

NECESSARY PURVEYOR

639 GLEN IRIS DR
ATLANTA, GA

brunch

8AM - 5PM

ITS ALL NECESSARY

A LA CARTE

PANCAKE STACK	\$15
<i>lemon ricotta, honey butter</i>	
CHICKEN PAILLARD	\$26
<i>green circle chicken, shaved asparagus frisee, picholine olive</i>	
AVO TOAST	\$15
<i>smashed avocado, poached egg, micro green, sourdough</i>	
LOBSTER ROLL	\$32
<i>cold knuckle & claw on a buttered brioche roll</i>	

SPECIAL

STEAK FRITES	\$34
<i>8oz prime ribeye, truffle butter, au jus</i>	
JUMBO COCKTAIL SHRIMP	\$24
<i>served with house cocktail sauce</i>	

BREAKFAST SANDWICHES

EGG & AVOCADO	\$9
<i>folded egg, avocado, hot honey on house biscuit</i>	
FRIED CHICKEN & PIMENTO	\$14
<i>fried chicken & shop pimento on house biscuit</i>	
THE B.E.C	\$11
<i>thick cut bacon, scrambled egg, aged cheddar, biscuit or bagel of your choice</i>	
OPEN FACE LOX	\$14
<i>smoked salmon, cucumber, dill, pickled onion, sprout, capers, cc, bagel of your choice</i>	
NECESSARY BAGEL	\$10
<i>thick cut bacon, scallion cc, jalapeño, clover sprout, bagel of your choice</i>	
EGG SALAD	\$9
<i>house egg salad on a bagel of you choice</i>	

SIDES

SCOUT PLATE	\$18
<i>scrambled eggs, bacon or chicken sausage, avocado & tomato, breakfast potatoes, toast</i>	
LOX PLATTER	\$17
<i>served w/ cucumber, radish, onion, caper, heirloom tomato, clover sprout, cc with your choice of bagel</i>	
OMELETTE	\$17
<i>french omelette, aged gruyere, chives, breakfast potatoes</i>	

THICK CUT BACON	\$7
FRIES	\$7
CHICKEN SAUSAGE	\$5
BREAKFAST POTATOES	\$4
AVOCADO	\$2

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sandwiches

STARTING AT 11AM

ITS ALL NECESSARY

NP CHEESESTEAK \$18

shaved ribeye, onion, green pepper, cooper sharp, w/ dukes mayo on seeded baguette

TURKEY AVO \$15

organic maple glazed turkey, aged cheddar, avocado, clover sprout, pickle, heirloom, leafy lettuce w/ chipotle aioli on tuscan

DON THEO \$15

pistachio mortadella, genoa salami, provolone, arugula, roasted reds, pepperoncini w/calabrian chili oil on focaccia

BLT \$15

thick cut bacon, heirlooms, leafy lettuce w/ basil mayo on sourdough

SHORT RIB & FONTINA \$18

braised short rib, fontina, caramelized onion, w/herb mayo on tuscan

SHRIMP PO BOY \$18

breaded ga shrimp, frisee, tomato, w/ cajun remoulade on seeded baguette

BURRATA FOCACCIA \$15

pistachio mortadella, burrata, crushed pistachio, arugula, evoo, w/ hot honey

ROCKO'S CUTLET \$18

organic chicken, chopped caesar salad, calabrian oil, pepperoncini, on tuscan

SIDES

HOUSE FRIES \$7

DILL PICKLE \$2