

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 ANDOUILLE 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