

4920 Roswell Road Suite 55
Sandy Springs, GA 30342
404.705.8444



Monday - Friday 11am - 10pm
Saturday 10am - 10pm
Sunday 10am - 9pm

STARTERS

biscuits & gravy

butter milk biscuits & white sausage gravy 6.5

pimento cheese

aged cheddar, roasted peppers & toast points 7.5

"the eggroll"

scrambled egg, mushrooms & scallions 6.5

house cured salmon

pickled red onion, capers, crumbled egg & grilled bread 8.5

GF traditional deviled eggs

fresh chives, celery & remoulade 6.5

GF baked local grits

caramelized onion, smoked bacon, & aged cheddar 6.5

avocado toast

grilled multigrain bread, capers, radishes, crumbled egg & olive oil 6.5

*fried green tomatoes

goat cheese, roasted nuts & remoulade 8

SALADS

GF simple green salad 6.5

baby lettuces, tomato, cucumbers & house dressing
add goat cheese .75

caesar salad 7

crushed croutons & grated romano cheese
add fresh anchovy .75

3 salad plate 10

egg, chicken & tuna salad
baby mixed greens, tomatoes, cucumbers & radishes

fried chicken salad 12

chopped romaine, shaved apple & fennel,
shredded cheddar & truffle honey mustard

GF baby arugula salad 8.5

strawberries, pickled red onion, feta cheese
& champagne vinaigrette
add grilled chicken 6.5
add shrimp or salmon 7

SOMETHING SWEET

Traditional French Toast 8
maple syrup & 10x sugar

Southern Bistro French Toast 11
smoked bacon, over easy egg,
maple syrup & 10x sugar

Pancakes 9
blueberry-ginger butter, 10x sugar
& maple syrup

OMELETS & BENNY'S

ham omelet 11
aged cheddar & caramelized onion

GF mushroom omelet 11
spinach, leeks & goat cheese

crawfish omelet 12
andouille sausage, sweet peppers,
diced tomatoes & scallion

house cured salmon benedict 13
sliced tomato, soft poached eggs
& hollandaise

sausage benedict 12
horseradish aioli, soft poached
eggs & hollandaise

grilled ham & pimento cheese benedict 12
soft poached eggs & hollandaise

BRUNCH STUFF

Buttermilk Fried Chicken & Grits

butter milk biscuit, sausage gravy & over easy egg 15

Sausage Scramble

housemade breakfast sausage, diced tomato,
arugula pesto, goat cheese & grilled bread 11

Fried Egg Sandwich

smashed avocado, sliced tomato
& smoked bacon on toasted multigrain bread 10

Gulf Shrimp & Grits

andouille sausage, caramelized onions & tomato pan gravy 15
add soft poached egg 2.

Bowl Of Brunch

sausage gravy, potatoes, smoked bacon, avocado,
pickled jalapeno & soft poached egg 10



THE BIG NASTY 15

Springer Mountain buttermilk
fried chicken breast, smoked bacon,
aged cheddar, scrambled egg & soft bun

sides

GF two eggs	4	brunch potatoes	4
GF local grits	4	GF local cheddar grits	4.5
GF sliced tomatoes	4	pork sausage patties	4
french fries	4	smoked bacon	4.5
sweet potato fries	4	southern angel biscuit	2.5
GF fresh fruit	4	toast (white or multigrain)	2

*Please be advised that food here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

LUNCH STUFF

SPRINGER MOUNTAIN BUTTERMILK FRIED CHICKEN 15
green beans, whipped potatoes,
cucumber & dill salad & white chicken gravy

GF GRILLED SALMON 15

potatoes, asparagus, leeks,
apricot-mustard glaze & fried capers 15

GF NORTH GEORGIA TROUT 15
local grits, apple-chive relish & tartar sauce

SALMON BLT 15.5

smashed avocado, baby arugula
& toasted multigrain bread

BISTRO BURGER 12

aged cheddar, mixed greens,
vineripe tomato, grilled onion & special sauce

TURKEY BURGER 11

aged swiss, mixed greens, vineripe tomato
& truffle honey mustard

NANCY G'S CHICKEN SALAD 9

mixed greens, vineripe tomato
& toasted multigrain bread

all sandwiches served with your choice of
french fries or sweet potato fries & cole slaw
substitute small simple green salad or cup of soup 2.5

DRINKS & SPECIALS



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HOUSE COCKTAILS

pimm's cup 8.5

*pimm's #1, cucumber, lemon,
simple syrup & soda*

bloody mary 8

*13th colony, housemade bloody mix,
olives & lime*

bistro margarita 9

*tequila, apricot brandy, house made
sour mix & passion fruit*

moscow mule 9

absolut vodka, lime juice & ginger beer

mojito 9

*mint infused rum, lime juice
& splash of soda*

orange thing 8.5

*13th colony vodka, grand marnier,
oj & orange san pellegrino*

peach sangria 8.5

white wine, triple sec & brandy

west of manhattan 10

*high west double rye, dolin rouge
& housemade maraschino cherries*

VODKA

13TH COLONY 8

CHOPIN 9

ABSOLUT 8

KETEL ONE 8

GREY GOOSE 9

BELVEDERE 9

SCOTCH

DALMOR 12YR 11

HIGHLAND PARK 12YR 11

DEWAR'S 12YR 10

MACALLAN 12YR 12

THE GLENLIVET 12YR 11

GIN

13TH COLONY 8

NOLET'S 9

HENDRICK'S 9

BOMBAY SAPPHIRE 9

BOURBON

WOODFORD RESERVE 9

RIDGEMONT 1792 9

FOUR ROSES SMALL BATCH 9

FOUR ROSES SINGLE BARREL 10

RYE

WHISTLE PIG 12

HIGH WEST DOUBLE RYE 10

REDEMPTION RYE 9

BEVERAGES

abita root beer (12oz BTL) - 2.5

boylan's ginger ale (12oz BTL) - 3

fountain coke products - 2.95

san pelligrino (17oz BTL) - 3

orange san pellegrino (12oz Can) - 2.50

mighty leaf hot tea - 3.25

lakehouse coffee - 2.95

blue durango iced tea - 3.25

fresh squeezed lemonade - 2.50

.50 Refill

acqua panna spring water (17oz BTL) - 3

fresh squeezed orange juice (12oz) - 3.25

coke zero (6.5 oz) - 1.75



Mimosas For The Table

Bottle of House Bubbles & Carafe of OJ 32

Mimosa 7.5 Grand Mimosa 8.5

BEERS

session lager 3.5

yuengling 4

sweetwater 420 5

peroni 5

miller lite 3.5

stella artois 5

budlight 3.5

blue moon 5

terrapien pilsner 5

michelob ultra 4

brooklyn ipa 5

session black 3.5

second self
seasonal beer 5

seasonal beer 5

beck's (non-alc) 3

WHITE

Firesteed - Pinot Gris - Oregon 9/34

Benvolio - Pinot Grigio - Italy 8/30

Burgans - Albarino - Rias Baixas 9/34

Villa Maria - Sauvignon Blanc - New Zealand 9/34

The Crossing - Sauvignon Blanc - New Zealand 8.5/32

Coastal Vines - Chardonnay - California 6/22

Estancia - Chardonnay - California 8/30

Sonoma-Cutrer - Chardonnay - Russian River 14/48

Joel Gott Unoaked - Chardonnay - California 9/34

Stuhlmuller - Chardonnay - Alexander Valley 12/46

RED

M. Chapoutier - Rose - Cotes de Rhone 9/34

Meiomi - Pinot Noir - Central Coast, CA 11/42

Angeline - Pinot Noir - California 8.5/32

14 Hands - Merlot - Washington 7/26

d'Arenberg - "The Stump Jump" Shiraz - Australia 9/34

Coppola - Claret - California 10/38

Coastal Vines - Cabernet - California 6/22

Sean Minor - Cabernet - Paso Robles 8.5/32

Avalon - Cabernet - Napa Valley 10.5/39

Oberon - Cabernet - Napa Valley 12/46

Trivento - Malbec - Mendoza 8/30

Edmeads - Zinfandel - Mendocino 9/34

Patz & Hall - Pinot Noir - Sonoma Coast 48

Paul Hobbs Crossbarn - Cabernet - Sonoma County 54

BUBBLES

La Marca - Prosecco - Italy 8/30

Jean-Louis Blanc de Blanc - Brut - France 8/30