

COHEN'S RETREAT

Dinner Menu

SOUP & SALADS

CRAB STEW / CUP 8, BOWL 12

Topped with Lump Crab & Sherry

CAESAR SALAD / 12

Romaine with Parmesan & Croutons

GREEN JACKET SALAD / 16

Romaine with Tomato, Green Onion, Olive Oil
Red Wine Vinegar and Croutons
Your Choice of Grilled Chicken or Shrimp

TINY BABY SALAD / 6

Romaine with Grape Tomato & Cucumber

COHEN'S SALAD / 15

Romaine with Grape Tomato, Carrot
Cucumber & Red Onion
Your Choice of Grilled Chicken or Shrimp

DRESSINGS

Ranch | Green Goddess | Caesar
Balsamic Vinaigrette | Herb Vinaigrette

SMALL PLATES

CRAB GRIT CAKES / 16

Lump Crab Salad atop Fried Grit Cakes
With Tomato Jam

CHARCUTERIE BOARD / MKT

Selection of Cured Meat & Artisanal Cheese
Served with House Made Pickles

HEIRLOOM TOMATO TOAST / 12 ✓

Auspicious Bread Topped with Heirloom Tomato
Whipped Garlic Goat Cheese, Herb Blend
Finished with Toasted Benne Seed

FRIED GREEN TOMATOES / 12

Fried Green Tomatoes
Served with Pimento Cheese & Bacon Jam

SMOKED WINGS / 15

Wood Fired Wings
Alabama White Sauce & House Pickles

SHRIMP CEVICHE / 12

Local Georgia Shrimp, Tomato, Red Onion
Cilantro, Jalapeno & Avocado
Served with Fresh House Chips

SOUTHERN TOMATO PIE / 12 ✓

Tomato, Vidalia Onion, Mozzarella Parmesan & Basil
Topped with Balsamic Vinegar Reduction

HUSHPUPIES / 8 ✓

Fried to a Golden Brown
House Pickled Vegetables & Low Country Aioli

MAIN PLATES

BROWN BUTTER HALIBUT / 34

Over Pesto Risotto & Confit Tomatoes

GRILLED LAMB RACK / 36

Marinated Lamb Chop with Mint Gremolata
Roasted Potato & Charred Scallion Hash

COHEN'S SMASH BURGER / 15*

Two All Beef Patties & American Cheese
Cohen's Special Sauce

ROASTED CHICKEN / 26

Oven Roasted Chicken Breast Quarter
Served over Collard Green Risotto & Pot Liquor

SHRIMP & GRITS / 28

Georgia Shrimp with Tomato, Bacon & Corn
Served Over Marsh Hen Mill Grits

HERB AND FARRO BOWL / 18 ✓

Chilled Farro Tossed in our Herb Vinaigrette
Roasted Red Pepper, Toasted Pine Nuts, Scallions
Broccolini and Feta

SEAFOOD POT PIE / 34

Lobster Cream with Local Georgia Shrimp
Halibut and Scallops with Puff Pastry
Served with Broccolini

SAVANNAH CRAB RICE / 30

Carolina Gold Rice with Lump Crab
Bacon, Onion & Peppers
Topped with Gochujang Sauce

PRIME NEW YORK STRIP / 36*

Roasted Fingerling Potatoes, Broccolini
Horseradish Cream & Demi Glace

SEARED SCALLOPS / 36

Over Roasted Red Pepper Romesco
Topped with Marsh Hen Mill Grits
Charred Scallion and Citrus Pea Shoots

CRAB CAKES / 32

Fall Succotash with Corn, Butterbean
Roasted Red Pepper & Bacon
Served with a Remoulade

SIDES

A LA CARTE / 5

Collard Greens / Sea Salt Fries / Mac & Cheese
Brussels Sprouts & Bacon / Seasonal Vegetables / Broccolini

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.