

MENU

Atlanta, Georgia | Dinner

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| 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 ARTICHOKEs <i>limited availability! 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. We'll serve whenever available, Spring through Summer. AQ</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 (limited) 18

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

HOUSE SPECIALTIES

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| TODAY'S FRESH FISH <i>hand-filleted in house, with whipped potatoes and seasonal green vegetable</i> | MKT |
| ROTISSERIE CHICKEN <i>slow roasted with crushed herbs and apricot glaze, with tabbouleh</i> | 25 |
| CAJUN TROUT* <i>seasoned and hardwood grilled, with whipped potatoes and seasonal green vegetable</i> | 24 |
| FAROE ISLANDS SALMON* <i>with lentil vinaigrette, whipped potatoes and seasonal green vegetable</i> | 28 |
| PORK FILET* <i>double cut boneless pork chop cured in-house, with whipped potatoes and braised red cabbage</i> | 28 |
| HAWAIIAN RIB-EYE* <i>pineapple sesame 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 whipped potatoes and seasonal green vegetable</i> | 35 |
| USDA PRIME FILET* <i>hardwood grilled beef tenderloin, with whipped potatoes 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

Broccoli • Coleslaw • Tabbouleh • Whipped Potatoes • Iron Skillet Beans • 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!