

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*

SOUP DU JOUR

\$MKT

chefs seasonal soup

SHRIMP REMOULADE

\$18

flash fried shrimp, agre dolce, pickled fresno, herbs

LITTLE GEM CAESAR

\$16

*baby little gems, dressed with house
caesar, aged parm, calabrian chili oil
+ \$5 grilled chicken
+ \$6 grilled shrimp*

SPECIAL

ROASTED BEETS

\$12

*labne, pistachio, lavender honey & aged
balsamic*

CHEF SEASONAL SALAD

\$17

*arugula, valbreso feta, pumpkin seed,
acorn squash, squash vinaigrette*

DESSERT

TUSCAN BREAD PUDDING

\$10

dark chocolate, dates, balsamic caramel

VANILLA CREME BRULEE

\$10

vanilla custard

ENTREE

LOBSTER MAC N CHEESE

\$25

mornay sauce, pickled poblano, panko

FRIED CHICKEN PLATE

\$30

fried to perfection, cole slaw, hot honey

STEAK FRITES

\$36

8oz flat iron, NP steak sauce, house fries

SHRIMP N GRITS

\$23

tomatillo butter, chorizo, cheddar grits

NECESSARY BURGER

\$20

*double patty, aged cheddar, white onion,
dill pickles, house sauce, brioche bun
NO SUBSTITUTIONS*
TEMP IS COOKED MED**

SIDES

CREAMY CHARRED CORN

\$10

HOUSE FRIES

\$7

truffle parm +\$6

WILD MUSHROOMS

\$12

CRISPY BRUSSELS

\$12

SAUTEED BABY SPINACH

\$8

