

DINNER

SOCIAL APPS

BOILED GEORGIA PEANUTS * \$4

POBLANO QUESO \$7
warm tortilla chips



GULF OYSTERS **
RAW \$12/\$20
horseradish, cocktail & mignonette
CHAR-GRILLED \$14/\$24
lemon garlic butter,
italian cheese, french bread

CRAB, SPINACH & ARTICHOKE DIP \$10
crispy tortilla, pita chips

FRIED GREEN TOMATOES \$8
jalapeno pimento cheese, black-eyed pea salsa

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

FRIED BANANA PEPPERS \$6
beer battered, buttermilk ranch dressing

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

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 5PM - 10PM SUNDAY - THURSDAY
AVAILABLE FROM 5PM - 11PM FRIDAY & SATURDAY

DRUNKEN PORK TENDERLOIN \$18
cheddar stone ground grits, brown sugar-bourbon glaze

LOCAL GEORGIA MOUNTAIN TROUT * \$20
pecan crusted trout, whipped potatoes, crawfish cream sauce

BRAISED SHORT RIB \$24
wild mushroom, pancetta lardons,
smoked gouda polenta fries, red wine pan sauce



KOREAN CHICKEN RAMEN \$18
crispy fried, soft egg, collard greens, mushrooms,
miso-pork broth, gochujang

FRIED SHRIMP AND GRITS \$17
cheddar-bacon stone ground grits, crispy brussel sprouts,
citrus tomato gravy

SOUTHERN FRIED CHICKEN \$16
whipped potatoes, chicken gravy, garlic chardonnay green beans



CREOLE JAMBALAYA \$13
andouille, gulf shrimp, chicken, french bread

N'AWLINS BLACKENED SALMON \$20
blue crab 'au gratin' risotto, wilted garlic spinach,
sage lemon butter

BIG GREEN EGG BBQ RIBS \$21
three cheese mac & cheese, sweet onion straws



CHICKEN PICCATA EL GOCCE \$16
cheese stuffed pasta, spinach, capers, pepperdew, lemon butter

WINTER VEGETABLE SAMPLER \$12
[5 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

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

*INDICATES DISH WITH NUTS

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

SIDES \$4 / \$6

cheddar stone-ground grits, whipped potatoes,
three cheese mac & cheese, collard green & pecan pesto
tortellini, mediterranean peas & sprouts salad, polenta fries,
roasted butternut squash, braised collards,
garlic chardonnay green beans, spinach, or broccoli

