

STARTERS

- Soup of the Day** chef's selection of the day Mkt.
- Chicken Tortilla Soup** tomatoes, corn, chilies, cheese, avocado, cilantro, fresh lime 8.⁵⁰ *gf*
- Caesar Salad** Romaine, Pickled Shallots, Shaved Reggiano, croutons 8.
- Artisan Lettuce Salad**, tomatoes, blue cheese, white balsamic vinaigrette 8.
- Tempura Calamari** ginger - soy glaze, diced red bell peppers, sesame seeds, poblanos 12.⁷⁵

ENTREE SALADS

- Grilled Shrimp Caesar** Romaine, Pickled Shallots, Shaved Reggiano, Breadcrumbs \$15.
- Tuna Niçoise** grilled ahi tuna, artisan lettuce, fingerling potatoes, haricot verts, black olives, tomatoes, egg, champagne vinaigrette* *gf* \$15.⁵⁰
- Maple Grilled Salmon** Scottish salmon, lettuce, sweet potato chips, avocado, peppers, lime vinaigrette* 14.⁵⁰ *gf*
- Old Bay Crab Cake** saltine crust, artisan lettuce, tomatoes, avocado, goat's cheese serrano dressing 15.
- Grilled Chicken** artisan lettuce, nappa cabbage, carrots, peppers, wonton crisp, sesame vinaigrette 14.⁵⁰
- Steak Salad** grilled USDA Prime sirloin, Artisan lettuce, grilled portabellas, red onion, tomatoes, blue cheese, white balsamic vinaigrette* 15.⁵⁰

ON A ROLL

- Buttermilk Fried Chicken Sandwich-** Pimento Cheese, House Pickles and House Mayo* 12.⁹⁵
- House Smoked Pastrami Sandwich**, Sauerkraut, Whole Grain Mustard and Marbled Rye * 13.
- Beer Battered Mahi Sandwich-** Shredded Lettuce, Malt Vinegar Tartar Sauce and American Cheese* 13.⁹⁵
- Meatball Hero** beef & veal meatballs, Italian herbs, melted mozzarella, San Marzano tomato sauce 11.⁹⁵
- Ahi Tuna Tacos** Napa cabbage salad, sesame vinaigrette, red chili aioli, flour tortillas* 13.
- All American Burger** Purely Meats Steakhouse Grind beef, house cured bacon, sliced red onion, sharp cheddar, lettuce, tomato, Brioche Bun * 13.

ALL SANDWICHES SERVED WITH A CHOICE OF SIDE

PASTA

- Apple & Sausage Ravioli** browned butter cream, crisped sausage, sage, apple cider drizzle 16.
- Beef Bolognese** tagliatelle pasta, shaved parmesan 16.⁵⁰
- Shrimp Linguini** wild gulf jumbo shrimp, spinach, tomatoes, spicy white wine broth 17.
- Eggplant Lasagna** eggplant, zucchini, and spinach, with ricotta and fresh basil, fire roasted tomato sauce 16.

ENTREES

- Noodle Bowl** rice noodles, shrimp, chicken, serranos, baby bok choy, Chinese five spice chicken broth* 14. *gf*
- Steak Frites** grilled USDA Prime Sirloin, parmesan pommes frites, herb butter* 17.⁵⁰ *gf*
- Springer Mountain Chicken** cast Iron chicken breast purple rice, haricot verts, lemon pepper demi 15.⁷⁵ *gf*
- Salmon Thai** salmon wrapped in rice paper, cilantro basil pesto, spicy citrus ponzu, rice, baby bok choy* 15.²⁵
- Vegetable Plate** Selection of any four sides below 14.⁵⁰ *gf*

SIDES

Haricot Verts
Sautéed Spinach
Baby Bok Choy

Cucumber & Tomato Salad
Housemade French Fries
Fresh Fruit Salad

Black Beans & Rice
Penne, Tomato & Mozzarella
Pasta Salad

Vegetables sautéed with olive oil & garlic / steamed upon request.

We proudly serve Buckhead Bread Company Artisan Bread upon request.



june19v3