

LUNCH

Starters

pimento cheese 7.5
tillamook cheddar, roasted peppers & toast points

fried green tomatoes 8
goat cheese, roasted nuts & remoulade

blue cheese potato chips 8
smoked bacon, scallions & tomatoes

Soup & Salad

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

“the dude” salad 14
chopped romaine, smoked bacon, blue cheese crumbles, cherry tomato, balsamic dressing & grilled hamburger patty

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

house roasted turkey “blt” salad 12
baby mixed greens, cherry tomatoes, smoked bacon, crumbled egg, pickled red onion & house dressing

baby arugula salad 8.5
strawberries, pickled red onion, feta cheese & champagne vinaigrette
add grilled chicken 6.5
add shrimp or salmon 7

ENTREES

Gulf Shrimp & Grits
andouille sausage, caramelized onions & tomato pan gravy 15

Grilled Salmon
cauliflower puree, pickled fennel, fried capers & apricot-mustard glaze

Springer Mountain Buttermilk Fried Chicken
green beans, whipped potatoes & chicken gravy 15

Buttermilk Fried Chicken Tenders
cole slaw, fries and truffle honey mustard 13

SANDWICHES

salmon blt 15.5
smashed avocado, baby arugula & toasted multigrain bread

bistro burger 12
aged cheddar, mixed greens, vineripe tomato, grilled onion & special sauce

nancy g’s chicken salad 9
mixed greens, vineripe tomato & toasted multigrain bread

turkey burger 11
aged swiss, mixed greens, vineripe tomato & truffle honey mustard

egg salad sandwich 8.5
baby mixed greens & vineripe tomato on toasted multigrain bread

grilled chicken sandwich 11
smoked bacon, aged swiss, mixed greens, vineripe tomato, soft bun & mayo

ahi tuna salad melt 10
lettuce, tomato, aged swiss & toasted multigrain bread

pimento cheese sandwich 8.5
vineripe tomato & mixed greens on toasted multigrain bread

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

all sandwiches served with your choice of traditional fries & sweet potato fries with cole slaw

DINNER

STARTERS

pimento cheese
aged cheddar, roasted peppers & toast points 7.5

fried green tomatoes
goat cheese, roasted nuts & remoulade 8

house cured salmon
pickled red onion, capers, crumbled eggs & grilled rye bread 8.5

crispy brussels sprouts
toasted sesame seeds, scallions, cilantro & mustard glaze 8

blue cheese potato chips
smoked bacon, scallions & tomatoes 8

crispy calamari
italian parsley, lemon & red sauce 10

Soup & Salad

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

“the dude” salad 14
chopped romaine, smoked bacon, blue cheese crumbles, cherry tomato, balsamic dressing & grilled hamburger patty

baby arugula salad 8.5
strawberries, pickled red onion, feta cheese & champagne vinaigrette
add grilled chicken 6.5
add shrimp or salmon 7

SANDWICHES

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

all sandwiches served with your choice of traditional or sweet potato fries

ENTREES

Gulf Shrimp & Grits
andouille sausage, caramelized onions & tomato pan gravy 18

Slow Roasted Springer Mountain Chicken
apple rice pilaf, tiny tomatoes & lemon butter 17

North Georgia Trout
green beans, leeks, toasted almonds, apple relish & lemon butter 22

Hanger Steak
petite green salad, parmesan-herb fries & G1 steak sauce 23

Springer Mountain Buttermilk Fried Chicken
green beans, mac & cheese, sliced tomatoes & chicken gravy 18.5

Grilled Salmon
cauliflower puree, pickled fennel, fried capers & apricot-mustard glaze 23

Cheshire Pork Chop
grained mustard whipped potatoes, brussels sprouts & hamhock jus 22

Spaghetti A Le Bistro
gulf shrimp, shaved fennel, cherry tomatoes & roasted garlic-avocado sauce 17

Hamburger Steak
12oz pan seared hamburger steak, whipped potatoes, garlic spinach, mushroom jus & crispy onions 17

BRUNCH

SOMETHING SWEET

Traditional French Toast 8
maple syrup & 10x sugar

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

LUNCH STUFF

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

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

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 traditional or sweet potato fries*

OMELETS & BENNYS

ham omelet 11
aged cheddar
& caramelized onion

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

ENTREES

Buttermilk Fried Chicken & Grits
buttermilk 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

Gulf Shrimp & Grits
andouille sausage, caramelized onions
& tomato pan gravy 15
add soft poached egg 2.5



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Hours

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

visit www.southernbistroatl.com for full menus

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