

BRUNCH


SOCIAL APPS

POBLANO QUESO \$7
tortilla chips

GUINNESS DIPPED PRETZEL \$6
stone ground stout mustard

 BUTTERNUT SQUASH HUMMUS \$8
garden veggies, tortilla chips

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

 BEER CHEESE BRAT TUB \$13
grilled bratwurst, crispy pretzel

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

 VOODOO-WHO DAT FRIES \$6
pan gravy, cheddar-jack cheese

CHICKEN TENDERS \$11
southern style or beer battered
with honey mustard & bbq
or +\$1 "texas style" with AP buffalo sauce
and bleu cheese dressing

CHICKEN WINGS \$12
"CASIAN" style - cajun kick with an asian
twang or AP buffalo sauce with bleu cheese
or ranch

**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, 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}

SOUTHERN CHICKEN AND 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

 GRILLED PEAR & ARUGULA SALAD* \$8
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

FIG & GOAT CHEESE SALAD \$9
field greens, figs, goat cheese, tomatoes,
sweet onion vinaigrette

 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.

 taste of New Orleans

 Chef's Favorite

ATKINS
PARK
EST 1922