



starters

TUNA TACOS *DF* 15

tuna tartare, corn tortilla, pickled vegetable slaw, tomato, spicy mayo

BURRATA CHEESE TART *V* 15

roasted squash, basil pesto, apricot agrodolce, balsamic

» PEI MUSSELS *DF* 15

coconut-lemongrass broth, fresno chile, toasted baguette

SMOKING SHRIMP COCKTAIL *DF GA* 14

cocktail sauce, lemon

CARNE ASADA CROQUETTES* 15

oaxaca cheese potato croquettes, smoked corn bisque, chimichurri

KOREAN FRIED POPCORN CHICKEN 12

gochujang, kimchi aioli

STEAK BRUSCHETTA* 14

garlic bread, cream cheese, tomato, balsamic, basil, cilantro

soups & salads

add protein to any salad: tofu 2, chicken 4, shrimp 6, salmon 8 or scallops 10

ROASTED BEET SALAD *GA V* 12

orange, crème fraiche, arugula, marcona almond, maple fennel vinaigrette

CAMEO WEDGE SALAD *GA V* 9

iceburg lettuce, tomato, scallion, blue cheese, bacon, choice of dressing

HOUSE SALAD *V* 5

revol greens, cucumber, red onion, tomato, choice of dressing

» CHICKEN WILD RICE SOUP 5 | 8

mn wild rice, corn, bacon crumble

POZOLE VERDE SOUP *GA V** 8

hominy, mushroom, tomatillo, radish

dressing options

honey lavender, buttermilk ranch, blue cheese, basil balsamic, maple fennel

sandwiches

served with fries or side salad

» KOREAN FRIED CHICKEN 13

kimchi mayo, napa cabbage slaw, red onion, cilantro, gochujang sauce

LAMB MERGUEZ BURGER 16

spiced lamb patty, harissa mayo, tzatziki, arugula, pickled cucumber & red onion

SHORT RIB SANDWICH 15

braised beef, horseradish cream sauce, cipollini onion jam, arugula, telera roll

*consuming raw and undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.

» signature dish *V*- vegetarian *V**- vegan *DF*- dairy free *GA*- gluten avoidant



entrees

» SWEET POTATO COCONUT CURRY **V* DF GA** 16

mushroom, tomato, spinach, coconut, lime, basmati rice, peanut crumble

SEAFOOD SCAMPI 23

fresh fish, scallop, shrimp, mussels, linguine, bruschetta, white wine butter sauce

FILET MEDALLIONS **DF GA** 34

8 oz filet medallions, broccoli rabe, confit potatoes, 14 year balsamic, first press olive oil

CHICKEN SCHNITZEL 22

white truffle spaetzle, braised red cabbage, jaegar sauce

BLACKENED FISH TACOS **GA** 16

corn tortilla, cabbage slaw, pickled onions, herb crema

» SALMON * **GA** 28

asparagus vichyssoise, blue crab, confit potato, pearl onion, bacon

SCALLOPS * **GA** 29

smoked tomato broth, 'nduja sausage, carrot

SMOKED CARROT **V*** 18

kale pesto, pecan gremolata, cashew butter, local greens, red onion, kale

BEEF AND BROCCOLI 16

beef short rib, udon noodles, stir fry veggies, spicy peanut crumble, cilantro pesto

SHRIMP AND GRITS **GA** 22

smoked gouda grits, country ham, bacon jam, sauteed shrimp, corn bread

» BRAISED BEEF SHORT RIB **GA** 29

asian pear relish, spicy rice

side dishes

ROASTED CARROTS 7

dill pickle compound butter

» SMOKED GOUDA POTATO GRATIN **V** 9

SZECHUAN GREEN BEANS **V* GA** 8

5 course chef's tasting

\$65 PER PERSON

enjoy a multi course experience curated by our chefs, focusing on seasonality and technique.

additional \$30 for a wine pairing

any dietary restrictions require 48 hour notice.

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a 20% gratuity may be applied to groups of 6 or more. thank you!

Cameo cannot 100% guarantee a gluten free dish as we do not have a gluten free kitchen. Although we take every precaution, there is a chance of cross contamination.

dessert

» BREAD PUDDING 9

maple caramel, spiced walnuts, brown sugar bourbon ice cream

BEIGNETS 9

apple cinnamon crème anglaise, salted caramel

COOKIES & CREAM 8

butterscotch cookies with choice of ice cream

ICE CREAM & SORBET 6

rotating seasonal selections

FLOURLESS CHOCOLATE CAKE **GA** 9

strawberry coulis, whipped cream

» signature dish **V**- vegetarian **V***- vegan **DF**- dairy free **GA**- gluten avoidant