

# LUNCH

## SOCIAL APPS

### POBLANO QUESO \$7

tortilla chips

### GUINNESS DIPPED PRETZELS \$6

stone ground stout mustard



### SPRING PEA & MINT HUMMUS \$8

warm pita, veggies, cucumber yogurt

### ATKINS PARK NACHOS \$9

jalapenos, black-eyed pea salsa, queso, lettuce, sour cream

add chicken +\$5, steak +\$7, shrimp +\$6

### CHILI LIME POPCORN \$4

### BOILED GEORGIA PEANUTS \* \$4

creole style

### FRIED GREEN TOMATOES \$8

jalapeno pimento cheese, black-eyed pea salsa



### VOODOO-WHO DAT FRIES \$6

pan gravy, cheddar-jack cheese

### CHICKEN TENDERS \$10

southern style or beer battered with honey mustard & bbq or +\$1 "texas style" with buffalo sauce and bleu cheese dressing

### CHICKEN WINGS \$10

"CASIAN" style - cajun kick with an asian twang or

AP buffalo sauce with bleu cheese or ranch

### FRIED BANANA PEPPERS \$6

beer battered, buttermilk ranch dressing

## PROUDLY SUPPORTING

Engelman's Bakery, Norcross GA.

Springer Mt, Airy, GA. White Marble Farms, Franklin, KY

Dean Stinson Seafoods, Lafayette LA.

Enchanted Springs, Mineral Bluff GA.

Pasta Mami, Marietta GA. Pearson Farms, Fort Valley GA.

## ENTREES

AVAILABLE FROM 11AM - 3PM MONDAY - FRIDAY

### LEMON PEPPER CHICKEN \$12

grilled, blackened, or fried.

rice, lemon pepper wine sauce, broccoli, crispy leeks

### SOUTHERN FRIED CHICKEN \$11

whipped potatoes, chicken gravy, green beans



### SMOKED BBQ PORK MAC & CHEESE \$13

collard green coleslaw, spicy pork rinds

### SEARED SALMON \* \$14

apple-pecan rice, sriracha aioli

### LOCAL GEORGIA MOUNTAIN TROUT \* \$13

pecan crusted trout, whipped potatoes, crawfish cream sauce, green beans



### CREOLE JAMBALAYA \$11

andouille, gulf shrimp, chicken, french bread



### CASIAN AHI TUNA BOWL \*\* \$15

brown rice, pickled carrot, watermelon radish, red onion, sugar snap peas, pea shoots, avocado, casian vinaigrette

### CHICKEN PICCATA EL GOCCE \$13

cheese stuffed pasta, spinach, capers, peppercorn, lemon butter

### BBQ GLAZED MEATLOAF \$11

whipped potatoes, sautéed broccoli

### SPRING VEGETABLE SAMPLER \$10

[4 of your choice]



taste of New Orleans



Chef's Favorite

## SOUPS & SALADS

### HOUSE SALAD \$5

baby tomatoes, red onion, cucumber, green goddess dressing

### KALE CAESAR \$5

parmesan cheese, jalapeño cornbread croutons, house-made dressing



### WATERMELON AND HEIRLOOM TOMATO \$10

pea shoots, feta cheese, basil-lime vinaigrette

### THAI SPINACH SALAD \$8

tomato, red onion, cucumber, crispy wonton, sesame seeds, sweet chili vinaigrette

### THE MISSING PIECE \$6

iceberg, baby tomatoes, bleu cheese crumbles, red onions, bacon, bleu cheese dressing

### SHAVED BRUSSEL SPROUT \$6

parmesan, roasted red potatoes, baby tomatoes, lemon, breadcrumbs

### SHE-CRAB SOUP \$5 / \$7



### CHICKEN AND ADOUILLE GUMBO \$7 / \$9

### YESTERDAY'S SOUP \$5 / \$7

\*INDICATES DISH WITH NUTS

\*\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

### SIDES \$3 / \$5

cheddar stone-ground grits, whipped potatoes, three cheese mac & cheese, collard green coleslaw, artichoke potato salad, apple-pecan rice, garlic chardonnay green beans, broccoli or spinach