


DINNER

SOCIAL APPS

 CRAWFISH HOT TAMALES \$13
andouille, corn, red onion, sauce piquant

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

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

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

BUTTERNUT SQUASH HUMMUS \$8
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 +\$6, shrimp +\$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.

ENTREES

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

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

CHAR-GRILLED TAVERN STEAK \$23
center cut sirloin, crispy brabant potatoes,
maple-bourbon bacon brussel sprouts, roasted garlic herb butter

 BOURBON STREET BBQ CHICKEN \$16
smoked chicken, ranch-style mashed potatoes

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

CREAMY TUSCAN PASTA \$15
sun-dried tomatoes, baby spinach,
parmesan cheese, basil linguine
add chicken +\$6, shrimp +\$7

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

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

 BLACKENED GULF DRUM AMANDINE \$18
boneless fish filet, loaded cauliflower gratin, creole meuniere sauce

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

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

SPAGHETTI SQUASH BOWL \$13
roasted spaghetti squash, italian green olives, artichokes,
tomatoes, feta, house-made marinara
add chicken +\$6, shrimp +\$7

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 PEAR & 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

 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

 Taste of New Orleans

 Chef's Favorite

SIDES \$4 / \$6

cheddar stone-ground grits, whipped potatoes,
three cheese mac & cheese,
southern macaroni salad, winter sweet potato salad,
maple-bourbon bacon brussel sprouts,
brabant potatoes, herb spaghetti squash
garlic chardonnay green beans, broccoli or spinach

