

Tesseræ

STARTERS

CAULIFLOWER

Gochujang, Toasted Sesame,
Black Garlic
16

HEIRLOOM FLATBREAD

Smoked Mozzarella, Fennel and
Arugula Pesto, Roasted Garlic,
Saba
22

WEDGE SALAD

Baby Iceberg, Smoked Lardons,
Roasted Tomato, Chive,
Gorgonzola Dolce
17

MUSHROOM TOAST (VEGAN)

Cashew Cheese, Mushrooms 3
ways, Micro Herbs, Edible Flowers
24

ISLAND GODDESS COBB SALAD (VEGAN)

Kale, Papaya, Mango, Avocado,
Toasted Cashews, Green Goddess
Dressing
17

EMPANADA

Chicken Tinga, Pico de Gallo,
Chipotle Lime Aioli, Micro Cilantro
14

LOBSTER BITES

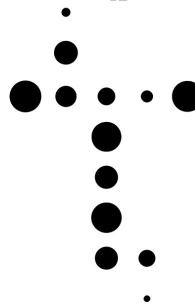
Crispy Lobster, Bourbon, Aleppo
Pepper, Micro Herbs
36

TUNA TARTAR

Grapefruit Ponzu, Iced Serrano,
Sake, Crispy Wonton
25

TESSERAË SEASONED FRIES

Sriracha Honey, Homestyle
Ketchup
12



MAINS

SNAPPER

Wild Spinach, Sauce Vierge, EVOO
MKT PRICE

TESSERAË BURGER

Smoked Bacon, Cheddar, Georgia
Peach BBQ, Crispy Onion
26

LAMB CHOPS

Parsnip Puree, Spring Pea, Gnocchi,
Bourbon Cherry, Potato Nest
38

DUCK WINGS A L'ORANGE

Clove, Juniper Berries, Satsuma
mandarin, Navel Oranges
26

LOBSTER TORTELLINI

Spring Pea, Herb Cream, Prawn
Butter, Lemon Crumb
34

SHORT RIB & FRIED POLENTA

Braised Short Rib, Spinach,
Mascarpone, Confit Root Vegetables
42

W W W . T E S S E R A E A T L A N T A . C O M

DIRECTOR OF OPERATIONS
STEPHANIE RODGERS

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

CHEF DE CUISINE
DAY JOSEPH