

MENU

Atlanta, Georgia | Dinner

CHICAGO STYLE SPINACH & ARTICHOKE DIP <i>with salsa and warm tortilla chips</i>	15
HOUSE-SMOKED SALMON <i>toasts, Chef's dressing</i>	16
ROSEMARY FOCACCIA <i>with marinated olives</i>	4
TRADITIONAL SALAD <i>chopped egg, smokehouse bacon, rustic croutons, choice of dressing</i>	10
GRILLED ARTICHOKE <i>gone for the season! We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer.</i>	

BURGERS & SANDWICHES

CHEESEBURGER* *fresh ground chuck, cheddar, lettuce, tomato, onion, house-made bun* 18

HOUSE-MADE VEGGIE BURGER
our signature recipe with sweet soy glaze and melted Monterey jack 17

CALIFORNIA BURGER*
avocado, arugula, red onion, mustard honey, melted Monterey jack cheese 18

GULF COAST STYLE FISH SANDWICH
crispy grouper, thousand island slaw, dill pickle, served with a field greens salad 18

FRENCH DIP AU JUS* *thinly sliced roasted prime rib, house-made toasted French roll* 20

HOUSE SPECIALTIES

TODAY'S FRESH FISH <i>hand-filleted in house, with potato purée and seasonal green vegetable</i>	MKT
ROTISSERIE CHICKEN <i>slow roasted with crushed herbs and apricot glaze, with tabbouleh (limited)</i>	25
ARCTIC CHAR* <i>hardwood grilled, served with lemon butter sauce, coleslaw and vine-ripened tomatoes</i>	28
FAROE ISLANDS SALMON* <i>with lentil vinaigrette, potato purée and seasonal green vegetable</i>	28
PORK FILET* <i>served with Pommery mustard sauce, braised red cabbage and potato purée</i>	28
THE HAWAIIAN* <i>rib-eye steak with pineapple-soy-ginger marinade, with loaded Idaho baked potato</i>	36
BARBECUE PORK RIBS <i>slow cooked and fall-off-the-bone tender, with French fries and coleslaw</i>	32
ROASTED PRIME RIB* <i>aged and roasted on the bone, with potato purée and seasonal green vegetable</i>	35
USDA PRIME FILET* <i>hardwood grilled beef tenderloin, with potato purée and seasonal green vegetable</i>	45

-We do not guarantee steaks ordered 'medium well' or above

MARKET SIDES

\$7 Each Seasonal Green Vegetable • Braised Red Cabbage
Creamed Corn • Coleslaw • Tabbouleh • Potato Purée • Hand-cut French Fries

AFTER DINNER

Apple Walnut Cobbler with caramel streusel 9 • Warm Five-Nut Brownie 9
Key Lime Pie with freshly whipped cream 9 • Espresso 2 • Macchiato 3 • Cappuccino 4

Culinary Manager: Jacob Cole • General Manager: Ryan Gianola

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!