

NECESSARY PURVEYOR

639 GLEN IRIS DR
ATLANTA, GA

SATURDAY & SUNDAYS
STARTING AT 8AM - 5PM

breakfast

PLEASE NOTE: SOME ITEMS MAY BE
UNAVAILABLE AFTER 11AM DUE TO
VOLUME CONSTRAINTS!

ITS ALL NECESSARY

A LA CARTE



WHIPPED RICOTTA TOAST \$13

*seasonal fruit, fig jam,
toasted sourdough*

AVO TOAST \$15

*smashed avocado, poached egg,
micro green, toasted sourdough*



SQUARED HASHBROWNS \$14

crispy hashbrowns, creme fraiche, chive

FAVORITES!

OMELETTE \$17

*french omelette, aged gruyere,
chives, breakfast potatoes*

PANCAKE STACK \$15

lemon ricotta, honey butter

*UNFORTUNATELY THIS ITEM CANNOT
BE SERVED AFTER 11AM

PLEASE VISIT US EARLIER!

SCOUT PLATE \$18

*scrambled eggs, bacon or chicken sausage,
avocado & tomato, breakfast potatoes,
toasted sourdough*



GRANOLA BOWL \$13

*organic granola, almond butter,
organic greek yogurt, berries*

SANDWICHES

EGG SALAD \$10

*house egg salad, bagel of your
choice*

EGG & AVOCADO \$9

*scramble egg, avocado, hot honey
on house biscuit*

FRIED CHICKEN & PIMENTO \$14

*fried chicken & shop pimento
on house biscuit*

THE B.E.C \$11

*hickory smoked bacon, scramble egg,
aged cheddar, biscuit or bagel of your
choice*

***OPEN FACE LOX** \$14

*smoked salmon, cucumber, dill,
pickled onion, sprout, capers, cc, bagel
of your choice*

NECESSARY BAGEL \$10

*hickory smoked bacon, scallion cc,
jalapeño, clover sprout, bagel of your
choice*

SIDES

HICKORY SMOKED BACON \$7

SINGLE PANCAKE \$6

CHICKEN SAUSAGE \$6



BREAKFAST POTATOES \$5



SLICED AVOCADO \$2

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

NECESSARY PURVEYOR

639 GLEN IRIS DR
ATLANTA, GA

brunch

SATURDAY & SUNDAYS
STARTING AT 11AM - 5PM

ITS ALL NECESSARY

GREENS

COBB SALAD BOWL \$16

organic romaine, baby tomato, grilled chicken, boiled egg, cucumber, bacon, bleu cheese, truffle ranch dressing



KALE CAESAR \$13

organic kale, calabrian chili oil, aged parm, homemade croutons, caesar dressing



SOUTHWESTERN SALAD \$14

organic romaine, baby tomato, charred corn, black beans, red onion, cheddar, avocado, tortilla strips, sherry vinaigrette

ADD PROTEIN:

GRILLED CHICKEN + \$4

BRUNCH HITS!

SHORT RIB HASH \$23

breakfast potatoes, braised short rib, double sunny eggs, gruyere

STEAK SANDWICH \$24

prime ribeye, gruyere, arugula, herb mayo chimichurri, served with fries on tuscan

NECESSARY SMASH \$20

double patty, aged cheddar, onion, pickles, secret sauce, brioche bun

CRISPY CHICKEN TENDERS \$17

hand battered chicken tenders, cole slaw, honey mustard & bbq sauce

LOBSTER ROLL \$32

*cold knuckle & claw
served w/ fries on a buttered brioche roll*

SANDWICHES

NP CHEESESTEAK \$18

shaved ribeye, onion, white american, w/ dukes mayo on tuscan

ROCKO'S CUTLET \$18

organic chicken, chopped caesar salad, calabrian chili oil, aged parm, pepperoncini, on tuscan

TURKEY AVOCADO \$15

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

BLT \$14

hickory smoked bacon, lettuce, tomato w/ herb mayo on foccacia

SHORT RIB & FONTINA \$18

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



HALLOUMI \$18

imported halloumi, cucumber, avocado, arugula, crispy shallot, w/ truffle mayo on tuscan

GRILLED CHICKEN CLUB \$18

organic chicken, aged cheddar, lettuce, tomato, clover sprout, bacon, herb mayo on tuscan

SIDES

HOUSE FRIES \$7

truffle parm - + \$7

POTATO CHIPS \$2.5



MACARONI SALAD \$4



BROCCOLI SLAW \$4

BIG OL PICKLE \$2

ADDITIONAL SAUCES \$1

(truffle ranch, caesar, chipotle, herb mayo, horseradish aioli, truffle aioli, balsamic glaze)