

4920 Roswell Road Suite 55
Sandy Springs, GA 30342
404.705.8444



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

BIG SALADS

Hail Caesar! 14

romaine, fried calamari, anchovy, grated parmesan cheese, toast points & house caesar dressing

GF The Gobbler Cobb 13

local mixed greens, roasted turkey, tomato, cucumber, avocado, smoked bacon, blue cheese, chopped egg & balsamic vinaigrette

Southwestern Fried Chicken Salad 14

romaine, black beans, corn, tomato, avocado, cheddar, cilantro, tortilla strips, chipotle buttermilk dressing

GF Hanger Steak Wedge 16

iceberg, tomato, cucumber, pickled red onion, gorgonzola cheese, dill & catalina dressing

GF Blackened Chicken Greek 14

romaine, tomato, cucumber, pickled banana peppers, olives, feta cheese & herb vinaigrette

Grilled Salmon 15

spinach, pineapple, almonds, golden raisins, goat cheese & sherry vinaigrette

Kung Pow Shrimp 15

cold noodle salad, carrots, red bell pepper, red onion, cilantro, sesame seed & citrus peanut vinaigrette

GF 3 Salad Plate 10

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

GF "The Dude" Salad 14

chopped romaine, smoked bacon, cherry tomatoes, blue cheese crumbles, balsamic dressing & grilled hamburger patty

STARTERS

GF Summer Corn Gazpacho 5/7
lump crab, cilantro & chili oil

GF Simple Green Salad 6
baby lettuces, tomato, cucumbers & house dressing
add goat cheese .75

Ham & Collard Green Egg Rolls 8
mustard-apricot dipping sauce

Fried Green Tomatoes 8
sweet pepper relish & goat cheese

GF Pimento Cheese 8
"the pate of the south"
aged cheddar, roasted peppers & toast points

Blue Cheese Potato Chips 8
smoked bacon, scallions & tomatoes

Cornmeal Crusted Okra Fries 7
white bbq sauce & spicy honey

ENTREES

Gulf Shrimp & Grits

andouille sausage, caramelized onions & tomato pan gravy 15

GF Grilled Salmon

toasted red quinoa, grilled pineapple, snap peas, almond & apricot mustard glaze 16

Springer Mountain Buttermilk Fried Chicken

boneless breast, green beans, whipped potatoes, cucumber and dill salad & chicken gravy 15

Southern Bistro Burger

aged cheddar cheese, mixed greens, sliced tomato, grilled onions on a toasted egg bun 12

Buttermilk Fried Chicken Tenders

coleslaw, fries and truffle honey mustard 13

Blackened Fish Tacos

pickled cabbage, pico de gallo, cilantro, chipotle sour cream 15

GF North Georgia Rainbow Trout

summer squash ratatouille, tomato, capers & lemon oil 16

sides

4 GF whipped potatoes 4
4 sauteed green beans with garlic 4
4 sliced tomatoes 4
4

french fries
sweet potato fries
GF local grits
cole slaw

*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.

SANDWICHES

Smoked Ham & Turkey Club 14
cheddar, swiss, smoked bacon, lettuce, tomato, mayo & sourdough

Salmon BLT 15
sliced avocado, baby arugula & toasted multigrain bread

Grilled Chicken Sandwich 13
cheshire smoked bacon, aged swiss, lettuce, tomato & truffle honey mustard on an egg bun

Ahi Tuna Salad Melt 11
lettuce, tomato, aged swiss & toasted multigrain bread
add smoked bacon 2

Fried Green Tomato BLT 13
pimento cheese, cheshire bacon, arugula, sweet pepper jelly & sourdough

The Breakfast Club 12
fried egg, cheshire bacon, avocado, cheddar, arugula, tomato, mayo & multi-grain

Shrimp Po' Boy 15
shredded lettuce, tomato, remoulade & hoagie

Waldorf Chicken Salad 10
apple, celery, red onion, almond, golden raisin & arugula on multigrain

Egg Salad Sandwich 9
baby mixed greens & vineripe tomato on toasted multigrain bread

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

DRINKS & SPECIALS



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HOUSE COCKTAILS

moscow mule 9

absolut vodka, lime juice & ginger beer

orange thing 8.5

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

modern classic 10

hendrick's gin & muddled cucumber

west of manhattan 10

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

pimm's cup 8.5

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

the boulevardier 11

*woodford reserve, dolin's vermouth,
campari & peychaud bitters*

mojito 9

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

peach sangria 8.5

white wine, triple sec & brandy

VODKA

13TH COLONY 8

CHOPIN 9

ABSOLUT 8

KETEL ONE 8

GREY GOOSE 9

BELVEDERE 9

SCOTCH

DALMOR 12YR II

HIGHLAND PARK 12YR II

DEWAR'S 12YR IO

MACALLAN 12YR I2

THE GLENLIVET 12YR II

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 IO

RYE

WHISTLE PIG 12

HIGH WEST DOUBLE RYE IO

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 - 2.95
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

Bistro Smoked Martini

pick your gin or vodka & "smoke it" with your
favorite flavor - mesquite, hickory or applewood

12

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
terrapin 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
Licia - 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 14/49
Joel Gott Unoaked - Chardonnay - California 9/34
Stuhlmuller - Chardonnay - Alexander Valley 14/49

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