TO SHARE

LOCAL CHEESE AND CHARCUTERIE PLATTER ***$22***
local cheeses and charcuteries, honey comb, quince pate de fruit, grape, walnuts, lavash

AHI TUNA ***$15***
tuna sashimi, fresno pepper sauce, avocado mousse

OYSTER TASTING ***$3 each***
market oyster served with mignonette and fresh lemon

BENTON'S HAM AND PIMENTO CHEESE FRITTERS ***$12***
pimento cheese, Benton's ham croquette, chutney, micro celery

MAINS

LUMEN WAGYU BURGER ***$16***
8 oz wagyu patty, Benton's bacon, Thomasville Tomme wild mushrooms, caramelized onion, brioche

CAESAR SALAD ***$12***
aged parmesan, creamy caesar vinaigrette, spiced crouton

CUBAN STYLE SANDWICH ***$14***
cuban style braised pork, swiss cheese, tarragon mustard, pickles, root vegetables chips

TRADITIONAL PERUVIAN CAUSA ***$16***
crab salad, causa potato, avocado, pickled peppers

SIGNATURE LUMEN TACOS ***$14***
chipotle short ribs, red cabbage slaw, fennel

6 oz FILET ***$32***
poblano chimichurri sauce, kettle chips

CRAB FETTUCCINI ***$26***
homemade fettuccini, brown butter sauce, diced tomato, chopped fresh tarragon

BBQ TOFU ***$22***
carolina rice, escarole

DESSERTS

BREAD PUDDING ***$10***
bread, vanilla custard, vanilla ice cream

VANILLA CRÈME BRULEE ***$10***
fresh seasonal berries

FLOURLESS CHOCOLATE CAKE ***$12***
Valrohna chocolate, chocolate ganache, exotic fruit sorbet

HANGOVER ***$12***
Grand Marnier parfait, strawberry margarita sorbet, tequila gelee, orange breton

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.
20% GRATUITY ADDED TO PARTIES OF SIX OR MORE

Draft beer $7.50

Peroni Nastro Azzuro, Lager, Italy
Burnt Hickory, Ezekiel's Wheel, pale Ale, Kennesaw
Orpheus Life.Death.Life.Truth, IPA, Atlanta
Arches Brewing, Milk Porter, Hapeville

Bottled Beers

Domestic $6.50
Budweiser
Coors Light
Miller Lite
Michelob Ultra
Bud Light
Yuengling Lager

Local Craft $7.50
Jekyll brewing Hop Dang Diggity Southern IPA
Sweetwater 420
Sweetwater Georgia Brown
Three taverns Prince of Pilsen

Imports and Craft $7.50
Amstel Light (Holland)
Corona (Mexico)
Estrella Daura(Spain) *Gluten Free*
Guiness (Ireland)
Heineken (Holland)
Stella Artois (Belgium)
Beck's Non -Alcoholic
Blue Moon (USA)
Sierra Nevada Pale Ale (USA)
Samuel Adams Boston Lager (USA)
Strongbow Cider (England)

Specialty Cocktails $16

The Granny
Vodka, Ginger Syrup, fresh Apple Juice
Ginger Beer, Cinnamon and Nutmeg

Southern Skies Julep
Bourbon, Fresh Blackberries, Fresh Mint
Lemon Juice, Simple Syrup and Plum Bitters

Pearl Martini
Hendricks Gin, Elderflower Liqueur
Prosecco

The Calvador
VSOP Calvados, Ginger Syrup, Apple Cider
Fresh Lemon Juice and Fresh Thyme

California Citrus Cosmo
California Citrus vodka, Cointreau
Pomegranate, Fresh Lime Juice

Cafecito
Irish Cream Liqueur, Frangelico
Frozen Coffee Cubes, Cinnamon and Nutmeg

Champagne and Sparkling Wines

Naveran Brut, Cava, Penedes, Spain	$12/48
Taittinger "La Francais" Brut, France	$19/95
Veuve Clicquot, Brut, NV, France *(half bottle)*	$75

Alternative Whites

PJ Valkenberg *Madonna*, Riesling kabinett Rheinhessen, Germany	$11/44
Patient Cottat Sancerre, Anciennes Vignes Loire Valley, France	$18/70
Monchiero Carbone, *RECIT*, Roero Arneis Piedmont, Italy, DOCG	$15/55
Columna Albariño, Rias Baixas, Spain	$14/50

Chardonnay

Hartford Court, Russian River Valley	$21/80
Babich, (Unoaked), Hawkes Bay,New Zealand	$15/55

Rosé

Miraval Rosé, Côtes de Provence, France	$19/75

Pinot Noir

R Stuart Vignette Willamette Valley, Oregon	$20/80
Schug, Carneros, Sonoma County	$15/55

Cabernet Sauvignon

St. Francis Cabernet Sauvignon, Sonoma	$18/70
Seven Falls Cabernet Sauvignon Columbia Valley, Washington State	$16/60
Stuhlmuller, Alexander Valley	$25/90

Alternative Reds

Franklin Tate Cabernet-Merlot Blend Margaret River, Western Australia	$14/50
Termes by Numanthia, Toro, Spain	$17/65
Cuvelier los Andes, Malbec Mendoza, Argentina	$15/55
Corte alla Flora, Vino Nobile di Montepulciano, Tuscany, Italy DOCG	$16/60
Chateau Cap l'Ousteau, Haut-Medoc Bordeaux, France	$15/55