

# DINNER

## SOCIAL APPS



**N' AWLINS STREET CORN \$6**  
grilled corn on the cob, creole butter, romano cheese

**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

**AVOCADO HUMMUS \$8**  
tomatillo salsa verde, garden veggies, tortilla chips



**DYNAMITE SHRIMP \$11**  
jumbo fried shrimp, casian sauce,  
Korean buttermilk 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 RIBS \$24**  
goat cheese polenta, charred heirloom tomato medley,  
sauteed wild mushrooms, pan jus

**BOURBON STREET BBQ CHICKEN \$16**  
smoked chicken, spring vegetable succotash, mashed potatoes

**CRAB CAKES \$20**  
stoneground cheese grits, fried leeks, remoulade

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

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



**THAI COCONUT SALMON RICE BOWL \$20**  
seared salmon, jasmine rice, baby bok choy, wild mushrooms,  
bell peppers, fried wonton, thai coconut sauce

**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

**WILD MUSHROOM RAVIOLI \$16**  
sauteed wild mushrooms, fried sage, brown butter cream sauce

## SOUPS & SALADS

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

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

**GRILLED PEACH & ARUGULA SALAD\* \$9**  
crispy pancetta, danish blue cheese,  
spiced almonds, sherry vinaigrette

**THE MISSING PIECE \$6**  
iceberg, baby tomatoes, bleu cheese crumbles, red  
onions, bacon, bleu cheese dressing

**HEIRLOOM TOMATO BURRATA SALAD \$9**  
heirloom tomatoes, pea shoots,  
burrata cheese, shallot vinaigrette

**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, fingerling potato & arugula salad, polenta fries,  
roasted butternut squash, braised collards,  
garlic chardonnay green beans, spinach, or broccoli



taste of New Orleans



Chef's Favorite

