

BRUNCH

SOCIAL APPS

POBLANO QUESO \$7
tortilla chips

GUINNESS DIPPED PRETZEL \$6
stone ground stout mustard

 **BUTTERNUT SQUASH HUMMUS* \$8**
warm pita, fresh veggies,
candied pecan-oat crunch, EVOO

ATKINS PARK NACHOS \$9
jalapenos, black-eyed pea salsa, queso,
lettuce, sour cream
add chicken +\$5, steak +\$7, shrimp +\$6

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 AP 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

*INDICATES DISH WITH NUTS

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

ENTREES

AVAILABLE FROM 11AM – 3PM SATURDAY & SUNDAY

SIDES INCLUDE SWEET GRASS DAIRY CHEESY STONE GROUND GRITS OR COUNTRY HASH BROWNS
LIMITED AVAILABILITY BUTTERMILK BISCUITS SERVED WITH HOUSE MADE PEACH JAM

TAVERN BRUNCH \$11
bacon or sausage, toast, and three eggs any style

STEAK AND EGGS ** \$15
6oz center cut sirloin with two eggs any style

BLACKENED CHICKEN TRASH HASH ** \$10
potatoes, peppers, onions, bacon, ham, queso, two eggs any style

CRAWFISH, SHRIMP, AND GRITS \$13
stone ground pimento cheese grits, crawfish cream sauce
{does not include choice of side}

CHICKEN AND GOLDEN RAISIN CINNAMON WAFFLE \$11
applewood smoked bacon, cheddar cheese, maple syrup

GRAND MARNIER FRENCH TOAST \$9
challah bread, grand marnier egg batter, maple syrup, powdered sugar

TWO PANCAKES, FRENCH TOAST, OR GOLDEN RAISIN CINNAMON WAFFLE ** \$11
two eggs any style

FRIED GREEN TOMATO BENEDICT ** \$11
poached eggs, toasted english muffin, bacon, tomato hollandaise

EGGS SAVANNAH ** \$13
poached eggs, crawfish, spinach, buttermilk biscuits,
smoked sausage, fried onions, hollandaise

HAM AND CHEESE OMELET \$11
diced ham, queso

GOAT CHEESE OMELET \$11
goat cheese, spinach, mushrooms

SOUPS & SALADS

HOUSE SALAD \$5
baby tomatoes, red onion, cucumber,
green goddess dressing

KALE CAESAR \$5
parmesan cheese, jalapeno cornbread croutons,
house-made dressing

 **ROASTED WINTER VEGETABLES \$8**
beets, turnips, butternut, radicchio, kale,
pomegranate, polenta croutons,
maple-dijon 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

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.

