

Personnel

TODD RICHARDS + CEDRIC MCCROERY + KITCHEN STAFF

Destination

HARTSFIELD-JACKSON / CONCOURSE E

www.oneflewsouthatl.com

@oneflewsouthatl

TRAVEL INSPIRED PROVISIONS 180705

ONE FLEW SOUTH

FIRST CLASS

*LUNCH *DINNER

APPETIZERS

- *CURRY CAULIFLOWER SOUP 10
crispy chick peas, cilantro, smoked paprika oil
- +POKE' TACOS 17
avocado, daikon sprout, salsa fresca
sesame seeds, fleur de sel, micro cilantro
- POTATO & LEEK FRITTATA 14
braised endive, pumpkin seed oil, fromage blanc
- *HAMACHI CRUDO 17
scallions, sesame seeds, pickled daikon
sundried tomato vinaigrette, serrano
- *BORDER SPRINGS FARMS LAMB RIBS 17
coffee rubbed, yogurt sauce, red wine sauce, fennel
...From Chef Todd Richards' cookbook *SOUL*
- SHISHITO PEPPERS 9
ginger soy, Murray River pink salt, sesame seeds
- *GREEN PEA HUMMUS 11
"tobacco onion" crust, toasted naan bread
assortment of pickled vegetables

SALADS

- *HEIRLOOM TOMATO & WATERMELON SALAD..... 13
shiso, mint oil, feta cheese powder, aged balsamic
pink salt
- *GEM LETTUCE "WEDGE" 13
blue cheese dressing, roasted cherry tomatoes
Benton's Bacon jam, soy egg
- SHRIMP ESCABECHE 18
pickled jicama salad, sun-dried tomato "gazpacho", basil
freeze dried corn
- SEAWEED SALAD 10
soy egg, radish, carrots, sesame vinaigrette

SANDWICHES

- PULLED DUCK SANDWICH 18
duck confit, fig & toasted peanut relish
scallions, slaw
- +SMOKED GOUDA BURGER 18
smoked gouda spread, caramelized onions, gem lettuce
pickled green tomato, potato wedges
- "OFS" DIRTY SOUTH 16
open-face meatloaf sandwich, pimento cheese,
sautéed kale, bacon, bbq sauce, fried egg; wedges +3
- PANKO CRUSTED FISH SANDWICH..... 17
bourbon miso tartar sauce, pickled green tomato, wedges

ENTRÉES

- *THYME ROASTED PORK BELLY 28
black-eyed peas & watercress salad, celery root purée
blackberry-onion marmalade
- *BLACK COD 31
green curry, coconut, purple yam, pickled green tomato
toasted rice "granola"
- *STEELHEAD TROUT 28
rosemary roasted potatoes, warm bacon vinaigrette,
bourbon cranberries
- JERK CORNISH HEN 28
"rice & peas", herb coconut rice, red bean puree
key lime pan jus, plantain chip
- COLLARD GREEN RAMEN 24
smoked turkey broth, peppered pork belly, hard-boiled
egg, seaweed, kimchi, scallions
...From Chef Todd Richards' cookbook *SOUL*
- +*PAN ROASTED NY STRIP 49
yukon potatoes, peas, kale, asparagus
horseradish cream, red wine sauce
- SOFT SCRAMBLED DUCK EGGS & BLACK TRUFFLES 33
potato hash, **Uncle Nearest** whiskey duck jus, toasted
brioche

10th ANNIVERSARY MENU

\$ 44 THREE-COURSE MENU

\$ 35 BEVERAGE PAIRING

COURSE ONE

*CHICKEN NOODLE SOUP
springer mt. chicken, soba, napa cabbage
scallions, carrots

MACON LUGNEY LES CHAMES CHARDONNAY
100% chardonnay, apricot, lemon
creamy palate, refreshing fruit finish

COURSE TWO

RABBIT RISOTTO
crispy parmesan, sun-dried blueberry red wine gastrique
black truffle

AUROMATICA COCKTAIL
Plantation pineapple rum, lemon juice, turmeric/cinnamon
syrup, **killepitsch herbal liquor**, orange bitters

COURSE THREE

TASTING of CHOCOLATE
cardamom cake, frosting, miso caramel ice cream

TRIG POINT ZINFANDEL
blackberry, anise & walnut aromas
*plums and blueberries on the palate, round and balanced
finish*

(+) CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS. ALL ITEMS ARE COOKED TO ORDER.

(*) GLUTEN FREE OPTION POSSIBLE

Culinary Director Chef Todd Richards' debut cookbook

SOUL: A Chef's Culinary Evolution in 150 Recipes, is available now wherever books are sold.

PLEASE NOTE: GRATUITY IS NOT INCLUDED