

macon
bistro & larder

starters

- BIBB COUNTY GREENS** | bibb lettuce, braised beet, radish, pecans, buttermilk dressing 8
MACONNAIS SALAD | frisée, lardons, poached egg, mustard vinaigrette 10
SHRIMP BISQUE | pernod, fennel frond, crème fraîche 9
RACLETTE | purple potatoes, viande séchée 11
CHARCUTERIE BOARD | housemade pickles, moutarde à l'ancienne 15
FRIED GREEN TOMATO | pork belly, watercress, spiced tomato aioli 12

supper

- ROASTED CHICKEN BREAST** | collards, onion confit 19
RAINBOW TROUT | le puy green lentils, pecan persillade 22
SEA SCALLOPS | butter bean mash, bacon crumbs, beurre rouge 25
PORK TENDERLOIN | chipotle peach preserve, chèvre soubise, wilted watercress 22
SHORT RIBS | stone ground grits, crispy shallots 26
HANGER STEAK | beurre maître d'hôtel, hand-cut pommes frites 24
CAULIFLOWER STEAK | ratatouille, spring vegetable emulsion, thyme crumble 17

sides

- ESSIE'S BISCUITS** | honey butter, pepper jelly 7
LE PUY GREEN LENTILS | matignon vegetables, dijon vinaigrette 7
HAND-CUT POMMES FRITES | spiced tomato aioli 8
GRILLED ASPARAGUS | hollandaise, meyer lemon zest 8
ROASTED BRUSSELS SPROUTS | black strap molasses, lardons 8
GLAZED CARROTS | brown sugar, bay leaf 8
'MAC'-ON CHEESE | cheddar mornay, panko 9

sweets

- BLACKBERRY COBBLER** 9
MACON S'MORES 11
GIGI MAMA'S COCONUT CAKE 9
COFFEE PRALINE SUNDAE 10
CHOCOLATE PARTY CAKE 9

Dinner | SUN - THURS 5 pm to 11 pm / FRI & SAT 5 pm to midnight
Brunch | SAT & SUN 9 am to 2 pm

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.