

MENU

Atlanta, Georgia | Lunch

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>	5
TRADITIONAL SALAD <i>chopped egg, smokehouse bacon, rustic croutons, choice of dressing</i>	9

GRILLED ARTICHOKE *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.*

BURGERS & SANDWICHES

CHEESEBURGER* *fresh ground chuck, cheddar, lettuce, tomato, onion, house-made bun* 17

HOUSE-MADE VEGGIE BURGER
our signature recipe with sweet soy glaze and melted Monterey jack cheese 16

CALIFORNIA BURGER* *avocado, arugula, red onion, mustard honey, melted jack cheese* 17

DING'S CRISPY CHICKEN SANDWICH
buttermilk fried chicken, baby Swiss, spicy slaw 17

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* 19

HOUSE SPECIALTIES

ARCTIC CHAR* *hardwood grilled, served with lemon butter sauce, coleslaw and vine-ripened tomatoes*..... 26

ROTISSERIE CHICKEN *slow roasted with crushed herbs and apricot glaze, served with tabbouleh (limited)*..... 22

FAROE ISLANDS SALMON* *hand filleted in-house, served with seasonal green vegetable*..... 25

PORK FILET* *served with Pommery mustard sauce, braised red cabbage and potato purée* 27

THE HAWAIIAN* *rib-eye steak with pineapple-soy-ginger marinade, served with hand-cut French fries*..... 35

BARBECUE PORK RIBS *slow cooked and fall-off-the-bone tender, with French fries and coleslaw* 29

USDA PRIME FILET* *hardwood grilled center-cut beef tenderloin, with a field green salad*..... 41

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

MARKET SIDES

\$6 Each Seasonal Green Vegetable • Braised Red Cabbage

Creamed Corn • Coleslaw • Tabbouleh • Potato Purée • Hand-cut French Fries

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!*

SALADS

SASHIMI TUNA SALAD* *pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette* 19

GRILLED CHICKEN SALAD *mixed greens, jicama, honey-lime vinaigrette and peanut sauce* 17

THAI STEAK & NOODLE SALAD
marinated filet (or rotisserie chicken), avocado, mango, chopped peanuts, Thai dressing 19

CAESAR SALAD *baby gem romaine, Reggiano, rustic croutons (add rotisserie chicken +5)* 13

EMERALD KALE & ROTISSERIE CHICKEN
with fresh herbs and roasted peanut vinaigrette 17

CLUB SALAD *crispy chicken, mixed greens, tomato, avocado, chopped egg, smokehouse bacon* 17
— with your choice of Blue Cheese, Mustard-Honey, Buttermilk Garlic, Thousand Island, or Vinaigrette