

# HOURS

WEDNESDAY – SUNDAY  
5 PM TIL 10

*Closed Monday & Tuesday*

# SLATER'S STEAKHOUSE

# CALL AHEAD

RESERVATIONS AVAILABLE

tel. (706) 395-6082

*Chef Daniel Fetter*

## ◆ STARTERS ◆

- Parker House Rolls . . . . . 5  
Independent Baking Co.
- Charcuterie . . . . . 20  
guanciale, salami, coppa, mustard, pickles
- Valdeon Blue Cheese . . . . . 8  
fig jam, lavender honey
- Raclette . . . . . 10  
new potatoes, chives, malt vinegar
- Shrimp Cocktail . . . . . 16  
house cocktail sauce, compressed cucumber, lemon
- Seared Scallops . . . . . 17  
broccoli rabe, brown butter
- Baked Oysters . . . . . 18  
habanada butter, Parmesan, bread crumbs
- Beef Tartare . . . . . 13  
egg yolk, mustard, shallot, cornichons,  
crostini

### Salads

- Caesar Salad . . . . . 13  
baby gem lettuce, milk bread croutons, Parmesan,  
anchovy
- Wedge Salad . . . . . 14  
iceberg, benton's bacon, elberton blue cheese  
dressing, cherry tomatoes, herb crumbs

### Soups

- French Onion Soup . . . . . 14  
house beef broth, Vidalia onions, gruyère, crouton
- She Crab Soup . . . . . 14  
lump crab, celeriac, sherry, prawn oil

## Our Finest Steaks

PROUDLY SOURCED FROM HUNTER CATTLE IN BROOKLET, GA

— 60<sup>00</sup> —  
**RIBEYE**  
16 oz

— 35<sup>00</sup>/50<sup>00</sup> —  
**FILET MIGNON**  
6 or 10 oz

— 37<sup>00</sup> —  
**N.Y. STRIP**  
12 oz



— 120<sup>00</sup> —  
**BONE-IN RIBEYE**  
32 oz

— 37<sup>00</sup> —  
**CHEF'S CUT**  
Ask for Details

## SAUCES

### CHIMICHURRI

parsley, garlic, olive oil,  
oregano, red wine vin

— 6 —

### AU POIVRE

black peppercorn,  
cream, cognac

— 6 —

### BÉARNAISE

clarified butter,  
egg, vin, herbs

— 6 —

## Additions

- SEARED ROCK SHRIMP 1/2 LB . . . . . 27
- SEARED SCALLOPS . . . . . 15
- CRAB OSCAR . . . . . 20
- BONE MARROW . . . . . 18



## ◆ ENTREES ◆

- Chicken . . . . . 25  
breast & thigh, pan gravy, crème fraîche, chives
- Roasted Coppa . . . . . 28  
apple cider, sage sauce
- Trout Amandine . . . . . 30  
GA trout, almond crust, caviar beurre blanc
- Duck Confit . . . . . 30  
leg, bigarade sauce
- Ravioli . . . . . 25  
mushroom, tallegio, hazelnuts, lemon thyme

## ◆ SIDES ◆

- Mashed Potatoes . . . . . 10
- French Fries w/ house aioli . . . . . 9
- Butternut Squash Gratin . . . . . 12
- Creamed Spinach . . . . . 10
- Bok Choy . . . . . 9
- Sautéed Mushrooms . . . . . 9
- Onion Rings w/ house aioli & ketchup . . . . . 10
- Mac and Cheese . . . . . 9



*Seasonal  
Desserts*

MENU UPON REQUEST

1653 SOUTH LUMPKIN ST

HOME OF *Fine Steaks AND Stiff Drinks*

FIVE POINTS ◆ ATHENS

◇ COCKTAILS ◇

*Stirred*

**VESPER**

plymouth gin, absolut elyx  
vodka, cocchi americano,  
lemon peel

- 15 -

**THE SLATER OLD FASHIONED**

old forester bottled-in-bond,  
demerara sugar cube, angostura  
bitters, lemon peel

- 15 -

**SAZERAC**

high west double rye,  
simple syrup, peychaud's  
bitters, lemon peel

- 15 -

**NEGRONI**

hayman's london dry, campari,  
carpano antica vermouth

- 15 -

**HOUSE MANHATTAN**

rittenhouse rye, carpano  
antica vermouth, angostura  
bitters, luxardo cherry

- 15 -

*Martini Service*

**HAYMAN'S  
LONDON DRY GIN**

- 15 -

**BARR HILL  
GIN**

- 15 -

**CATHEAD  
VODKA**

- 15 -

**ABSOLUT ELYX  
VODKA**

- 15 -

**RATIO**

**FIFTY-FIFTY 1:1 — DRY 2:1 — DIRTY 4:1:1**

*Garnish*

**OLIVE**

**BLUE CHEESE STUFFED OLIVES +2**

**LEMON TWIST**

**PICKLED ONION**



*Shaken*



**KRISTA'S FRENCH 75**

pierre ferrand 1840 cognac,  
lemon juice, simple syrup,  
champagne

- 15 -

**COSMOPOLITAN**

st. george citrus vodka,  
blended family triple sec, lime  
juice, cranberry juice griffey

- 15 -

**DANCE PARTY**

tanteo jalapeño tequila,  
lime juice, agave syrup,  
chili rim

- 15 -

**TOM COLLINS**

tanqueray gin, lemon juice,  
simple syrup, club soda

- 15 -

**DAIQUIRI**

probitas rum,  
lime juice, simple syrup

- 15 -

◇ WINE ◇

*Sparkling & Rosé*

Paula Kornell brut ◇ california ◇ n.v. . . . . 14

Pierre Peters Cuvée de Réserve brut ◇ champagne ◇ n.v. . . . . 25

Lorenza true rosé ◇ lodi, california ◇ 2021 . . . . . 12

*White*

Tatomer 'hinter der mauer' grüner veltliner & riesling ◇ california ◇ 2021 . . . . . 12

Gundlach Bundschu dry gewurztraminer ◇ sonoma coast, california ◇ 2021 . . . . . 15

Salvestrin sauvignon blanc ◇ napa valley, california ◇ 2021 . . . . . 14

Frog's Leap chardonnay ◇ california ◇ 2019 . . . . . 16

*Red*

Bodega Chacra 'barda' pinot noir ◇ patagonia, argentina ◇ n.v. . . . . 16

Maitre de Chai table wine grenache blend ◇ lodi, california ◇ n.v. . . . . 15

Pedroncelli 'three vineyards' cab sauv ◇ dry creek valley, california ◇ 2019 . . . . . 14

Turley 'old vine' zinfandel ◇ paso robles, california 2020 . . . . . 18

Manos Negras 'stone soil' malbec 2019 ◇ mendoza, argentina ◇ 2019 . . . . . 14

◇◇ Bottle List Available ◇◇

◇ BEER ◇

Miller Lite american light lager ◇ 4.2% . . . . . 6

Classic City Lager creature comforts ◇ american lager ◇ 4.2% . . . . . 6

Blue Moon belgian style witbier ◇ 5.4% . . . . . 7

Tropicalia creature comforts ◇ juicy ipa ◇ 6.6% . . . . . 7