

NECESSARY PURVEYOR

639 GLEN IRIS DR
ATLANTA, GA

EXECUTIVE CHEF - ADRIAN GUTIERREZ

dinner

ITS ALL NECESSARY

START

OLIVES

\$9

*varietal peppers, olive blend, toasted
tuscan*

CHARCUTERIE

\$24

*chef assortment of fine meats / gourmet
cheese / accoutrements*

MILE HIGH MORTADELLA

\$22

*freshly shaved mortadella, maple syrup on brioche
bun*

THE CAESAR

\$16

*dressed with house caesar, calabrian chili,
white anchovy, romaine spears*

ENTREE

MUSSELS MARINIERE

\$24

*shallots, garlic, white wine, served with
tuscan bread*

CHICKEN PAILLARD

\$26

*green circle chicken, shaved asparagus
frisee, picholine olive*

STEAK FRITES

\$40

10oz ny strip, truffle butter, red wine jus

LOBSTER ROLL

\$32

*cold knuckle & claw on a buttered brioche
roll*

SPECIAL

BEET SALAD

\$12

*labne, pistachio, lavender honey & aged
balsamic*

FRENCH DIP

\$24

*shaved wagyu roast beef, red wine au jus,
horseradish aioli, served with house fries*

SIDES

CHARRED BROCCOLINI

\$10

HOUSE FRIES

\$7

truffle parm +\$6

WILD MUSHROOMS

\$12

DESSERT

VANILLA CREME BRULEE

\$10

fresh berry

PORT AU CREME

\$10

dark chocolate mousse, chantilly, pearl cookie

SOFT SERVE

\$7

ask about our weekly flavor

