Added To Parties Of 6 or More People