



COHENS

RETREAT

DINNER

STARTERS

MARINATED WEDGE SALAD

Bacon, Red Onion, Cucumber, House Ranch, Feta Crumbles...15

KALE & FARRO

*Served Chilled with Wild Mushrooms, Pickled Red Onion
Goat Cheese and Balsamic...16*

CAESAR SALAD

*Red Leaf Baby Romaine, Roasted Grape Tomatoes
Parmesan and Crouton Crumble...13*

FRISÉE SALAD

*Grilled and Tossed with Red Wine Mustard Vinaigrette and Crispy Bacon
Served with a Poached Egg...15*

SOUP DU JOUR

*Buttermilk and Cucumber Soup
Served with Shaved Fennel and Dill...13*

SOUTHERN TOMATO PIE

*House-Made Crust with our Secret Blend of Heirloom Tomatoes
Vidalia Onions and Basil. Topped with Savory Cream...15*

WILD MUSHROOM CONSERVA TOAST

Served on Brioche with Sweet Chili Grey Poupon Sauce...15

CIABATTA & RICOTTA

*Dinner Roll Stuffed with Ricotta and Garnished with our Dry Herb Blend
and Shaved Cured Egg Yolk...16*

SMOKED POTATOES

Baby Fingerlings served with Roasted Peppers in a Goat Cheese Sauce...15

SMOKED TROUT DIP

Chips and Roe...14

SEASONAL CHARCUTERIE BOARD

Assortment of Artisanal Meat and Cheese...MKT

MAINS

SALMON

Meyer Lemon Risotto, Fresh Parmesan Cheese, Saffron and Herb Oil...34

CARBONARA TORTELLINI

Georgia Shrimp with Bacon, Basil and Fresh Parmesan...28

DUCK BREAST

Whipped Celeriac Mash with Fried Brussels and Strawberry Demi Glacé...36

GEECHEE DIRTY RICE

*Savannah Red Rice, Holy Trinity, Black Eyed Peas, Mushrooms & Benne Seeds
Garnished with Sabayon...30*

SHRIMP & GRITS

Marsh Hen Mill Grits, Tomatoes, Bacon, Corn and Pan Gravy...28

RIGATONI

Fennel Sausage and Beef, Chili Flakes, Sweet Marsala & Fresh Parmesan...28

CONFIT DUCK LEGS

Served with Cornbread, Succotash and House Gravy...26

CRISPY PORK TENDERLOIN

Fire Roasted & Braised Red Cabbage served with a Port Wine Reduction...32

N.Y STRIP

Whipped Potatoes, Asparagus, Crispy Shallots and Demi Glacé...36

SIDES

Cornbread • Fried Brussels and Bacon • Whipped Potatoes
Cohen's Fries • Succotash