



APPETIZERS

- BLUE CHEESE KETTLE CHIPS

9.00

house-made potato chips, blue cheese sauce, applewood bacon, tomatoes and scallions
- BRUSCHETTA

8.25

tomatoes, basil, red onions, garlic, over griddled ciabatta

add shrimp 5.15
- CHILI FRIES

8.65

french fries topped with chili, shredded cheddar cheese, diced tomatoes, scallions and sour cream
- BBQ PULLED PORK SLIDERS

13.00

two sliders with coleslaw, bbq sauce on challah bun and served with french fries
- CRISPY CHICKEN WINGS

14.00

ten wings with lemon pepper, teriyaki or buffalo sauce and served with french fries, or celery and carrot sticks

SALADS

served with french baguette slice

- CAPRESE SALAD

11.50

fresh buffalo mozzarella, basil and tomato on a bed of organic greens, and balsamic drizzle
- CHOPSTIX CHICKEN

9.90

all-natural chicken, tomato, chow mein noodles, mandarin oranges, toasted almonds and sesame ginger dressing
- BALSAMIC BLEU

9.80

organic field greens, cranberries, walnuts, bleu cheese, apples, tomato, red onion, and balsamic vinaigrette
- COBB

9.90

mixed greens, bleu cheese crumbles, bacon, diced egg, tomato, parsley and avocado with sesame ginger dressing
- GREEK

7.60

romaine, feta, pepperoncini, kalamata olives, red onion, tomato, and greek dressing
- CAESAR

7.19

salad with housemade asiago croutons

add any of the following

- grilled steak 6.19 | grilled shrimp 5.15 | fried chicken breast 4.69
- grilled all-natural chicken 2.80 | chicken waldorf 2.85 | tuna 2.45

SOUPS AND CHILI

served with french baguette slice

- BOWL OF SOUP OR CHILI

5.60

Select From: organic tomato basil sprinkled with feta cheese
broccoli cheese | chicken chili | soup of the day

add cheese and onions 1.50
- TRY IT IN A SOURDOUGH BREAD BOWL

6.95

add cheese and onions 1.50
- LOADED BAKED POTATO SOUP

bowl 7.60 bread bowl 9.40

potato soup, shredded cheddar cheese, onions and applewood bacon

HALF & HALF

served w/ french baguette slice

- CHOOSE TWO

10.90

soup | half signature sandwich
panini | half salad

add steak 3.19

KIDS MENU

12yrs & under

all selections on french bread and includes fountain drink, chips, and cookie
substitute fresh fruit for chips at no extra cost

- HALF TURKEY SANDWICH

5.55
- GRILLED CHEESE

5.40
- PEANUT BUTTER AND JELLY

5.40

PANINIS

served with chips and a pickle spear, unless stated otherwise

- CUBANO PANINI

9.19

sliced pork, ham, swiss cheese, diced pickles & spicy mustard on focaccia
- CHICKEN PESTO PANINI

9.19

all-natural chicken tossed in basil pesto with havarti cheese, and tomato on focaccia
- TURKEY CLUB PANINI

9.19

applewood bacon, tomato, all-natural provolone, and honey mustard on focaccia
- GRILLED CAPRESE PANINI

8.75

fresh buffalo mozzarella, tomato, and fresh basil on ciabatta

SIGNATURE SANDWICHES

served with chips and a pickle spear, unless stated otherwise
add cheese to any of the following .70

- BELLA CHICKEN

9.30

all-natural chicken, provolone cheese, lettuce, tomato, red onion and pesto mayonnaise served on fresh baked Mediterranean focaccia bread
- ABC

9.29

roast beef, turkey, ham, provolone, pepperoncini, lettuce, tomato, red onion, mayonnaise and spicy mustard on a french baguette
- TURKEY BACON AVOCADO

9.49

applewood bacon, fresh-cut avocado, lettuce, tomato, red onion, and lemon basil aioli on nine grain bread
- CHICKEN WALDORF

9.19

cranberries, apples, walnuts, lettuce, tomato, and red onion on all natural cranberry-nut bread
- ROAST BEEF

7.65

lettuce, tomato, red onion, and horseradish sauce on a french baguette
- CALIFORNIA AVOCADO

8.69

all-natural provolone, lettuce, tomato, red onion, and dill sauce on tomato onion focaccia
- FRESH CAPRESE

8.40

fresh buffalo mozzarella, tomato, basil, and balsamic dressing on ciabatta
- TURKEY & SWISS

8.15

lettuce, tomato, red onion, mayo, and spicy mustard on nine grain bread
- SAVORY HAM

7.65

lettuce, tomato, red onion, mayo, and spicy mustard served on a french baguette
- BLT

6.85

applewood bacon, lettuce, tomato and mayo on nine grain bread
- ALBACORE TUNA

7.65

lettuce, tomato, mayo, spicy mustard, and red onion served on french bread

FROM THE GRILL

served with french fries

- CLASSIC CHEESE BURGER

13.70

two ¼ lb. all beef patties grilled to perfection topped with american cheese, mayo, lettuce and tomato on a brioche bun

add bacon 1.95
- MUSHROOM & SWISS

15.50

two ¼ lb. beef patties, grilled to perfection topped with sautéed mushrooms and swiss cheese, garnished with mayo, lettuce, and tomato on a brioche bun
- CHICKEN CLUB

14.60

fried chicken breast, lettuce, tomato, mayo, and bacon on a brioche bun

Gluten-Free/Vegan Bread Available

SIDES

- FRENCH FRIES

4.50
- SIDE SALAD

5.10
- FRUIT BOWL

4.79

VOUCHERS CAN ONLY BE USED FOR FOOD AND NON-ALCOHOLIC BEVERAGES

PLEASE BE AWARE THAT THIS RESTAURANT USES INGREDIENTS THAT CONTAIN ALL OF THE MAJOR FDA ALLERGENS (PEANUTS, TREE NUTS, EGGS, FISH, SHELLFISH, MILK, SOY AND WHEAT).



SIGNATURE COCKTAILS

**signature cocktails are listed and priced for premium brands*

BLOODY MARY

absolut vodka, zing zang bloody mary mix and garnishes - enjoy

BLOODY MARIA

patron silver tequila, zing zang bloody mary mix and garnishes.

INSIDE OUT STRAWBERRY LIMEADE

tito's vodka, finest call strawberry puree, lime juice
and lemon-lime soda.

ORGANIC MARGARITA

tres agaves reposado tequila, all-natural organic lime juice,
and agave nectar for the perfect margarita

SANTOS RED SANGRIA

tempranillo red wine and refreshing natural fruit juices
with orange garnish

MAI TAI TIKI CLASSIC

bacardi superior rum, pineapple, lime and splash of guava for
an extra burst of tropical flavor

SAVANNAH SWEET TEA LEMONADE

infused premium savannah bourbon with georgia grains,
all-natural tea, spring citrus and lemon garnish

SALTY BULLDOG

grey goose vodka, grapefruit juice with a salted rim

ATL MOSCOW MULE

atlanta's own old fourth distillery vodka, ginger beer
and lime wedge

WINE

ON TAP

William Hill Cabernet

Camelot Chardonnay

Heavyweight Pinot Noir

BUBBLES

J. Roget

WHITES

Ecco Domani Pinot Grigio

Whitehaven Sauvignon Blanc

Kendall-Jackson Vitner's Reserve Chardonnay

Rodney Strong Sonoma Chardonnay

J. Lohr "Bay Mist" Riesling

REDS

Fetzer "Valley Oaks" Pinot Noir

14 Hands Red Blend

Smoking Loon Malbec

Francis Coppola Claret

Cypress Cabernet Sauvignon

BEER

DRAFT

Blue Moon

Bud Light

Heineken

Samuel Adams Boston Lager

Samuel Adams Seasonal

Stella Artois

SweetWater 420

SweetWater IPA

BOTTLES

Budweiser

Heineken

Bud Light

Heineken Light

Coors Light

Michelob Ultra

Corona

Miller Lite

Corona Light

O'Douls

Dos Equis XX Lager

Stella Artois

Guinness

Yuengling

GLUTEN-FREE

Strongbow Gold Apple Cider

Source Ginger Beer

NON-ALCOHOLIC BEVERAGES

COLD DRINKS

SOFT DRINKS 2.80

TEA 2.80

sweet or unsweet

MILK 2.35

CHOCOLATE MILK 2.35

ICED COFFEE 3.49

SPECIALTY

COLD DRINKS

CAFECHILLOS 5.00

caramel, kona mocha, spiced
chai, or vanilla

SMOOTHIES 5.09

strawberry
pineapple mango
raspberry mango strawberry

HOT DRINKS

SEATTLE'S BEST COFFEE™

regular 2.30 / large 2.55

HOT TEA assorted flavors 2.89

HOT CHOCOLATE 3.00

SPICED CHAI 5.09



atlanta BREAD & BAR

BREAKFAST

served until 10:00 a.m.

Gluten-Free/Vegan Bread Available

OMELETTES

three-egg omelette served with toast and grits

substitute egg whites 1.90

BACON AND SWISS 8.85
applewood bacon, and swiss cheese

SPANISH 8.85
all-natural provolone, cheddar, tomato, red onion, and salsa

FLORENTINE 8.85
all-natural provolone, spinach, mushroom, and red onion

FAVORITES

FRENCH TOAST 5.70
made with cinnamon raisin bread
add applewood bacon, sausage, turkey sausage, or ham 1.89

SCRAMBLED EGGS 9.09
choice of applewood bacon, sausage, turkey sausage, or ham with toast and potatoes or grits

OATMEAL 4.80
choice of dried cranberries or walnuts

HOT BREAKFAST SANDWICHES

served on your choice of bagel or croissant with cheddar, swiss, or provolone

substitute egg whites 1.15

TURKEY SAUSAGE, EGG WHITES & CHEESE 5.45
on a whole grain bagel

EGG & CHEESE 4.69

EGG & CHEESE 5.29
with applewood bacon, sausage, turkey sausage or ham

SIDES

FRUIT BOWL 4.79

GRITS 3.65

APPLEWOOD SMOKED BACON 1.95

TURKEY SAUSAGE 1.95

HAM / PORK SAUSAGE 1.95

ROASTED POTATOES 1.75

CHEESE .70

BAKERY

SIGNATURE BAGEL 1.69
asiago, whole grain bagel
add cream cheese 1.30

CROISSANT 2.09

BAGEL 1.45
add cream cheese 1.30

FRESH BAKED GOODS
daily assortment, ask your server

BEVERAGES

COLD DRINKS

SOFT DRINKS 2.80

TEA 2.80
sweet or unsweet

MILK 2.35

CHOCOLATE MILK 2.35

ICED COFFEE 3.49

HOT DRINKS

SEATTLE'S BEST COFFEE™
regular 2.30 / large 2.55

HOT TEA assorted flavors 2.89

HOT CHOCOLATE 3.00

SPICED CHAI 5.09

SPECIALTY COLD DRINKS

CAFECHILLOS 5.00
caramel, kona mocha, spiced chai, or vanilla

SMOOTHIES 5.09
strawberry, pineapple mango or raspberry mango strawberry

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SIGNATURE BREAKFAST COCKTAILS

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BLOODY MARY

absolut vodka, zing zang bloody mary mix
and garnishes - enjoy

BLOODY MARIA

patron silver tequila, zing zang bloody
mary mix and garnishes.

MIMOSA

champagne and chilled orange juice

POINSETTIA

champagne and cranberry juice with
grand marnier liqueur

MAI TAI TIKI CLASSIC

bacardi superior rum, pineapple, lime and
splash of guava for an extra burst of
tropical flavor

SALTY BULLDOG

grey goose vodka, grapefruit juice
with a salted rim

SAVANNAH SWEET TEA LEMONADE

infused premium savannah bourbon
with georgia grains, all-natural tea,
spring citrus and lemon garnish

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