

LUNCH

SOCIAL APPS

-  **N' AWLINS STREET CORN** \$6
grilled corn on the cob,
creole butter, romano cheese
- GUINNESS DIPPED PRETZEL** \$6
stone ground stout mustard
- AVOCADO HUMMUS** \$8
tomotillo salsa verde,
garden veggies, tortilla chips
- ATKINS PARK NACHOS** \$9
jalapenos, black-eyed pea salsa, queso,
lettuce, sour cream
add chicken +\$5, steak +\$7, shrimp +\$6
- 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
-  **DYNAMITE SHRIMP** \$11
jumbo fried shrimp,
casian sauce, Korean buttermilk 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
- CRAB CAKES** \$14
stoneground cheese grits, fried leeks, remoulade
- BOURBON STREET BBQ CHICKEN** \$13
smoked chicken, spring vegetable succotash, mashed potatoes
- CREOLE JAMBALAYA** \$11
andouille, gulf shrimp, chicken, french bread
-  **THAI COCONUT SALMON RICE BOWL** \$15
seared salmon, jasmine rice, baby bok choy, wild mushrooms,
bell peppers, fried wonton, thai coconut sauce
- CHICKEN PICCATA EL GOCCE** \$13
cheese stuffed pasta, spinach, capers, pepperdew, lemon butter
- BBQ GLAZED MEATLOAF** \$11
whipped potatoes, sautéed broccoli
- WILD MUSHROOM RAVIOLI** \$13
sautéed wild mushrooms, fried sage, brown butter cream sauce

 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
-  **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 \$3 / \$5

cheddar stone-ground grits, whipped potatoes,
three cheese mac & cheese, braised collards,
polenta fries, collard green & pecan pesto tortellini,
roasted fingerling potato & arugula salad,
garlic chardonnay green beans, broccoli or spinach

**ATKINS
PARK**
EST 1922