

# dinner menu

## something shared

deep south duck egg rolls *smoked duck confit, braised turnip greens, georgia grown peach-fig marmalade* 10

thai shrimp lettuce wraps *cucumber, carrots, cilantro, peanut sauce* 10

chicken empanadas *red curry, mango salsa* 9

charcuterie plate *assorted meats, cheese, bread, pickles, apple butter preserves* 16

wicked hens lay deviled eggs *smoked salmon, capers, cream cheese spread* 9

black-eyed peas and roasted red pepper hummus *pickled okra, toasted pita chips* 8

## hot and cold bowls

tomato basil *fried parmesan, fresh parsley* 4c / 7b

clam chowder *fire grilled corn, yukon potatoes, fresh chives* 5c / 8b

house wedge salad *applewood bacon, blue cheese, cherry tomatoes, red onions* 10

caesar salad *house made croutons, shaved parmesan* 7  
add chicken 5, shrimp 6, salmon 7

\*steak and grilled vegetable salad *beef tenderloin (cook to order), grilled onions, mushrooms, zucchini, vidalia bacon dressing* 14

pecan crusted chicken salad *marinated pears, candied walnuts, blue cheese, champagne walnut vinaigrette* 13

house side salad *mixed greens, cherry tomatoes, cucumbers, carrots, feta cheese* 6

## main event

wild mushroom quinoa *red curry, toasted sesame seeds, fresh basil, grilled house vegetables, sautéed kale* 17

\*lamb burger *(cook to order) dill havarti, pecan smoked bacon, berta's buckshot pickles, sweet potato fries* 18

wicked stuffed chicken breast *spotted trotter salami, thomasville tomme, wild mushroom risotto, duck fat brussel sprouts* 21

pan seared 5 spice duck breast *grilled vegetable risotto, micro green salad, fig demi* 23

sesame seared ahi tuna *wasabi-ginger vinaigrette, herb roasted purple potatoes, bacon wrapped asparagus* 27

hickory smoked volcano pork shank *herb roasted potato medley, blue cheese cole slaw, house made barbecue sauce* 24

pecan crusted king salmon *caper beurre blanc, goat cheese polenta, sautéed green beans* 25

\*7oz filet *(cook to order) shallot-herb compound butter, goat cheese polenta, bacon wrapped asparagus* 28

braised beef short rib osso bucco *roasted potato medley, braised carrots, au jus* 27

\*fire roasted colorado lamb chops *serrano demi, duck fat brussel sprouts, goat cheese polenta* 30

pan seared jumbo sea scallops *roasted pumpkin seed pesto linguini, grilled vegetables* 34



**wicked hen**  
RESTAURANT

\*WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESSES