TERRA TERROIR

SMALL PLATES

GOLDEN BEETS V GF - $10
Whipped goat cheese, grapefruit, pistachios, petite basil, citrus dressing.

PIMENTO CHEESE BEIGNETS - $12
Bourbon maple bacon jam.

CRISPY BRUSSELS SPROUTS V GF - $12
Tossed in Kung Pao style ginger, garlic, sambal oleek sauce, crushed peanuts, green onion.

RICE KRISPIE TREATS* - $15
Spicy tuna & sushi rice inside, sesame toasted puffed rice & nori outside, sriracha aioli & ponzu for dipping.

JUMBO LUMP CRAB CAKE - $22
Parsnip puree, blood orange vinaigrette.

LAMB LOLLIPOP TRIO* - $25
Grilled lamb lollipops, goat cheese Boursin, red pepper jam, arugula.

SOUP & SALADS

TONIGHT'S SOUP - $11
Seasonal selection, made fresh daily.

STRAWBERRIES & HONEYED GOAT CHEESE GF - $15
Baby lettuces, red onion, goat cheese, roasted pistachios, strawberry balsamic vinaigrette, spinach, feta cheese.

FALL HARVEST SALAD V GF - $15
Baby arugula, bosc pear, roasted pecans, dried cranberries, ricotta salata, maple brown butter vinaigrette.

SPINACH, FETA & WARM BACON - $15
Spinach, feta, blueberries, red onions, pepitas, warm bacon vinaigrette.

MANGO GREEN PAPAYA SALAD GF - $16
Mixed greens, mango, green papaya, sweet bell peppers, pomegranate seeds, cilantro, green onions, honey & fresh lime vinaigrette.

CAESAR SALAD - $14
Romaine heart, grana Padano, torn croutons, Caesar dressing.

SIDES $7

- Steamed Broccoli Florets
- Butter-smashed Yukon Potatoes
- Hand Cut Parmesan Seasoned Fries
- Green Beans
- Brussel Sprouts
- Sauteed Forest Mushrooms

Monday: 50/50 Night
All Wines $50 or less 50% Off

Tuesday: TIME OUT
Professor's Comfort Cocktails $11

Wednesday: STRIP TEASE
Kansas City Strip & Glass of Banshee Cabernet $51 (15% Off)

MAIN PLATES

BUTTERNUT SQUASH RAVIOLI V - $24
Brie, roasted squash, wild mushrooms, spiced pepitas, sage brown butter.

SKILLET ROASTED HALF CHICKEN GF - $24
Butter smashed Yukon gold potatoes, green beans, rosemary pan jus.

NEW ORLEANS BARBECUED SHIMP & GRITS* - $26
Sautéed shrimp, New Orleans garlic paprika &Worcestershire butter sauce, smoked paprika grits, green onions.

SHORT RIB & BRISKET BURGER - $24
short rib, brisket & chuck blend, Neuske's bacon, gruyere cheese, baby greens, pickled onions, tomato, spicy mayo, brioche bun.

SCALLOPS WITH BUTTERNUT SQUASH GF* - $32
Butternut squash puree, forest mushrooms, lemon caper brown butter, brussels sprout hash.

FRENCH ONION SHORT RIB - $34
Port braised Angus short rib, French onion reduction, crouton, gruyere, butter potatoes, asparagus, horseradish gremolata.

FRENCH COUNTRY SUPPER GF - $34
Maple Leaf Farms duck leg confit, andouille sausage, haricots vert, cannellini bean cassoulet, cranberry chutney.

CRAB & HALIBUT CROISSANT SANDWICH* - $35
Halibut fillet and asparagus bathed in a lump crab cream in light buttery croissant.

COCONUT THAI SALMON* GF - $34
Antarctic Salmon, black lentils and basmati rice, coconut Thai curry broth, shiitake, hon shimeji mushrooms, green beans.

KANSAS CITY STRIP GF* - $45
12-ounce Angus bone in strip steak, marinated tomato salad, pomme frites, asparagus, lemon garlic aioli.
**Chef 's Signature Dishes (customer favorites)*

CHEF'S SPECIAL — MKT PRICE - $
A winning dish 9 out of 10 times!

KIDS CORNER

(available to children 12 and under)

Spaghetti with Marinara $16	Grilled American Cheese, Hand Cut Fries $7
Grilled Fifth Avenue Frank $9	Kids Smashburger $16

SHORT OF TIME? LUNCH DELIVERY VIA DOOR DASH OR UBEREATS
Celebrate with a Private Party on Our Patio
Contact MaryO@Terraterroir.com

"gf" indicates a gluten-free item or an item easily served gluten free. Food is prepared in a kitchen with gluten items present. "v" signifies vegetarian or easily made vegetarian. Eating raw or undercooked meat or fish can increase your risk of foodborne illness. 20% gratuity may be charged to parties of 5 or more or on unsigned credit card slips. No separate checks for parties of 5 or more.

Executive Chef Charles Zeran

***CONSUMPTION OF UNDERCOOKED MEAT, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS.**

Terra Terroir is open Monday through Saturday Night for lunch and dinner.

Private events are booked via www.terraterroir.com or contact **MaryO@terraterroir.com.**

Located Across from Brookhaven City Hall, 3974 Peachtree 30319