

LUNCH

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 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 \$12

whipped potatoes, chicken gravy, green beans

LOCAL GEORGIA MOUNTAIN TROUT* \$14

pecan crusted trout, whipped potatoes,

crawfish cream sauce, green beans

KOREAN CHICKEN RAMEN \$13



crispy fried, soft egg, collard greens, mushrooms, miso-pork broth, gochujang

CREOLE JAMBALAYA \$11



andouille, gulf shrimp, chicken, french bread

N'AWLINS BLACKENED SALMON \$14

blue crab 'au gratin' risotto, wilted garlic spinach,

sage lemon butter

CHICKEN PICCATA EL GOCCE \$13



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

BBQ GLAZED MEATLOAF \$11

whipped potatoes, sautéed broccoli

WINTER 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



ROASTED WINTER VEGETABLES \$8

beets, turnips, butternut, radicchio, kale, pomegranate, 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 \$3 / \$5

cheddar stone-ground grits, whipped potatoes,

three cheese mac & cheese, braised collards,

polenta fries, collard green & pecan pesto tortellini,

mediterranean peas & sprouts salad,

garlic chardonnay green beans, broccoli or spinach

ATKINS
PARK
EST 1922