

greens/soups

HEIRLOOM MIXED GREENS†
red grapes, almonds, feta, sherry vinaigrette 5

ICEBERG “WEDGE”†
tomato, red onion, bacon, bleu cheese dressing 6

ROMAINE HEART CAESAR
parmesan, herb croutons, garlic dressing 5

SPINACH-STRAWBERRY†
candied pecans, goat cheese, white balsamic 8

CHOPPED COBB†
romaine, turkey, bacon, egg, tomato, avocado, cucumber,
feta, crispy chickpea, buttermilk-herb dressing 10

SESAME TUNA*†
mixed greens, sprouts, mango, avocado, wasabi peas,
sriracha, soy-ginger vinaigrette 14
grilled salmon may be substituted

CHICKEN TORTILLA SOUP
monterey jack, avocado, lime 3/5

Every guest receives
complimentary brunch breads
provided by our award-winning
Metrotainment Bakery!

† **Gluten Free.**

*ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY,
FISH, SHELLFISH AND EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.
We proudly use BUNGE trans-fat free oil for all of our frying. 5.01.12

brunch

small plates

HOUSE-MADE POTATO CHIPS
sausage gravy 5

BUTTERMILK FRIED CHICKEN BENEDICT
english muffin, sausage gravy, southern greens, poached egg 6

PECAN GRANOLA & FRUIT
dried cranberries, almonds, local yogurt 5

FRIED GREEN TOMATO BENEDICT
goat cheese, remoulade, scallions 6

BLUEBERRY OATMEAL
cinnamon, brown sugar 6

SMOKED SALMON BAGEL PLATTER
toasted bagel, capers, tomato, red onion, cream cheese 12

BUTTERMILK FRIED CHICKEN TENDERS
honey-smoked chili glaze 7

PIMENTO CHEESE
celery, house pickles, olives, grilled flatbread 6

SALT AND PEPPER CALAMARI
thai chili pesto, ginger aioli 9

SHRIMP & GRITS†
french beans, patak sausage, pepper jack 10

ZUCCHINI RIBBON SALAD
arugula, parmesan, flat bread chips, lemon vinaigrette 6

SPINACH-ARTICHOKE FRITTERS
lemon-dijon aioli 5

SUMMER VEGETABLE PASTA
pesto, zucchini, tomato, eggplant, bell peppers, parmesan 9

GINGER-CARROT SOUP†
coconut cream, scallions 3/5

house-ground burgers

served with choice of side - “deluxe” add 1.

Certified Angus Beef® - house blend of chuck and brisket 9
Brasstown Beef - local, all-natural 11
Turkey - blended with spinach and parmesan 10
All-Natural Grilled Chicken Breast 8
Veggie - smoked black beans, roasted mushrooms, oats 9
Lamb - local, all-natural 12

Add swiss, american, bleu cheese, cheddar, pepper jack,
brie, mushrooms, bacon, caramelized onions,
roasted red peppers, avocado .50 each

E=MC2*
roasted red pepper, pesto, pepper jack add 1

RED EYE*
fried egg, ham, bacon, american cheese, english muffin add 2

HILLBILLY*
bacon, pimento cheese, vidalia onion rings, bbq sauce add 2

TOWNIE*
arugula, smoked onion aioli, tomato, whole wheat bun add 1

CRAZY BOB*
potato chips, truffle ketchup, herb cream cheese,
bacon-onion jam add 2

MEDITERRANEAN*
sundried tomato pesto, mozzarella, zucchini pickles,
mint yogurt, whole wheat bun add 2

sides 3

spinach-artichoke fritters	curly fries
green beans†	broccoli slaw†
canadian bacon†	roasted mushrooms†
chicken sausage†	pepper jack grits†
bacon†	fruit†
brunch potatoes†	multigrain toast

deluxe sides 4

toasted sesame bagel with cream cheese
biscuit with sausage gravy
two eggs any style†
grilled asparagus†
boursin mac and cheese
sweet potato fries
fried green tomatoes
sundried tomato cous cous
oatmeal

eggs, etc. (+ one side)

SPINACH-FETA OMELETTE†
herb-roasted mushrooms 9

SPICY CRAB MELT OMELETTE†
sausage, grilled onions, herb cream cheese, pickled jalapeno 12

GREEN OMELETTE
pesto, mozzarella, tomato, fried green tomato, basil aioli 10

SMOKED TURKEY EGG WHITE OMELETTE†
asparagus, red peppers, tomato, mozzarella 9

CLASSIC EGGS BENEDICT
house-cured canadian bacon, english muffin, hollandaise 10

VERANDA PLATTER†
three eggs scrambled, applewood-smoked bacon 8

STEAK & EGGS*†
three eggs any style and choice of:
8oz flatiron 19 6oz boneless pork chop 16
12oz ribeye 24

IXTAPA SCRAMBLE
three eggs, chorizo sausage, tomato, peppers, jack cheese,
flour tortilla 10

PHILLY CHEESE STEAK & EGGS
shaved flat iron steak, caramelized onions, peppers, scrambled
egg, cheddar, pickled jalapenos, open-faced hoagie roll 9

SAUSAGE, EGG & CHEESE SANDWICH
turkey sausage, scrambled egg, american cheese,
garlic sauteed spinach, bloody mary aioli, ciabatta 9

griddle

BOURBON BANANA FRENCH TOAST
peanut butter glaze, white chocolate curls 10

PEACH COBBLER FRENCH TOAST
cinnamon whipped cream, graham cracker crumble 11

BLUEBERRY BUTTERMILK PANCAKES
blueberry-ginger preserves, toasted almonds 9

SHORT STACK
buttermilk pancakes, whipped cream and strawberries 7

HERB-ROASTED CHICKEN CREPE
smoked bacon, creamy mushrooms 7

E-GRILL
french toast, smoked turkey, tomato, swiss, cheddar, bacon,
raspberry sauce 9

Brunch is served every Saturday and Sunday from 9am to 4pm

draft beer

MANAGER'S SELECTION	16oz	20oz
	MKT	MKT
BELL'S LAGER	5	6
DALE'S PALE ALE	5	6
FAT TIRE AMBER ALE	5	6
SAM ADAMS SEASONAL	4	5
SAM ADAMS "LIMITED RELEASE"	6	7
SWEETWATER IPA	5	6
SWEETWATER SEASONAL	5	6
WEIHENSTEPHAN HEFE-WEISSBIER	6	7
SEASONAL OFFERING	MKT	MKT
BEER FLIGHT		
choose any five beers (2.5 oz pour)	5	

bottles | cans

21ST AMENDMENT BACK IN BLACK (CAN)	5.00
AMSTEL LIGHT	4.75
AVERY'S AVERAGE JOE'S PILSNER (CAN)	5.00
AVERY'S IPA (CAN)	5.00
BUD / BUD LIGHT	4.00
BLUE MOON	4.75
CORONA EXTRA	4.75
DOGFISH HEAD 60 MINUTE IPA	5.25
GUINNESS	4.75
HEINEKEN	4.75
MICHELOB ULTRA	4.50
MILLER LITE	4.00
NEW BELGIUM ABBEY ALE	4.75
NEW BELGIUM SEASONAL	4.75
NEW BELGIUM TRIPPEL	4.75
O'DOUL'S (NA)	4.00
PERONI	4.75
RANGER IPA	4.75
SAM ADAMS BOSTON LAGER	4.75
SIERRA NEVADA PALE ALE	4.75
SWEETWATER 420 PALE ALE	4.75
TERRAPIN RYE PALE ALE	4.75
VICTORY GOLDEN MONKEY	6.50
YUENGLING	4.00

large | shareable bottles

CRISPIN "THE SAINT" HARD CIDER 22OZ	14.00
DETOUR DOUBLE IPA 750ML	24.00
J.K. SCRUMPY'S ORGANIC CIDER 22OZ	10.00
NEWCASTLE BROWN ALE 18.5OZ	9.00
STONE IPA 22OZ	12.00
TILTED SMILE IMPERIAL PILSNER 750ML	24.00
VICTORY PRIMA PILS 22OZ	10.00

specialty drinks

Our hand-crafted libations feature fresh-squeezed juices, special infusions, clever syrups and our own house sour.

PERFECT PARTIDA MARGARITA	
partida tequila, agave nectar, fresh lime juice	12
KARLSSON'S BLACK 'N BLUE DIRTY MARTINI	
karlson's gold vodka, bleu cheese-stuffed olives, olive juice, fresh cracked black pepper	10
KARLSSON'S RUBY RED SLIPPER	
karlson's gold vodka, campari, fresh grapefruit	10
LOCAL HARVEST	
american harvest vodka, fresh basil, fresh cucumber, soda	10
GRAPE BASIL COOLER	
three olives grape vodka, fresh grapes, basil, simple syrup, ginger ale	9
TWISTED GINGER	
van gogh gin, fresh lemons, ginger ale, sugar rim	8
SAVIDA SANGRIA	
red or white sangria with assorted citrus fruits by the glass or carafe	8/28
VEEV PINK LEMONADE	
veev acai spirit, pomegranate, agave nectar, lemonade, lemons by the glass or carafe	8/28

skinny cocktails

VEEV SKINNY ANTIOXIDANT COOLER	
veev açai spirit, st. germain, fresh cucumber, agave nectar	9
TY KU GREYHOUND	
ty ku soju, fresh-squeezed pink grapefruit juice	9
TANTEO TROPICAL MARGARITA	
tanteo tropical tequila, agave nectar, fresh-squeezed lime	9
SPARKLING SUPERFRUIT	
veev açai spirit, agave nectar, fresh lemon, champagne	9

pinnacle martinis \$5

CLASSIC	
pinnacle vodka, dry vermouth, shaken not stirred (get it dirty!)	
BLUEBERRY LEMON DROP	
pinnacle blueberry vodka, house sour, fresh lemon, blue curcaw	
COSMOPOLITAN	
pinnacle citrus vodka, cranberry juice, triple sec, fresh lime juice	
METRO	
pinnacle citrus vodka, triple sec, lemon juice, splash of fresh grapefruit juice	
SEX IN THE CITY	
pinnacle raspberry vodka, dekuyper peach schnapps, cranberry juice, pineapple juice	
VOGUE	
pinnacle blueberry vodka, pinnacle pomegranate vodka, cranberry juice, splash of fresh lime juice	
L'ORANGE	
pinnacle orange vodka, cointreau, house sour, pineapple juice	

wine

tier one 7/28

LLAI LLAII CHARDONNAY, CHILE	
citrus, tropical fruit, floral notes	
CA' DONINI PINOT GRIGIO, ITALY	
wildflower, honey, ripe pears	
POLKA DOT REISLING, GERMANY	
pear, peach, honeysuckle	
LLAI LLAII PINOT NOIR, CHILE	
black cherry, sweet earthy	
GASCON MALBEC, ARGENTINA	
blackberry, plum, black cherry, mocha	
LEESE FITCH MERLOT, NAPA	
black cherry, boysenberry, blackberry	

tier two 9/36

FREI BROTHERS CHARDONNAY, SONOMA	
green apple, orange, butter	
MOHUA SAUVIGNON BLANC, NEW ZEALAND	
bright pink grapefruit, crisp acidity	
CIVELLO WHITE WINE, CALIFORNIA	
spicy, white peach, tropical	
SHOOTING STAR ZINFANDEL, LAKE COUNTY	
raspberry, cinnamon, plum	
TIERRA ALTA GRAN RESERVA CARMENERE, CHILE	
spicy, black fruit, tobacco	
SILVER PALM CABERNET SAUVIGNON, NORTH COAST	
blackberry, cassis, black cherry, vanilla	

tier three 10/40

STERLING SAUVIGNON BLANC, NAPA	
grapefruit, passion fruit, melon	
KENDALL JACKSON AVANT CHARDONNAY, CALIFORNIA	
green apple, meyer lemon, pear	
PICCOLO TESORO MOSCATO ROSE, ITALY	
cherry, raspberry, clementine, honey	
PENNYWISE PINOT NOIR, CALIFORNIA	
fresh cherries, chocolate, lavender	
OBERON CABERNET, NAPA	
blackberry, dark plum	
MARTIN CODAX RIOJA TEMPRANILLO, SPAIN	
ripe fruit, cedar, oak	

ALL DAY EVERY DAY shorties: \$2 fireball, \$2 soco lime, \$2 jagermeister, \$2 jameson, \$2 el jimador, \$4 grand marnier
MONDAY-FRIDAY \$6 burger 11am-4pm, double loyalty points at lunch 11am-2pm
MONDAY double loyalty points **TUESDAY** 1/2-priced select wines, live jazz 1st and 3rd tuesday of the month
THURSDAY 1/2-priced select wines
SATURDAY brunch 9am **SUNDAY** brunch 9am, live music at noon

wine | bottle only

chardonnay

FRANCISCAN CHARDONNAY, NAPA	42
SONOMA- CUTRER, RUSSIAN RIVER	46
LOUIS JADOT POUILLY- FUISSE, FRANCE	55
CAKEBREAD, NAPA	80

sauvignon blanc

KIM CRAWFORD, NEW ZEALAND	52
GROTH, NAPA	46
MATUA VALLEY, NEW ZEALAND	36

other whites

FIRESTEED PINOT GRIS, OREGON	46
KING ESTATE PINOT GRIS, WILLAMETTE	38
MARTIN CODAX ALBARINO, SPAIN	40

merlot

CONCHO Y TORO 'CASTILLERO DEL DIABLO' CHILE	29
MATANZAS CREEK, SONOMA	60
STAG'S LEAP, NAPA	64
PARCEL 41, NAPA	42

cabernet sauvignon

ANNABELLA, NORTH COAST	44
FRANCISCAN, NAPA	58
CAYMUS, NAPA	120

pinot noir

ACACIA, NAPA- CARNEROS	70
LA CREMA, SONOMA	45

other reds

SPELLBOUND PETITE SYRAH, CALIFORNIA	38
ESTANCIA MERITAGE, ALEXANDER VALLEY	62
PENFOLDS CABERNET- SHIRAZ BIN 389, AUS	85

champagne & sparkling whites

RIONDO PROSECCO, ITALY (SPLIT)	8
RIONDO PROSECCO, ITALY	36
DOMAINE CHANDON BRUT, CALIFORNIA (SPLIT)	12
DOMAINE ST. MICHELLE BRUT, CALIFORNIA	32
VEUVE CLICQUOT 'YELLOW LABEL' BRUT, FRANCE	85
MOET & CHANDON 'WHITE STAR', FRANCE	95

features

drinks



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