

FIRST COURSE

ROASTED BEET SALAD

pistachios, pomegranate, arugula, orange whipped goat cheese, fennel

SHE CRAB SOUP

chili oil, chives, sherry

SECOND COURSE

FLAT IRON STEAK FRITES

chimichurri butter, arugula, old bay fries

PARMESAN CRUSTED TROUT PICCATA

lemon brown butter, capers, crispy potatoes, roasted peppers

THIRD COURSE

CHOCOLATE HAZELNUT NUTELLA PIE

pretzel crust, bourbon caramel, candied hazelnuts

BUTTERMILK PANNA COTTA

spiced sorghum, candied pecans, balsamic marinated figs

*SHELLFISH MAY BE SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. FOR MORE INFO, PLEASE ASK OUR STAFF. BEFORE PLACING YOUR ORDER,
KINDLY INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

#COBBFOODIEWEEK

Tasting Menu

SEPTEMBER 10-17, 2022

Join us as we showcase what being a Cobb Foodie is all about with a three-course chef's tasting menu!

\$44.95 PER PERSON + *Tax & Gratuity*


No substitutions.

Menu subject to availability.

DRIFT



EXECUTIVE CHEF *Will Puryear*
CHEF & OWNER *Doug Turbush*

   @DRIFTOYSTERBAR

