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Atlanta



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FINE DINING IN AMERICA

Atlanta

Featuring the finest cuisine of The Big Peach.

One of the older and most established cities in the southeast, Atlanta is the capital and most populous city in the U.S. state of Georgia. As such, the cultural and culinary attractions are innumerable, with new restaurants and places of interest opening all the time.

We spotlight the best restaurants we've found and share with you their menus, atmosphere, and contact information. Whatever you're in the mood for, you can find in The Best Dining in Town

As of 2010 Atlanta had an estimated population of about 540,900 people. Its metropolitan area is the ninth largest in the country, inhabited by more than 5.4 million people. The Atlanta Combined Statistical Area has a population approaching six million, making it the most populous metropolis in the Southeastern United States. Like many areas in the Sun Belt, the Atlanta region has seen explosive growth since about 1976, and it added about 1.1 million residents between 2000 and 2008.

Atlanta is considered to be a top business city and is a primary transportation hub of the Southeastern United States - via highway, railroad, and air. Atlanta contains the world headquarters of such large corporations as The Coca-Cola Company, Georgia-Pacific, AT&T Mobility, the Cable News Network, Delta Air Lines, and Turner Broadcasting. Atlanta has the country's fourth-largest concentration of Fortune 500 companies (although UPS, Home Depot, and Newell Rubbermaid are not within its city limits) and more than 75 percent of Fortune 1000 companies have business operations in the metropolitan area, helping Atlanta realize a gross metropolitan product of US\$270 billion, accounting for more than 2/3 of the Georgian economy. Hartsfield-Jackson Atlanta International Airport has been the world's busiest airport since 1998 (measured by number of passengers).

Atlanta is the county seat of Fulton County and the location of the seat of government of the State of Georgia. A small portion of the City of Atlanta corporate limits extends eastwards into DeKalb County. Residents of Atlanta and its surroundings are known as "Atlantans."

Enjoy the sights, sounds, and flavors of Atlanta!



Volume 2

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Mexican

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Pizza



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9005 195 Ottley Drive
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All About Beer



People from all walks of life enjoy a cold beer at the end of a workday.

Beer is considered to be one of the best thirst quenchers and a great way to unwind after a stressful day at work. It's also a fantastic addition to many meals. Knowing a little about beer types and history adds to the enjoyment of this ancient beverage.

Types of Beer

Lager

a type of beer that is brewed using bottom-fermenting yeast at lower temperatures and for longer durations rather than those typically used to brew ales. In German, the term "lager" refers to storing a beer at cool temperatures and does not necessarily imply bottom-fermentation. Pilsner, Bock, Dortmunder Export and Märzen are all styles of lager.

Bock

A term for a strong malty lager beer of German origin. Several subtypes are based on bock, including maibock

or helles bock, a paler, more hopped version generally made for consumption at spring festivals; doppelbock, a stronger and maltier version; and eisbock, a much stronger version made by partially freezing the beer and removing the water ice that forms.

Ale

Top fermented beer is a style invented by the English brewers. Brewed from malted barley using a warm fermentation with a strain of brewers' yeast. The yeast will ferment the beer quickly, giving it a sweet, full bodied and fruity taste. Most ales contain hops, which impart a bitter herbal flavour that helps to balance the sweetness of the malt and preserve the beer.

Stout

Stout and porter are dark beers made using roasted malt or barley, hops, water, and yeast. Stouts were traditionally the generic term for the strongest or stoutest beers produced by a brewery.

Steam

This is an exclusively brewed blend to San Francisco, California. This uses a hybrid technique where both lager and ale brewing technology are used.

Brewing Facts From Around The Globe

Most of the European breweries stick to the purity laws of Bavaria from 1516, which insist on using yeast, malted barley, hops and water. A later addition was wheat.

Belgians are popular for their fruit flavored (raspberry, cherry, strawberry, peach) ales. These are quite refreshing and appealing, both in aroma and texture.

In Switzerland and Norway, there are no regulations. They can use corn syrup, rice flour etc to give beer its different flavors and textures.



Food and Wine Pairing Guide



Wine is fine when you know the basics.

Many people are confused and overwhelmed when confronted by choosing a wine at a restaurant to match their meal. While most fine dining offer a knowledgeable staff to help with your decision, it's always good to know even a little bit about the topic to take away the "wine-ordering jitters."

With that in mind, here's a brief guide to give you a crash course so the next time you're out to dinner you have a working vocabulary and knowledge of what generally goes well with what.

Relax, experiment, and enjoy!

Food and Wine Pairings

Beef, Lamb & Veal

Chianti/Sangiovese/ Merlot/Cabernet Sauvignon

Chicken, Turkey & Pork

Merlot /Chianti/Sangiovese/ Zinfandel

Fish & Seafood

Merlot/ Chardonnay/ Pinot Noir

Pasta & Vegetables

Merlot/Chianti/Sangiovese /Zinfandel

Fruits and Desserts

German Rieslings

Wine Guide

Cabernet Sauvignon

Flavors range from black currant, cherry, plum, mint, chocolate and spice. Pairs well with rich roasted meats or with grilled vegetables

Chardonnay

Chardonnay grape comes in a variety flavors. Tastes includes orchard, tropical, citrus fruit, butter or spice.

Merlot

Soft wine with rich plum-like flavors noted with blueberry and cherry.

Pinot Grigio

"Grigio" means gray in Italian. Is a bright golden color with an apricot, tropical lemon and pineapple flavors.

Pinot Noir

Red grape in color. Flavors are raspberries, cherries and smoke. Wine pairs well with grilled salmon and lightly sauced pasta dishes.

Riesling

Has a fruit-floral aroma and citrus flavors. Pairs well with Asian cuisine, summer salads and fresh fruit. A pleasant aperitif.

Sangiovese

Pronounced "San-gee-oh-vay-zay" a brilliant ruby red wine with ripe fruit flavors. Extremely versatile pairs well with a wide range of fowl, meat and pasta. Derived from Latin the "Blood of Jupiter."

Zinfandel

A quintessential "California red." A versatile wine can be paired with BBQ beef, grilled chicken or roasted chicken.

White Zinfandel

Pale pink in color. Can drink alone or pairs well with chicken, pork or seafood.



PERSIMMON CREEK VINEYARDS

www.persimmoncreekwine.com

81 Vineyard Lane
Clayton, GA 30525

706.212.7380



Downtown Atlanta Map



Atlanta Public Transportation (MARTA)

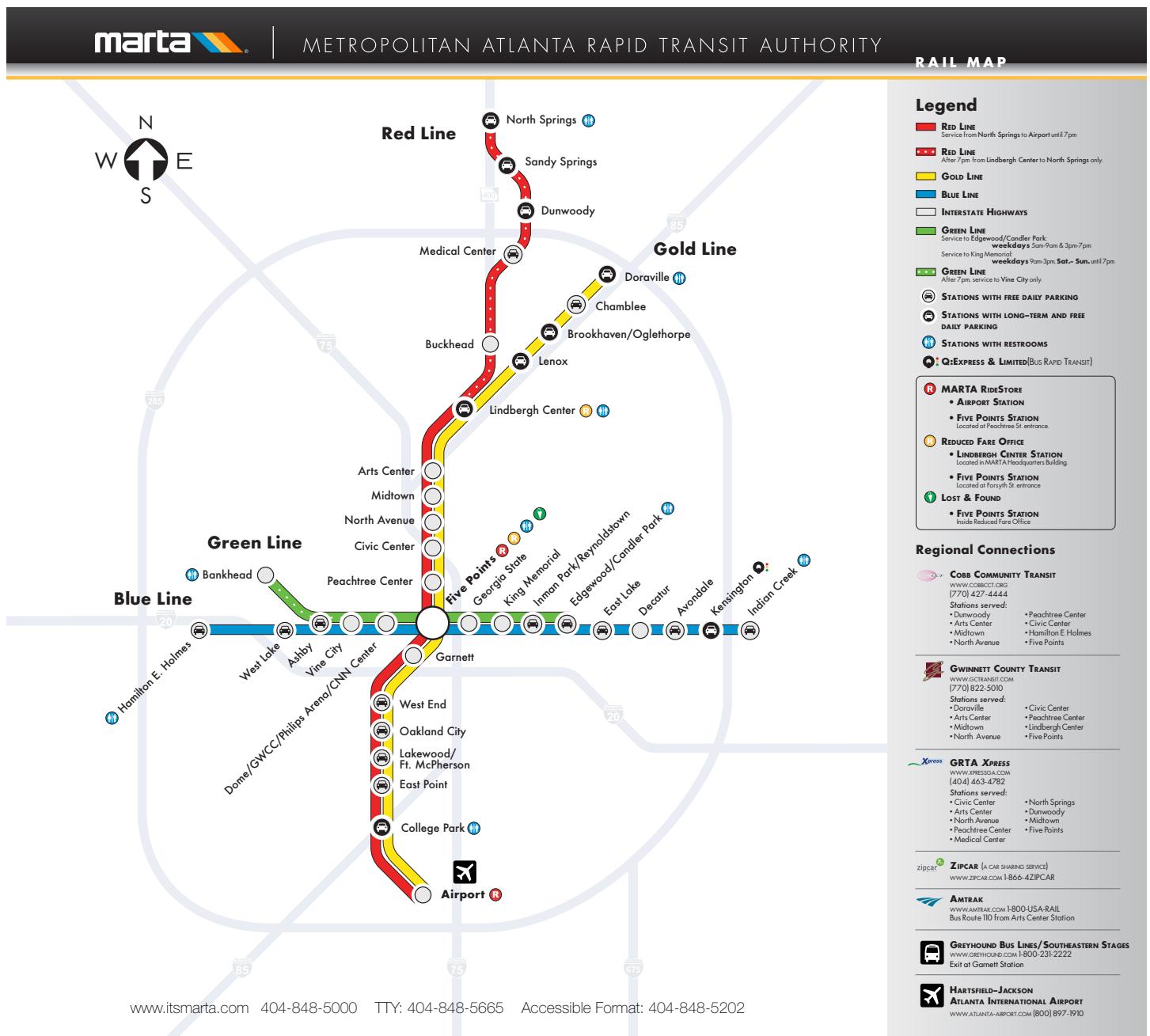
Atlanta goes out of its way to make MARTA as rider friendly as possible. MARTA no longer uses the token/pass system: it's now as easy as tapping your Breeze Card so transfers are a snap! Buses operate throughout Atlanta and connect to all train stations. Use the online MyCommute Trip Planner at <http://www.itsmarta.com> or contact MARTA Customer Service at 404-848-5000 for assistance with planning your trip.

Train Frequencies

Weekdays: 6 a.m. to 7 p.m.: 15 minutes all lines
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Weekends: 20 minutes all lines

Train Service Hours

Weekdays: 4:45 a.m. to 1 a.m.
Weekends: 6:00 a.m. to 1 a.m.
After 7 pm, Red line travels between Lindbergh & North Springs
After 7 pm, Green line travels between Bankhead & Vine City



10 Fascinating Facts About Cheese



1 Etymology

The root of the English word cheese comes from the Latin caseus, which also gives us the word casein, the milk protein that is the basis of cheese. In Old English, caseus was chaese or cse, which became chese in Middle English, finally becoming cheese in Modern English. Caseus is also the root word for cheese in other languages, including queso in Spanish, kaas in Dutch, käse in German, and queijo in Portuguese. Caseus Formatus, or molded (formed) cheese, brought us formaticum, the term the Romans employed for the hard cheese used as supplies for the legionaries. From this root comes the French fromage and the Italian formaggio.

2 Early History

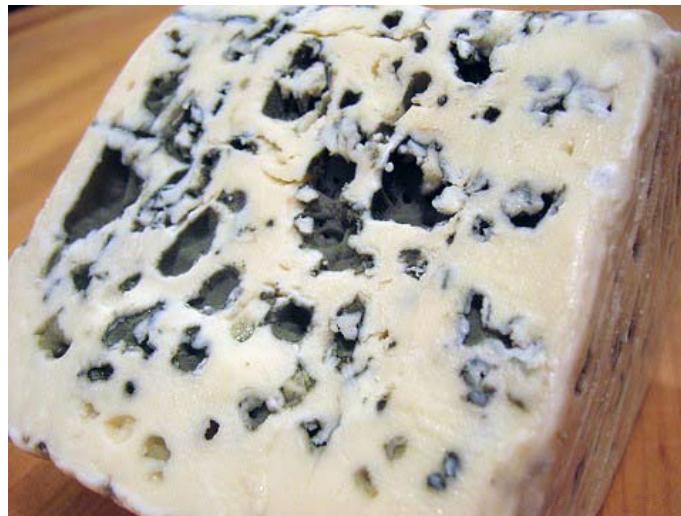
Cheese consumption predates recorded history, with scholars believing it began as early as 8000 BC, when sheep were first domesticated, to as late as 3000 BC. It is believed to have been discovered in the Middle East or by nomadic Turkic tribes in Central Asia, where foodstuffs were commonly stored in animal hides or organs for transport. Milk stored in animal stomachs would have separated into curds and whey by movement and the rennet and bacteria naturally present.

3 Evidence

Egypt brings us the earliest archeological evidence of cheesemaking, found in tomb murals that date back to 2000 BC. These cheeses were likely to have been very sour and salty (lots of salt was needed to preserve the cheese in the hot, arid climate) and similar to a cottage cheese or feta in texture. Cheeses made in Europe didn't require as much salt because of cooler conditions, thus paving the way for beneficial microbes and molds to form and give aged cheeses their interesting and robust flavors.

4 Fine Art

Ancient Greeks and Romans were the first to turn cheesemaking into a fine art. Larger Roman houses even had a special kitchen, called a careale, just for making cheese. After developing new techniques for smoking and adding other flavors into cheeses, the Romans spread this knowledge slowly through their empire. Local resources allowed for different varieties to develop along the way.



5 Variety

After the fall of the Roman Empire, innovative monks were responsible for inventing some of the classic varieties of cheese we know today. According to the British Cheese Board, Britain has approximately 700 distinct local cheeses. It is thought that France and Italy have perhaps 400 each. The varying flavors, colors, and textures of cheese come from many factors, including the type of

milk used, the type of bacteria or acids used to separate the milk, the length of aging, and the addition of other flavorings or mold.

6 “Other” Cheese

Although most cheese is produced from cow, sheep, or goat’s milk, it can and has been made from a plethora of milk-producing animals. A farm in Bjurholm, Sweden actually makes moose cheese. The lactation period of moose is short, lasting from about June to August, and the farm, owned by Christer and Ulla Johansson, keeps three moose that produce only 300 kilograms of cheese per year. The moose cheese sells for roughly US\$1000 per kilogram. Places in Russia also produce moose milk but have not had success with moose cheesemaking due to its high protein content.



7 Top Cheese

The United States is the top producer of cheese in the world, with Wisconsin and California leading the states in production. Although the US produces the most cheese, Greece and France lead the pack in cheese consumption per capita, averaging 27.3 and 24.0 kilograms per person in 2003 respectively. In the same year, the average US citizen consumed around 14.1 kg, although cheese consumption in the US has tripled since 1970 and is continuing to increase. Pictured above is cheez whiz. Keep it classy.

8 Stinky Cheese and Feet

Limburger cheese is notorious for its strong and generally unpleasant odor. The bacteria known as *brevibacterium linens* causes this. It is also found on human skin and is

partially responsible for body odor. The Chalet Cheese Cooperative, located in Monroe, Wisconsin, is the only maker of limburger cheese in North America today.

9 Fondué

When eating cheese fondué, make sure to save room for “the nun” at the bottom of the pot, or la religieuse. Religieuse means nun in French and usually refers to a type of pastry. There is much speculation as to why the cracker-like, toasted cheese layer found in the bottom of a caquelon is called la religieuse, ranging from the legend that monks saved the last remaining bits of fondué for the nuns to the idea that eating it is a religious experience. In German, it is called the Großmutter or grossmutter, which translates to grandmother. The meaning behind this use is also unclear.

10 Great Cheese Quotes

“A cheese may disappoint. It may be dull, it may be naive, it may be over sophisticated. Yet it remains, cheese, milk’s leap toward immortality.” Clifton Fadiman (American writer and editor; New Yorker book reviewer, 1904-1999)

“Many’s the long night I’ve dreamed of cheese — toasted, mostly.” Robert Louis Stevenson (Scottish novelist, poet, essayist and travel writer, 1850-1894)

“How can you govern a country which has 246 varieties of cheese?” Charles De Gaulle (French general and president, 1890-1970)

“The early bird gets the worm, but the second mouse gets the cheese.” John Hammond



TWO URBAN LICKS
820 RALPH MCGILL ROAD
ATLANTA, GA 30306
404.522.4622
www.twourbanlicks.com

TWO serves dinner & late supper seven nights per week.

Monday - Thursday: 5:30pm - Midnight
Friday - Saturday: 5:30pm - 1am
Sunday: 5:30pm - 10pm
Live blues Tuesday and Thursday from 7:30pm to 11pm and Friday and Saturday from 7:30pm to 12am.

URBAN LICKS



TWO serves wood-fired meats and fish served in a high-energy, open kitchen featuring fiery American Food, and an upbeat, relaxed atmosphere. Huge beer and wine selection, nightly music, and of course, the best customers in town.

salmon chips short smoked salmon, chipotle cream cheese, capers, red onions	9	bronzed scallops gouda grits, pico de gallo, smoked tomato broth	22
lamb lollipops blackberry jam, chevre cream	9	bistro steak grilled, herb whipped potatoes, corn, shiitake mushrooms, local beans, chimichurri	22
tuna tartare green apples, red onions, spicy sesame dressing, avocado housemade potato chips	10	duck seared, italian sausage stuffed, anaheim peppers, tomato, red potatoes, local okra, fig jus	24
fried oyster creole tartar, balsamic reduction	9	baby back ribs baked potato salad, spicy bbq sauce	19
pork belly thai chili, spaghetti squash salad	9	KC strip grilled, local peach salad, mashed potatoes, red wine jus	35
fried chicken grilled corn slaw, chipotle honey mustard	9	grouper seared, couscous, andouille sausage, crawfish, grilled tomato vinaigrette	24
empanadas brisket, garlic aioli, pico de gallo, feta	10	tuna seared, yellow french beans, summer squash, sriracha vinaigrette	22
shaved calamari sweet & spicy, cilantro, wasabi cream	10	jerk chicken smoked, ny cheddar mac n cheese	19
smoked corn & crab chowder chive oil	6 sm / 10 lg	ice cream taco coconut ice cream, pineapple pico de gallo	7
spears of romaine our spicy caesar, chili croutons, grana padano flakes	7	nutella chocolate bread pudding white russian ice cream	7
baby lettuce salad buffalo mozzarella, tomatoes, heirloom radishes pickled pepper vinaigrette	10	peach pie caramel sauce, almond streusel, brandy ice cream	7
ravioli goat cheese, fennel, grape tomato, english peas, lobster mushrooms, champagne butter sauce	10	coffee caramel pot de creme almond cookies, whipped cream	7
fried green tomatoes crab, creole tartar	10	carrot cake cream cheese ice cream	7
big ass burger cheddar, applewood smoked bacon, onion rings	14	strawberry shortcake vanilla bean whipped cream, sweet basil granita	7
cheese plate thomasville tomme (georgia) landaff (new hampshire) brie (france) mimolette (france)	11	painting by Todd Murphy	

LUMA

ON
P A R K



SMALL PLATES

WATERKIST FARMS TOMATO SOUP

chive crème fraîche, olive oil
8

HEARTS OF ROMAINE

crotons, caesar vinaigrette
7

RABBIT RUN FARMS BEET SALAD

butter lettuce, goat feta, pistachios, cucumber, creamy avocado dressing
11

WATERKIST FARMS TOMATO SALAD

burrito, compressed plum, fleur de sel, ten year balsamic
10

FLORIDA PEACH SALAD

pancetta tesa, rosemary almonds, buttermilk blue, yogurt rango vinaigrette
11

WRECKFISH CEVICHE

spicy watermelon water, jicama, avocado, peanuts, cucumber sorbet
12

WAGYU BEEF TARTARE

malt vinegar emulsion, pommes frites, soft fried farm egg, truffle aioli
14

ENGLISH PEA AGNOLOTTI

hen of the woods mushrooms, poached rhubarb, aleppo pepper brodo
12

WILD RAMP-RICOTTA TORTELLINI

guanciale, snap peas, balsamic jus
12

GRILLED VEAL SWEETBREADS

spinach, salsa romesco, chili jam
13

GLAZED PORK RIBS

"hubbarBO" sauce, dijon, fennel slaw
13

CRISPY CALAMARI "ARRABIATA"

italian long pepper, san marzano tomato, meyer lemon yogurt
14

PIZZA

margarita 10
respin, charred radicchio, corn, crocker hill blue 14
fennel sausage, eggplant, ricotta, oregano 14

MEYERS BEEF BURGER

meyer's beef, sesame seed bun, green sky pickles
grilled onion, rosemary fries, dijonaise 13
oddi lake meadow farm smoked bacon and egg 4

HOUSE CURED CHARCUTERIE-CHEESE PLATE

20

House water is purified and filtered.

MAIN DISHES

ORGANIC IRISH SALMON

chickpea cioppino, pale beans, basil aioli
26

FLORIDA STONE BASS

heirloom eggplant, glazed carrots, swiss chard, pickled green tomato broth
29

SPEARHEAD FLOUNDER

forbidden black rice, fennel, mint, curry
28

WILD HALIBUT T-BONE

summer bean succotash, salsa verde
27

ROASTED ASHLEY FARMS CHICKEN

eggplant puree, onion confit, roasted garlic, peperonata, sherry jus
23

ROASTED NIMAN RANCH PORK CHOP

red bliss potatoes, german summer bean salad, sherry bacon vinaigrette
27

SNAKE RIVER FARMS FLANK STEAK

moscordon root vegetable purée, couscous, crimin mushroom conserva
28

PRIME N.Y. STRIP

logan turnpike buttermilk grits, roasted rapini, mustard jus
39

GARGANELLI BOLOGNESE

eight hour ragù, red wine, parmesan
19

SIDES

-yukon gold potato purée, truffle oil, chives

-logan turnpike buttermilk grits

-baked cannellini beans, smoked bacon,
7

LUMA is dedicated to using local, organic farmers, artisanal producers and sustainable purveyors for the inspiration and direction of our menu.

1210 RALPH MCGILL BLVD.
ATLANTA, GA 30306

404.522.8637

www.lumaonpark.com

Dining room opens daily at 5:30pm.
Lounge and bar opens daily at 4pm.

Showcasing progressive American cuisine, daily menu updates, and one of the most extensive wine lists in Atlanta, Luma on the Park is the ultimate destination from fine wine and cuisine on Park Avenue.

Whether looking for a delicate bite or a multi-course feast, Luma offers unparalleled flavor in engaging surroundings.

Luma's modern design and decor create a sophisticated, yet welcoming atmosphere. Relax in Luma's intimate lounges. Sip specialty drinks at the bar. Then make your way past towering drapery columns into a radiant dining room and open kitchen where Chef Brandon presents a spectacular illuminatino of original culinary masterpieces.

STAR ★ PROVISIONS

BACCHANALIA

BACCHANALIA

1198 HOWELL MILL ROAD
ATLANTA, GA 30318
(404) 365-0410
www.starprovisions.com

Dinner is served:
Monday through Saturday from 6pm.

Bacchanalia is Atlanta's most celebrated restaurant featuring contemporary American cuisine from Chefs/Owners Anne Quatrano and Clifford Harrison whose culinary philosophy is creating light dishes built on strong flavors.

Bacchanalia's seasonal menu relies entirely on organic ingredients, many sourced from Anne and Clifford's farm, creating an utterly unique dining experience every time.

Consistently rated as one of Atlanta's top 10 restaurants and the number one restaurant in the Zagat guide since 1996, Bacchanalia offers a four-course prix fixe menu composed of an appetizer course, entrée course, cheese course and dessert course for \$75 per person. The menu can also be ordered a la carte at the bar.

ENTREE

North Georgia Rainbow Trout
Heirloom Tomatoes
Summer Squash
Tomato-Horseradish Vinaigrette
Chardonnay, *Dm. Meo-Camuzet, Clos St. Philibert, Hautes-Cotes de Nuits, France 2004* 14./8.

Nantucket Diver Scallops
Roasted Chanterelle Mushrooms
Sweet Georgia Corn, Bacon
Chardonnay, *Newton, Unfiltered, Napa County 2007* 14./8.

House Made Ricotta Cavatelli
Local Zucchini, Summer Squash
Padron Peppers
Summerland Farm Herb Milk
Sangiovese, Querciabella, Mongrana, Tuscany 2007 13./7.

Local Berkshire Pork Loin
Crispy Belly, Local Field Peas
Smoked Tomato Butter
Fresh Andouille Sausage
Merlot, *Chateau Preuillac, Medoc, Bordeaux 2005* 14./8.

Wood Grilled Lamb Loin Chops
Fairytales Eggplant
End of Summer Ratatouille
Summerland Farm Mint Honey
Rhone Blend, Perrin & Fils, Vacqueyras, "Les Christin" France 2006 16./9.

Organic White Oak Pastures Chicken
Summer Vegetable Succotash
Pinot Noir, Archery Summit, Premier Cuvee, Willamette Valley, Oregon 2007 16./9.

Veal Schnitzel
Fingerling Potato Salad
Veal Gastrique
Tempranillo, Muga Reserva, Rioja 2005 14./8.

Wood Grilled Prime NY Strip **
Candied Sweet Onions
Confit Fingerling Potatoes
Cabernet Sauvignon, Louis M. Martini Reserve, Alexander Valley 2006 18./10.

CHEESE & CONTRAST

Valbreso Feta
Heirloom Local Melons
Local Radish
Olive Oil

Green Hill
Local Blueberry Compote

Pecorino Ginepro
Georgia Peaches

Montgomery's Cloth Bound Cheddar
First of the Season Ellijay Apples
Candied Walnuts

House Made Mozzarella
Holly's Heirloom Tomatoes
Young Basil
Tomato Water

Pierre Robert
Cimino Farm Figs

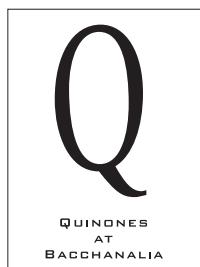
Mountain Gorgonzola
Local Arugula
Pickled Shallot
Candied Pecan

Cole's Lake Dairy Farm Fresh Goat
Roasted Beets
Beet Sorbet

Shaved Parmigiano-Reggiano
Medjool Dates

Selection of Cheese from Star Provisions
(supplement 10.)
Alvear Pedro Ximenez, Montilla-Moriles, Solera 1927 15.





August 21, 2010

Kumamoto Oysters, Caviar, Heirloom Melons, Summerland Farm Chiles**
Prosecco, *La Marca, Valdobbiadene, Italy NV*



Hawaiian Ahi Tuna, White Gazpacho, D'Avignon Radish, Young Fennel
Sauvignon Blanc, Chateau Guiraud, "Le G", Bordeaux 2008



Foie Gras Terrine, Local Muscadine, Spiced Cocoa Nibs
Sauternes, Château Laribotte, Bordeaux, 2005



Loup de Mer, Melted Spring Onion, Local Squash, Crispy Fingerling Potato
Chardonnay, Rutz Cellars, Russian River Valley 2002



Crispy Veal Sweetbreads, Oyster Mushrooms, Sweet Corn
Pinot Noir, Archery Summit, Yamhill Cuvee, Willamette Valley 2007



Colorado Lamb Loin, Stewed Field Peas, Small Tomatoes, Baby Carrots, Summerland Farm Herbs
Cabernet Sauvignon, Louis M. Martini, Alexander Valley Reserve, Sonoma County 2006



Sweet Grass Dairy Green Hill, Georgia June Peaches, Young Arugula



Yoghurt Parfait, Scuppernong Soup, Spiced Georgia Peanuts



Valrhona Chocolate - Roasted Figs - Pecan Tart, Chocolate Ice Cream
Warre's LBV Port, Portugal 1999

**One Hundred Twenty-Five Dollars
One Hundred Ninety-Five Dollars with Wine Pairings**

Chef: David A. Carson
Pastry Chef: Carla Tomasko

** In accordance with the State of Georgia's Health & Welfare Regulations please be advised:
"Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, poultry, pork or shellfish may reduce the risk of food borne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
Consult your physician or public health official for more information."



QUINONES AT BACCHANALIA

1198 HOWELL MILL ROAD
ATLANTA, GA 30318
(404) 365-0410
www.starprovisions.com

Dinner is served:
Friday and Saturday from 6pm.

Quinones at Bacchanalia is an elegant, intimate jewel box of a restaurant where diners enjoy a lavish prix-fixe multi-course culinary experience. The old-world Southern design features antique mirrors, hand-blown Venetian glass chandeliers and sconces, plush furniture and accents of chocolate brown to complete this petite room of timeless, elegance designed by Dominick Coyne. The restaurant opened to popular and critical acclaim in 2005 adjacent to sister restaurant Bacchanalia.

The culinary philosophy of Quinones stresses the use of Southern ingredients to create an exquisite tasting menu that changes nightly. With David A. Carson as Chef de Cuisine, expect an ever-changing menu of seasonal ingredients presented in an innovative, re-creation of classic dishes, each one leaving you anticipating the next course.

STAR ★ PROVISIONS

FLOATAWAY

FLOATAWAY CAFÉ

1123 ZONOLITE ROAD, SUITE 15
ATLANTA, GA 30306

(404) 365-0410

www.starprovisions.com

Dinner is served:
Monday through Saturday from 6pm.

Floataway Café opened in May of 1998 by Anne Quatrano and Clifford Harrison, the chefs who charmed Atlanta diners with the debut of Bacchanalia in 1993.

Located in a renovated warehouse, Floataway Café transformed the space into a contemporary dining experience. Buoyant greens and pale blues are offset by light wood and aluminum trim and natural lighting. A courtyard area is transformed into a romantic outdoor café with the night sky forming a starry canopy.

The menu features fresh seasonal cuisine created with country French, Mediterranean and Italian influences. Changing daily, the menu reflects seasonal influences and the finest local ingredients.

primi

kumamoto & malpeque oysters, champagne mignonette each

3.5

beets, goat's milk feta, avocado, radish, pickled eggs & tarragon

12.

local young fennel, blackberries, wild arugula, lemon

12.

fried local milk curd, san marzano tomatoes

10.

braised baby artichokes, olives, tarragon, aleppo pepper, emon

15.

local heirloom melon, crispy prosciutto, sheep's milk feta, cardamom broth

12.

elijay apples, belgian endive, candied walnuts

10.

wood grilled chicken livers, potted chicken liver, red onion jam, grilled sourdough

12.

charcuterie: lonzino, coppa, genoa, lucchese, orange anise

18.

crispy georgia white shrimp, padron peppers, remoulade

15.

crispy young squid, lemon, sweet onion, local okra

15.

pizza

margherita, tomatoes with fresh mozzarella & farm basil

15.

georgia brown turkey figs, prosciutto gorgonzola, balsamic

18.

finnochiona, young fennel

19.

woodland garden summer squash, emmanthel basil, black truffle vinaigrette

17.

wild georgia mushrooms, mozzarella, farm herbs

18.

pasta & grains

blue crab risotto, tarragon, blue crab roe

22.

tagliatini, sapelo island clams, white wine, chilies, garlic

20.

sweet grass dairy goat cheese ravioli, tomato broth, small tomatoes, basil

18.

fettuccine, veal & ricotta meatballs, tomatoes, parmesan, basil

20.

bucatini, wood oven roasted tomatoes, white anchovies, fresh garbanzo beans, breadcrumbs

18.

secondi

pan roasted north georgia trout, small tomatoes, local cucumbers, sweet onion vinaigrette

22.

pan roasted atlantic triple tail snapper, north Georgia sweet corn, house cured bacon

18.

wood oven roasted springer mountain chicken, warm bread salad

18.

wood oven roasted rack of niman ranch pork, hanson mills soft polenta, san marzano tomato gravy

26.

wood grilled quail, roasted figs, arugula, balsamic

20.

wood grilled hanger steak, pommes frites

24.

dolci

toffee cake with vanilla ice cream

8.

gateau victoire, chantilly cream

8.

apple strudel, cinnamon gelatto

8.

vanilla panna cotta, balsamic roasted local figs

8.

blueberry brown butter tart

8.

buttermilk sorbet, crème fraiche

8.

softserve local organic ice milk with olive oil & sea salt

8.

housemade granola

8.

blueberries

8.

gelati selection three for

8.

fennel, chamomile, vanilla sorbetti selection three for

8.

strawberry, muscadine, lemon-buttermilk, honeydew, watermelon, concord grape, scuppernong, cinnamon, noyau

8.

STAR ★ PROVISIONS

ABATTOIR

1170 HOWELL MILL ROAD
ATLANTA, GA 30318-8636
(404) 892-3335
www.starprovisions.com

Open Tuesday through Saturday
from 5pm until 11pm

The latest dining venture by chefs/owners Anne Quatrano and Clifford Harrison with partner and Executive Chef Joshua Hopkins, Abattoir opened on May 21, 2009. French for "slaughterhouse," Abattoir is an American chophouse specializing in the use of locally-raised proteins to produce high-quality, affordable food.



WHITES

glass | bottle

GLASS WINES

toosi sparklin nv	8	24
monticello chardonnay 08	11	33
august kessler riesling 08	10	30
aveleda vinho verde 09	8	18
pine ridge, chenin blanc 08	7	21

CHAMPAGNE | SPARKLING

zardetto prosecco NV brut	28
bugay cordon rose, fr-NV	33
henriet champagne, fr-NV	58
vesuve cliquot champagne, fr-NV	60
rauhut rose, champagne fr-NV	120

CHARDONNAY

catalina, argentine 2008	26
adelheim, willamette 2008	28
simonnet-lebre chablis 2007	30
petz & hell, sonoma coast 07	36
jordan, russian river 2007	38
domaine amiot, ch. montagnet 03	40
romey, sonoma coast 2006	44
chekh hill, russian river 2008	50
plumpjack, napa valley 2008	60

SAUVIGNON BLANC

chateau lacoste, bordeaux 08	25
cade, napa valley 2007	28
forefront, napa 2008	30
lucien crochet, sancerre 2007	35

OTHER

perrier jordan blanc, france 2008	18
hnea torrontes, argentina 2008	21
wolfgang g. vetter, austria 08	22
toni mor p. gris, oregon 2008	22
gini soave, italy 2008	25
fita preta blend, portugal 2008	26
daniel gehrs, gewurztraminer 08	27
williams p. blanc, oregon 07	30
brandal albarino, spain 2007	33

ROSE

houchart, provence 2009	18
hendry ranch, napa 2009	22

SNACKS

beef jerky	5.
chicharrones	4.
crispy ceci peas, curried	2.5
pommes frites, mayonnaise	5.5
chanterelle, ham, red onion grilled cheese	7.
abattoir steak tartare, soy, quail egg	12.

FOOD IN A JAR

pickled shrimp, aromatics	10.
potted chicken liver, figs	8.
local vegetables, herb dressing	5.5
duck rillettes	8.
baba ganoush, grilled flatbread	9.5

SALTED | CURED | OFFAL

house prepared selection of charcuterie	20.
abattoir pork sausage, crowder peas, chow chow	9.
moroccan sausage, ceci peas, tomatoes	9.
beef tripe, guanciale, cilantro, lime	16.
veal sweetbreads, plums, basil	15.
confit duck leg, butternut squash, black mulberries	12.
crispy head cheese fritters, collard greens	11.

CHEESE

cumberland - cow, tennessee	5.5
pleasant ridge reserve - cow, wisconsin	5.5
capriole - goat, indiana	5.5
beoley hazelnut blue - cow, vermont	5.5
selection of four	21.



CHOPHOUSE

APERITIF

sazerac	10.
carlos and noble	10.
daquiri	10.
westside companion	10.
sidecar	10.

BEER

abita andy gator draught	7.5
allagash white draught	7.
palm amber draught	5.
belgica ipa draught	6.
legumitas pils 4.	
rogue juniper pale ale	5.
abita harvest wit	5.
bell's two hearted ale	5.5
anchor humming ale	5.
sierra nevada Kellerweis	5.
mickey's big mouth	3.
pabst blue ribbon	2.5

LOCAL PRODUCE

tibb lettuce, aples, beets, fresh ricotta	8.5
watermelon, olives, feta, hummus	9.5
roasted organic vegetables, herbs, buttermilk	9.5
plums, arugula, ricotta salata, balsamic	9.

PLATES | BOWLS | GRILL

grilled prime cowboy ribeye	37.
american wagyu flat iron, pommes frites	28.
bacon cheeseburger, pommes frites	12.
lamb shank, bok choy, breadcrumbs	25.
riverview farms porchetta, butternut squash, gnocchi	23.
fried chicken schnitzel, succotash	17.
gn. trout, lobster mushrooms, corn, miso	23.
shrimp, tomatoe, okra, pork belly, grits	23.
roasted chanterelle mushroom risotto, pickled ramps	19.

SWEET

sugar cake doughnut, chocolate sauce	8
lemon fried pie, vanilla ice cream	8.
maple crème caramel, brown sugar bacon cookie	8.
cherry, chocolate, banana sundae	8.5
blueberry, plum cobbler, peach ice cream	8.
toffee cake, molasses ice cream, streusel	8.5

AFTER DINNER DRINKS | GLASS

balvenie scotch, 12 years	12.
the yamazaki, whiskey, 12 years	12.
black maple hill, chianti, bourbon	10.
high west, rendezvous, whiskey	10.
sauternes chateau villefranche	12.
etime 20 year tawny port	12.
warres LBV port 1999	8.5
alvar solera 1927 sherry	10.
stony muscat de frougne 2007	8.

REDS

glass | bottle

pinman pinot noir 2007	11.	33
montes malbec 2008	8	24
bridlewood syrah 2005	10	30
louis martin cab 2006	12	36

CABERNET | CAB FRANC | MERLOT

velvines reserve, chile 2008	32
tom eddy, napa valley 2005	40
frog's leap, napa valley 2006	46
repacock, napa valley 2006	46
darioush canavan, napa 2007	47
b.r. cohn, olive hill estate 2007	55
caymus, napa, 2007	100
chappellet,ritchard est. 2006	100
clos du val, stage leap 2005	115
clos apeta, chile 2007	115
silverado merlot, napa 2005	40
pride merlot, sonoma/napa 07	52

PINOT NOIR

goldstream, yarra valley 2007	29
ribel, costablanca 2008	30
solana, willamette 2008	33
sequene, santa lucia 2008	38
siduri, russell river 2008	40
bergstrom, willamette 2007	44
freeman, russell river 2008	45
meo camuzet, burgundy 2007	50
archery summit, willamette 2007	52
morgan, sauvignon leys because 08	60
ken wright, carter vineyard 2008	100

COR | CHATEAUNEUF DU PAPE

mont-redon COR 2008	28
vieux lazeau CNOP. 2008	48

OTHER

left bank, shinz blend, s.africa 08	22
casas leopoldo carmenere 2008	23
earthquake p.sirah, lodi 2008	30
muga reserve, spain 2005	30
alegria, valpolicella 2008	30
felina chianti classico 2007	32
salentein malbec, mendoza 2007	36

RATHBUN'S



RATHBUN'S RESTAURANT
112 KROG STREET, STE R
ATLANTA, GEORGIA 30307
404.524.8280
www.rathbunsrestaurant.com

Tuesday - Saturday 4pm - 11pm



After thirty years in the restaurant business working and learning from others, in 2004, Kevin Rathbun opened his namesake restaurant, Rathbun's, then Krog Bar (2005), and then Kevin Rathbun Steak (2007). And today, Kevin continues to be a pivotal and driving force in the local and national restaurant scene.

Kevin incorporated his take on Modern American Cuisine with a menu that expands to over fifty menu items along with specials every night. His insight to what his guests desire have turned most of the menu items into staples. His features of raw "crudo" plates were one of the first to be seen in Atlanta, and his listing of "small plates" expands to over fifteen items. His entree consist of "big plates" and "second mortgage plates" and range in menu pricing of \$15.00 to \$39.00.

Added to that is Kevin's list of signature side plates that range from the cabbage carbonara to the cauliflower mash.

HOT APPETIZERS

Rathbun's Eggplant Fries	8.50
Crispy Fried Oysters & Okra Creole Remoulade	9.75
Duck Confit Tamale Crispy Skin, Smoked Tomatillo, Charred Jalapeno Salsa	10.00
Baked Escargot Parsley Garlic Butter, Crispy Shallots	8.95
Brown Butter Mussels Crimini Mushrooms, Shallots, Crème Fraiche	9.95
Asian Style Meatballs Mushroom Soy Jus, Scallion	8.95
Korean BBQ Pork Shoulder Big Green Egg Smoked, Scallions	8.95
Grilled 'Thick Cut' Bacon House Cured, Spicy Molasses	8.00
Jumbo Lump Crab Gratin Old Bay Brioche Bread Crumb, Tarragon, Parmesan	12.00
Lobster Fritters Lemon Zest Honey Mustard	14.00

COLD APPETIZERS

Ahi Tuna Poke Soy Syrup, Pine Nuts, Wasabi Mayo	9.75
House Smoked Salmon Lox Vodka Crème Fraiche, Crispy Potato Rosti	9.50
Ahi Tuna Tataki Yuzu Ponzu, Scallion Salad	10.00
Heart of the Ribeye Carpaccio Horseradish Paint, Arugula, E.V.O.O.	9.25
Prime Beef Tartar (5 oz) Onion Crostini	14.95

CHILLED SEAFOOD

Alaskan Red King Crab 1/2 Lb. Drawn Butter, Mustard Dressing, Lemon	14.00
Jumbo Shrimp Cocktail Creole Remoulade, Cocktail Sauce, Lemon	12.75
Oysters on the 1/2 Shell Champagne Mignonette, Cocktail Sauce, Lemon	13.00
Maine Lobster Tail Half/Whole Drawn Butter, Cocktail Sauce, Lemon	24/48
Full Monty Tower	55.00

SALADS & SOUPS

Summer Heirloom Tomato Salad Krog Street Basil, Mozzarella, Aged Balsamic	12.00
Mixed Local Lettuce Dijon-Sauvignon Blanc Vinaigrette, Sliced Grapes Pictachio-Chevre Crostini	9.50
Spinach Salad Hot Bacon Dressing, Shaved Red Onion, Egg	8.50
Chopped Salad Crispy Onion Ring, Blue Cheese, Chayote, Heart of Palm, Radicchio, Cucumber, Sweet Peppers	8.95
Priscilla's Caesar Romaine, Parmesan Reggiano, Garlic Croutons	8.50
The Wedge Iceberg Lettuce, Point Reyes Bleu, Bacon Plank Pappadew Peppers	8.95
Roasted Mixed Beet Salad Sweet Grass Dairy Goat Cheese, Candied Pecans	8.95
Roasted Summer Tomato Soup Smoked Sourdough, Crème Fraiche	10.00

**AZIODO**

229 PEACHTREE ST NE

ATLANTA, GA 30374

(404) 222-0808

www.aziodowntown.com

Tue-Thu 11am-11pm

Fri-Sat 11am-1am

Sunday 10am-9pm

Monday Closed

Lunch daily 11-4pm
Sunday brunch 10am-2pm**APPETIZERS****OLIVES OR ALMONDS**
Dish of Warm Olives of Various Types

3.50

SAUTÉED SCALLOPS 19.95

Potato Gnocchi, Roasted Local Eggplants, Mushrooms, Caramelized Onion Broth

ZUPPA DEL GIORNO
Ask Your Server for Details

4.50

BLAKENED MAHI 18.95

Couscous, Sungold Tomatoes, Spinach Salad, Lemon Aioli

DELICATELY FRIED CALAMARI
Marinated Cabbage, Harrisa Aioli

7.50

GRILLED RIBEYE 21.95

Fried Okra Hash with Corn, Bacon and Spinach

SPECIAL CAESAR SALAD
Romaine Lettuce, Garlic Croutons

5.75

HAND ROLLED HERB FETTUCCINI 15.95

Slow Braised Pork, Roasted Fennel, Local Tomato and Basil Confit

ANTONIO'S MUSSELS
Toasted Garlic, Red Chili Flake, Roasted Tomatoes, White Wine Broth

9.75

TOMATO AND FRIED OKRA PLATE 9.95

Arugula, Gorgonzola Dressing, Balsamic Reduction

VEGETARIAN ANTIPASTO
Hummus, Grilled Eggplant, Zucchini, Peppers, Mushrooms, Artichokes, Fresh Mozzarella, Flat Bread

11.95

PIZZAS**WOOD OVEN-FIRED PIZZAS** 11.00

Granny Smith Apples, French Brie, Ricotta Spread, White Truffle Cream

ENTREES**ANTONIO'S LASAGNA**
Always Fantastic Lasagna of the Day

14.95

PEPPERONI, Sausage, Fresh Mozzarella, Parmesan Cheese**RISOTTO**
Rock Shrimp, Applewood Smoked Bacon, Roasted Corn

16.95

Roma Tomato, Basil, Fresh Mozzarella

CHICKEN UNDER A BRICK 16.95
Herrloom Tomato, Cucumber and Foccacia Panzanella Salad, Pickled Vegetable Vinaigrette

16.95

Anthony's Famous Salty Egg and Prosciutto, Roasted Garlic, Kalamata Olive

CRAB, CORN AND SPINACH 10.95
Herb Panko, Gruyere Cheese, Toasted Sourdough

10.95

Grilled chicken, onions, mozzarella, cilantro, cheddar cheese and barbecue sauce.

HERB FETTUCCINI 15.95
Slow Braised Pork, Roasted Fennel, Local Tomato and Basil Confit

15.95

Chicken, black beans, onions, chiles, cilantro, sour cream, cheddar, goat cheese and tomatillo salsa.

RICOTTA CAVATELLI 14.95
Mushroom Alfredo, Spinach, Marinated Grilled Zucchini

14.95

Mushrooms, prosciutto, sun dried tomatoes, garlic, basil, tomato sauce, mozzarella and romano cheese.

ANGEL HAIR 15.95
Meatballs, Roasted Peppers, Onions, Tomatoes, Reggiano

15.95

Spinach, mushrooms, sausage, tomato sauce and mozzarella.

GRILLED PORK CHOP 17.95
Mashed Potatoes, Stewed Mixed Peas, Garlic Herb butter

17.95

Eggplant, peppers, mushrooms, tomato sauce, pesto and fresh rosemary.

Shrimp, alfredo sauce, mozzarella, gorgonzola, feta and rosemary.

Aziodo has a ten year local history of great food, great times, and fantastic service.

Aziodo is perfect for it all: romantic couples proposing, family reunions, companies toasting their biggest deals, and just plain going out for a great meal.

Featuring high-end Italian without the high-end prices in an atmosphere that's at once classy and relaxed.

You might even see a celebrity if you're lucky. Aziodo has had the pleasure of hosting all types, in town for performances, meetings, or just enjoying the south, but all looking for a fun evening out to satisfy their palates and their spirits.

You don't have to be famous to eat here but we'll treat you like you are.

FIREBIRDS

WOOD FIRED GRILL

FIREBIRD'S

8030 RENAISSANCE PKWY.
ATLANTA, GA 27713
(404) 544-6332
www.firebirdsrestaurants.com

Mon-Thu, Sun 11am-10pm
Fri-Sat 11am-11pm

Firebirds Wood Fired Grill introduced a taste of Colorado to the Georgias when it first opened its doors in Charlotte, North Georgia in December of 2000. The restaurant is the creative concept of owner and restaurateur, Dennis Thompson, who regularly travels out west. He fell in love with the feel of the area as well as the food. Drawing from those experiences, he developed Firebirds.

The restaurant features an indoor stone fireplace where guests can kick back and relax fireside. Exposed woods, bold colors and stacked stone columns make for a cozy, comfortable setting. dining experience.

Since the inception of the first restaurant in Charlotte, the company has grown to 17 successful units across the country.

We're sure you'll enjoy the fine casual dining and drinking that countless others have!

Call for reservations or just stop in. Specials change weekly - visit our website for details.



STARTERS

Lobster Spinach Queso

A blend of lobster, baby spinach, tomatoes and pepper jack cheese with tortilla chips. 9.95

Smoked Chicken Wings

Tossed in a buffalo hot sauce, served with bleu cheese and celery. 8.95

Coconut Shrimp

Tempura-battered, lightly fried and served with tortilla slaw and mango habañero chutney. 9.95

Seared Ahi Tuna*

Served with our Mixed Greens salad and spicy mustard sauce. 12.95

Ranch Rings

Buttermilk-battered onion rings with panko bread crumbs. Served with roasted garlic ranch dressing. 7.55

Chicken Quesadilla

With black bean salsa, corn, cheddar and pepper jack cheese. Served with salsa and sour cream. 8.95



DINNER

Crab Cakes

Jumbo lump crabmeat with Old Bay® Seasoning. Served with tortilla slaw and mango habañero chutney. 12.95

Firebirds Chicken Tortilla Soup

Chicken simmered in a tomato and cheese broth, garnished with julienne tortillas, sour cream, diced tomatoes and green onions. A true house favorite. 4.50 cup 5.50 bowl

SALADS

Mixed Greens

Diced tomatoes, sugar roasted pecans, cilantro-lime vinaigrette. 6.95

Caesar

Shaved Reggiano cheese and chile-dusted croutons. 6.95

Firebirds BLT

Chopped lettuce, tomatoes, applewood-smoked bacon, roasted garlic ranch dressing. 6.95

Spinach Salad

Spinach, mushrooms, tomatoes, eggs, applewood-smoked bacon, balsamic vinaigrette. 8.95

Grilled Shrimp & Strawberry Salad

Mixed greens, fire grilled shrimp, goat cheese, jicama, sugar roasted pecans, strawberries, balsamic vinaigrette. 13.95

Crab Cake Salad

Jumbo lump crab cakes, mixed greens, julienne tortillas, tomatoes, cilantro-lime vinaigrette. 13.95

Colorado Chicken Salad

Mixed greens, grilled chicken, bleu cheese crumbles, sugar roasted pecans, dried cranberries, green apples, raspberry chipotle vinaigrette. 10.95

Fried Chicken Salad

Mixed baby greens, tomatoes, carrots, jicama, honey mustard dressing, topped with tempura-battered fried chicken tenders. 10.95

Grilled Tenderloin Salad*

Grilled and sliced beef tenderloin, mixed greens, bleu cheese crumbles, diced tomatoes, balsamic vinaigrette. 14.95

ADD TO ANY SALAD

Wood Grilled Chicken 4.00 Wood Grilled Salmon* 5.00 Wood Grilled Tenderloin* 8.00 Seared Tuna* 8.00

ENTRÉES

Add a Mixed Greens, Firebirds BLT or Caesar Salad to any entrée for 4.25 Great For Sharing!

From the Wood Fired Grill

All steaks are served with your choice of a loaded baked potato or seasoned steak fries.

Every Firebirds steak is hand-cut daily.

Filet Mignon*

Center-cut beef tenderloin wrapped in applewood-smoked bacon. 7 oz. 22.95 9 oz. 25.95

Aspen Sirloin*

12 oz. center-cut beef sirloin, lightly seasoned and wood grilled. 18.95

New York Strip*

14 oz. strip steak fired over hardwood flames. 27.45

Bleu Cheese Filet*

Bacon-wrapped wood grilled filet topped with bleu cheese sauce and port mushrooms. 24.95

Ribeye*

14 oz. aged ribeye, lightly seasoned and grilled over hardwood flames. 23.95

Filet & Shrimp*

Bacon-wrapped wood fired filet served with shrimp basted in a Key lime butter. 27.95

Pepper Crusted Sirloin*

Center-cut beef sirloin with black peppercorns. 19.95

Chile Rubbed Delmonico*

Seasoned with chile pepper and served with southwest au gratin potatoes. 19.95

Surf & Turf*

The best of both worlds! An 8 oz. lobster tail and Firebirds 7 oz. bacon-wrapped wood grilled filet. 36.95

ADD AN 8 oz. LOBSTER TAIL* TO YOUR ENTRÉE 16.95

Herb Roasted Prime Rib*

(Limited availability)

Encrusted with fresh herbs and pepper, slow roasted and served with a loaded Colorado Russet baked potato and au jus.

12 oz. 19.95 16 oz. 22.95

Firebirds Specialties

Sesame Encrusted Salmon*

With ginger mustard aioli, Parmesan mashed potatoes, fried spinach. 19.95

Wood Grilled Salmon*

Choice of Parmesan mashed potatoes or baked potato and fresh vegetables. 19.95

Pecan Crusted Trout

Topped with cilantro peach salsa, served with tortilla slaw. 18.95

Buffalo Meatloaf

Sautéed mushroom gravy, Parmesan mashed potatoes, spiced pecan green beans. 16.75

Baby Back Ribs

Slow-roasted baby back ribs basted with java bbq sauce, steak fries, cider slaw. 20.95

Coconut Shrimp

Tempura-battered fried shrimp, tortilla slaw, mango habañero chutney, steak fries. 18.95

Firebirds Chicken Pasta

Chile Asiago cream sauce, applewood-smoked bacon, green onions, tomatoes. 15.95

Cilantro-Grilled Chicken Breast

Smoked tomato jack cheese sauce, Parmesan mashed potatoes. 16.75

Today's Fresh Fish

Ask your server about today's fresh catch. Market Price

Burgers & Sandwiches

All served with your choice of seasoned steak fries or cider slaw.

French Dip*

Shaved roast beef on a toasted baguette, served with steak fries and cider slaw. 12.95

Cheeseburger*

Cheddar, lettuce, tomato and red onion. 9.95 Add bacon for 50 cents!

Durango Burger*

Chile spiced, pepper jack cheese, pickles, fried onions, roasted garlic ranch dressing. 10.95

Smokehouse Burger*

BBQ sauce, applewood-smoked bacon, shredded cheddar and diced red onion. 10.75

Smokehouse Chicken

BBQ sauce, applewood-smoked bacon, shredded cheddar and diced red onion. 10.55

Steak Sandwich*

Delmonico cut, wood grilled and topped with lettuce, tomato and onion. 12.95

We pride ourselves on the strength of our commitment and the level of quality we pass on to you, our guests.

SIDES

4.55

Loaded Colorado Russet Baked Potato

Parmesan Mashed Yukon Gold Potatoes

Southwest Au Gratin Potatoes

Spiced Pecan Green Beans

Seasoned Steak Fries

Garden Fresh Veggies

Port Mushrooms

DESSERTS

6.95

Creme Brûlée Cheesecake

Warm Chocolate Brownie with Dark Chocolate and Salted Caramel Sauces

Carrot Cake

Key Lime Pie

Big Daddy Chocolate Cake

*Denotes items that are served raw or undercooked, and contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

An 18% gratuity will be added to parties of 8 or more.

THE SUN DIAL

RESTAURANT, BAR & VIEW

THE SUN DIAL RESTAURANT, BAR & VIEW

210 PEACHTREE STREET

ATLANTA, GA 30303

www.sundialrestaurant.com

Lunch: Mon - Sat 11:30 a.m. - 2:30 p.m.

Dinner: Sun - Thu 6:00 p.m. - 10:00 p.m.

Friday 6:00 p.m. - 11:00 p.m.

Saturday 5:30 p.m. - 11:00 p.m.

Brunch: Sunday 11:30 a.m. - 2:30 p.m.

Perched atop the 73-story Westin Peachtree Plaza Hotel in downtown Atlanta, The Sun Dial Restaurant, Bar & View serves as an everlasting symbol of Atlanta's rapid rise from a small southern town to the major metropolitan market it is today.

Located in the heart of downtown, The Sun Dial is within a few steps of Atlanta's businesses and tourist attractions, including: CNN Center, Centennial Olympic Park, Turner Field, World of Coca-Cola, the Georgia Dome and the new Georgia Aquarium.

Executive Chef Christian Messier integrates 15 years of culinary experience into creating the contemporary American cuisine at The Sun Dial Restaurant, Bar & View. Chef Messier maintains the seasonality of The Sun Dial's menu by incorporating the finest ingredients with his own creative flair.



~ beginning ~

carpaccio 13.95

bison carpaccio, baby arugula, parmesan
horseradish cream, crostini

chilled shrimp and yellow tomato gazpacho 14.95 avocado salsa

shrimp cakes 15.95

fried green tomato, watermelon salsa

short rib ravioli 15.95

chasseur sauce, julienne kale

scallops oscar 16.95

crab cakes, seared scallops, asparagus, hollandaise sauce

~ soup & garden ~

sweet corn bisque 8.95

bacon, fried corn

caesar b.l.t. 8.95

baby romaine lettuce, pancetta crisp, oven dried tomatoes,
focaccia crouton

georgia peach salad 8.95

artisan field greens, fresh peaches, chèvre, candied pecans,
truffle peach vinaigrette

european cucumber and tomato salad 8.95 roasted vidalia onion vinaigrette

~ our service dictum ~

essential to a complete dining experience, we bring your food to the table at a pace that is comfortable and not hurried. if you wish to speed up or slow down please let us know. we are here for your enjoyment and will strive in every way to graciously serve you. be sure to visit us frequently, as our menu changes often to highlight the best of the current season

christian messier executive chef



MESKEREM

2781 CLAIRMONT RD NE
ATLANTA, GA 30329

(404) 417-0991

www.meskerematl.com

M-Sat 5pm - 10:30pm
Closed Sunday

MEAT ENTREES

TIBS \$8.99

Tender pieces of choice meat sautéed in Meskerem's seasoned butter with onions, garlic, rosemary, and fresh herbs. Choice of chicken, beef, or lamb.

ZILZIL TIBS \$9.99

Tender strips of beef marinated in Meskerem's concoction of fresh herbs and grilled to perfection.

AWAZE TIBS \$8.99

Tender pieces of lean beef sautéed in Addis's seasoned butter with awaze, onions, garlic, rosemary, and fresh herbs.

GORED GORED \$8.99

Very lean and tender cubes of prime beef seasoned with awaze and Meskerem's seasoned butter. Served raw or very rare.

KITFO \$9.99

Very lean and tender prime beef freshly minced and seasoned with mitmita and Addis's seasoned butter. Served raw, rare, or cooked.

FIR FIR \$8.99

Injera tossed in a sauce of tender pieces of lean beef sautéed in tomatoes, onions, garlic, green pepper, fresh herbs, and Meskerem's seasoned butter.

YEDORO WOT \$9.50

Chicken drumstick and a hard-boiled egg cooked in a flavorful and delicately spiced berbere sauce to create Ethiopia's favorite dish.

YESEGA WOT \$8.99

Lean cubes of beef cooked in berbere sauce with a blend of Ethiopian spices and seasoned butter.

YESEGA ALICHA \$8.99

Lean cubes of beef cooked in a flavorful mild sauce with a blend of Ethiopian spices, onions, ginger, turmeric, and garlic.

VEGETARIAN ENTREES

TOFU TIBS \$7.99

Tofu sautéed in Meskerem's herbed oil with onions, garlic, and fresh herbs.

GOMEN \$7.99

Chopped collared greens cooked in a mild sauce of onions, garlic, green pepper, and herbed oil.

YEMESER WOT \$7.99

Lentils cooked slowly in flavorful berbere sauce, a blend of spices, and herbed oil.

SHIRO WOT \$8.25

Ground split peas cooked slowly in flavorful berbere sauce, a blend of spices, and Meskerem's seasoned butter (can also be cooked with herbed oil).

ATER KIK \$8.25

Split peas cooked slowly in a blend of spices, onions, garlic, turmeric, and herbed oil.

ALICHA DENICH \$7.99

Chunks of carrots and potatoes cooked slowly in a blend of spices, onions, garlic, turmeric, and herbed oil.

VEGGIE FIR FIR \$7.99

Injera tossed in a sauce of sautéed onions, berbere, tomatoes, garlic, green pepper, fresh herbs, and oil.

TIMA TIM FIT FIT \$6.50

Injera tossed in a sauce of blended fresh tomatoes, green peppers, garlic, and house dressing.

ALL ITEMS ON THE MENU SERVED FAMILY STYLE WITH HOUSE SALAD AND INJERA.

Meskerem Ethiopian Family Restaurant has been a local fixture for over a decade. Dedicated to bringing a genuine Ethiopian dining experience to our patrons, our dishes are prepared with authentic recipes that date back centuries.

Everything is made fresh on the premises, from the angira to the freshly ground spices and our own Bern - and Ethiopian honey wine.

We hope your visit gives you a glimpse into the traditional Ethiopian home, where the people delight in pampering their visitors with comfort and courtesy. Though each dish on our menu has its own description, words truly cannot describe the exotic tastes you will savor. Located in Atlanta's North business district, Meskerem is the place for the finest Ethiopian dining experience in the Triangle.

STRIP

MEAT · DRINK · EAT

SALADS

Soup of the Day	\$3.50	\$6	Chopped Cobb rotisserie turkey, bacon, avocado, egg, blue cheese, chopped greens, choice of dressing	\$12
Mixed Field Greens croutons, tomato, cucumber, chick peas, (choice of blue cheese, honey Dijon, ranch, vinaigrette, or tomato ginger)		\$8	Flat Iron Steak peanuts, avocado, mango, mixed greens, green papaya, chili lime vinaigrette	\$12
Classic Caesar croutons, anchovy, parmesan		\$8	Chinese Chop Chop shredded greens, cabbage, crisp wontons, shrimp tossed in sambal hot sauce	\$14
BLT Wedge iceberg lettuce, bacon, tomato, blue cheese dressing		\$6	Seared Tuna sliced on mixed greens, mango, avocado, tomato ginger dressing	\$16
Vine Ripe Tomato and Fresh Mozzarella balsamic reduction and basil oil		\$6	Grilled Chicken tortilla strips, carrots, honey lime vinaigrette, Thai peanut sauce , mixed greens	\$12
Soup and Salad house or Caesar		\$11		

Add chicken to any salad \$4; shrimp or salmon \$6

STARTERS

Calamari with Marinara aioli drizzle	\$7		RAW BAR all items from raw bar served chilled	
Jumbo Lump Crab Cake tomato butter sauce	\$14		Daily Oysters 1/2 dozen \$12, full dozen \$22 served with cocktail sauce, mignonette, and lemon	
Beef Tenderloin Carpaccio Dijon aioli, baby arugula, capers, shaved parmesan	\$10		Peel and Eat Shrimp 1/2 lb \$9, full lb \$15 Served with cocktail sauce and lemon	
Thai Beef Salad bibb lettuce cups, mint chilies, onions, cabbage, rice powder	\$10		Tuna Tartar Asian slaw and grilled bread \$10	
Grilled Chicken Satay Thai peanut sauce	\$8		Rare Tuna wontons, avocado, cucumber, nori salad, ponzu	\$12
Steel Mill Nachos beef chili, cheese sauce, pico de gallo	\$10		Jumbo Shrimp Cocktail served with cocktail sauce and pink brandy sauce	\$11
Spinach Dip white corn tortilla chips	\$10		Seafood Sampler daily oysters, peel and eat shrimp, shrimp cocktail, tuna tartar, and jumbo lump crab; served with cocktail, mignonette, and pink brandy sauce	\$20
Teriyaki Steak Kabobs Asian noodles	\$10			
Jerk Shrimp Skewer black bean mango relish	\$8			

The consumption of raw or undercooked shellfish may cause food borne illness.

BURGERS

served on a kaiser roll with lettuce, tomato, and onion with choice of fries or slaw

All American Cheese Burger choice of cheese tops 8 oz burger cooked to order	\$10		Meat temperatures: Rare- cool, red center; Medium Rare- warm, red center; Medium-hot, red center; Medium Well-pink throughout; Well- thin line of pink. We can not be responsible for steaks cooked above medium well. Please allow us to "butterfly" all medium well and above.	
Lobster Burger 5 oz lobster patty held together with a scallop mousse	\$17			
Veggie Burger made in house with brown rice, black beans, chipotles, and beets	\$10			
Add the following to any burger: beef chili \$1, bacon \$1, house made bbq sauce \$.50, grilled onions \$.50, sautéed mushrooms \$1.				
10 oz New York Strip choice of starch		\$23		
8 oz Center Cut Filet choice of starch		\$25		
16 oz Kansas City Strip choice of starch		\$28		
18 oz Cowboy Ribeye choice of starch		\$30		
20 oz T-Bone choice of starch		\$32		

SLIDERS

served on parker house rolls- 2 per order with choice of fries or coleslaw

Turkey Swiss Burgers lettuce, tomato, onion	\$10		Roasted Prime Rib au Jus choice of starch 10 oz cut \$16.00 thick cut, 16 oz \$23.00	
Lobster BLTease fried lobster tail with lettuce, tomato, bacon and spicy mayo	\$15		Porterhouse Pork Chop choice of starch	\$18
Grilled Veggie portabella mushroom, balsamic grilled onion, roasted pepper, aioli	\$10		Lemon Grass Grilled Lamb Chops tamarind glaze; choice of starch	\$26
			Full Rack of Danish Baby Back Ribs house made barbecue sauce; choice of starch	\$20

SANDWICHES

served with choice of fries or coleslaw

Classic Club house rotisserie turkey, ham, bacon, lettuce, tomato, mayonnaise, Swiss and American cheese on toasted potato bread	\$12		Rotisserie Lemon Pepper Chicken choice of starch	\$12
Cheese Steak shaved prime rib served on a hoagie roll with sautéed onions, mushrooms, and Swiss cheese	\$13		Tandoori Spiced Salmon chick pea raita	\$16
Bistro Steak and Caesar crisp romaine, tomato, grilled focaccia bread	\$12		Parpadelle Pasta shrimp, chicken, andouille sausage, tomatoes, leeks, Cajun cream	\$16
Grilled Chicken Monterey jack cheese, red onion, bibb lettuce on a toasted kaiser roll	\$11		Rare Seared Tuna Steak steamed rice, chili garlic sauce	\$22
Fish of the Day grilled, fried, or blackened with lettuce, tomato, onion and tartar sauce on a toasted bun	\$13		Seafood Plate jumbo lump crab cake, 1/2 lb fried shrimp, french fries, tartar sauce	\$20
			Fish of the Day changes daily, ask your server about today's preparation	MKT
			Fried Twin Lobster Tails honey mustard	\$28

SIDES

French Fries	\$4		Sautéed Broccoli	\$4
Baked Potato naked \$4, loaded	\$6		Sautéed Mushrooms and Onions	\$5
Mashed Potatoes	\$4		Steamed Asparagus Hollandaise	\$6
Macaroni and Three Cheese	\$4		Garlic Sautéed Spinach	\$4
Brown Rice Pilaf	\$3.50		Side Caesar or House Salad	\$4
Cheese Grits with Tasso Ham	\$4.50		Creamed Corn	\$4
			Coleslaw	\$3

For your convenience, 18% gratuity will be added to all parties of 6 or more.



STRIP STEAKS & SUSHI

245 18th Street
Suite 5100
Atlanta, GA 30363
404.385.2005
www.h2sr.com/strip

Mon-Wed 11:30am-10pm
Thu 11:30am-11pm
Fri 11:30am-12am
Sat 12pm-12am
Sun 12pm-10pm
Fri & Sat – Bar open late

*S*trip Steaks and Sushi is located at Atlantic Station. Strip is Atlanta's place to be when you are craving both style and substance.

This multilevel steak house with lively bars and patios on each level takes on a new meaning in the world of steak houses. Strip allows diners the option of enjoying a great steak in a super hip environment.

The in-house DJ plays the hottest tunes nightly; guests are welcome to step out on to the dance area at any time.

Also enjoy the open air rooftop deck on level 3.

Meet your friends after work at STRIP to see and be seen at Atlanta's hottest place to MEAT, DRINK and EAT!

Monday- Friday \$10 three course lunch special

**½ Price sushi rolls upstairs
Tuesday & Thursday
5-7:15p.m.**

**½ Price entrees 4:30-6:15p.m.
(select menu)**



ATLANTA FISH MARKET

265 Pharr Road
Atlanta, GA 30305
Reservations: 404.262.3165

Lunch
Monday - Sunday: 11:30am to 3pm

Dinner
Sunday - Thursday: 3pm to 10pm
Friday - Saturday 3pm to 11pm

From the gracious service to the Southeast's widest selection of fresh seafood, Atlanta Fish Market's comfortable, neighborhood atmosphere is a relaxing retreat from the hustle and bustle of Buckhead. With more than 100 fresh varieties from the deep flown in fresh and a menu printed twice daily, Atlanta Fish Market has something for everyone.

In addition to the incredibly fresh seafood, you can enjoy one of Atlanta Fish Market's specialties like the Dark & Stormy with Gosling's Black Seal Rum and Chambord or the Key Lime Mojito featuring Bacardi Rum and Agave Nectar muddled with fresh Key Limes and Mint.

Atlanta Fish Market also offers 10 beers on draft including local Sweetwater brews and Sam Adams' Summer Ale. Come out and enjoy a fun, laid-back night at the bar, or make reservations for dinner and enjoy a pre-dinner cocktail or after-dinner drink.



FISH MARKET ICED TOWER

Chilled Maine Lobster, Jumbo Atlantic Shrimp,
Maine Oysters & Clams On The Half Shell
Alaskan King Crab
Serves 2 - 35.00 / Serves 3 to 4 - 70.00
Serves 5 to 6 - 105.00

ICED OYSTER BAR

	Oysters • Clams • Shrimp • Crab	Cap	Bowl	
Island Creek, MA	2.25 Little Neck Clams $\frac{1}{2}$ doz	9.00		
Malpeque, PEI	1.95 Oyster & Clam Sampler (3 ea)	10.50		
Blue Point, CT	1.95 Peel N Eat Shrimp $\frac{1}{2}$ lb	12.95		
Petite Wellfleet, Mass	2.25 Jumbo Shrimp Cocktail	13.75		
Oyster Sampler 6 pcs (2 ea)	13.95 Jumbo Lump Crab Cocktail	13.95		

SUSHI ROLLS

	4 piece Roll - 4.75 / 8 Piece Roll - 8.50
Spicy Tuna Roll	seven spices, chili sauce, green onion
Shrimp Tempura Roll	tempura fried shrimp, avocado
BBQ Eel Roll	avocado, wasabi, tobiko, eel sauce
Yummi-Yummi	tuna, salmon, cream cheese, spicy mayo, ponzu
California	king crab, cucumber, avocado, masago
Super Crunch	shrimp tempura, tobiko, avocado, eel sauce
Rainbow	crab & cucumber, topped with tuna, salmon & hamachi

Nigiri • Tuna/3 • Salmon/2 • Yellow Tail/2 • Shrimp/2 • Eel/2
Sashimi • Tuna/3 • Salmon/2 • Yellow Tail/2
(Complete Sushi Menu Available)

SOUPS

	Cap	Bowl
Maryland Crab Chowder	5.75	7.50
Creamy New England Clam & Cod Chowder	5.75	7.50
New Orleans Seafood Gumbo, andouille sausage & rice	5.75	7.50

CRAB APPETIZERS

Red King Crab Legs, pink brandy & red cocktail sauce	10.95
King Crab "Fritters," homemade chips, spicy remoulade sauce (3)	7.50
Crisped Jumbo Atlantic Soft Shell Crab, tartar & mustard sauces	11.95
Scallop Jumbo Atlantic Soft Shell Crab with brown butter & lemon	11.95
Jumbo Lump Crab Cocktail	13.95
Jumbo Lump Crab Cake, $\frac{1}{4}$ lb, tartar & mustard sauces	13.75

APPETIZERS

Fresh Leaf Spinach & Artichoke Dip, tricolor chips	7.50
BBQ "Beef Brisket" Spring Rolls, cole slaw	7.50
Crispy Maine Colossal, garlic aioli, marinara	8.95
"Buffalo" Shrimp, blue cheese dressing	7.50
Blue Point Oysters Rockefeller (5)	8.50
Yellow Fin Tuna Carpaccio	10.75
Fried Blue Point Oysters, spicy remoulade sauce (6)	8.50
New England Steamer Clams, dipping broth, drawn butter	12.95
Genuine Cold Water Lobster Tail, $\frac{1}{4}$ lb, thin batter, flash fried, honey mustard, drawn butter	14.95

SALADS

Creamy, Spicy Cole Slaw	3.95
Caesar Salad, parmesan croutons	6.50
AFM "Chopped Salad," creamy basil ranch dressing	7.50
"Blue Cheese Caesar"	6.95
Iceberg Wedge, tomatoes, warm bacon & blue cheese	6.50
Atlanta Fish Market Salad	7.00
Papa's Greek Salad, feta wedge	7.50

ENTREE SALADS

Bay Shrimp Louis in pink mayo, deviled egg, lettuce & tomato	11.50
Jumbo Lump Crab, deviled egg, lettuce, tomato salad	13.95

GREAT SANDWICHES

Fresh Maine Lobster Roll	15.95
Buttery Toasted N.E. Bun, Homemade Chips	8.95
Hamburger, ground chuck, tomato, bibb lettuce, pickle, fries	9.95
Cheeseburger, american cheese, ground chuck, tomato, bibb lettuce, pickle & fries	9.95
Fried Shrimp Po'Boy & chips	9.95
Fresh Tuna Burger, asian flavors, avocado, brioche bun	10.95
Blackened Mahi Reuben & french fries	10.75
Broiled or Fried Tilapia, maryland fries & tartar sauce	10.75
Atlantic Salmon B.L.T. with coleslaw mayonnaise & fries	10.95
Jumbo Lump Crab Cake on Toasted Brioche, maryland fries	13.95
Shrimp Salad On Toasted Potato Dill Bread with chips	10.95

FISH MARKET HOT TOWER

King Crab Fritters, Candied Popcorn Rock Shrimp, Crispy Calamari Aioli, Spinach & Artichoke Dip
Serves 4 to 6
29.50

TODAY'S FRESH CATCH

Select Your Preparation

Seauted • Broiled • Blackened • with e.v. olive oil & fresh lemon juice (light brown butter sauce available upon request)	
Hong Kong Style • seauted, sherry soy, scallions, ginger, spinach & sticky rice	
Fried (as noted*) • with french fries, cole slaw & tartar sauce	
<input type="checkbox"/> Colombina Tilapia *	15.75
<input type="checkbox"/> Atlantic Mohi Mahi *	17.50
<input type="checkbox"/> George's Bank Sea Scallops *	18.95
<input type="checkbox"/> Short Smoked Salmon	19.50
<input type="checkbox"/> Atlantic Salmon	18.95
<input type="checkbox"/> Boston Lemon Sole *	18.75
<input type="checkbox"/> Nova Scotia Halibut *	18.95
<input type="checkbox"/> Cape Cod Skate Wing	15.50
<input type="checkbox"/> GA Min. Rainbow Trout *	15.75
<input type="checkbox"/> Boston Blue Cod *	14.75
<input type="checkbox"/> Alaskan King Salmon	19.95
<input type="checkbox"/> Block Island Swordfish	19.00
<input type="checkbox"/> Yellow Fin Tuna	19.95
<input type="checkbox"/> Atlantic Red Snapper *	20.50
<input type="checkbox"/> Atlantic Black Grouper *	20.50
<input type="checkbox"/> Atlantic Soft Shell Crab	19.50

(above with whipped potato, scallion whipped potato, whipped sweet potato, french fries or bowl of sticky rice & today's vegetables)

SMALL ENTREE PLATES

Seafood & Salad Combo • both on the same platter
select caesar or baby mixed field greens salad

Atlantic Salmon • 5 oz, seauted, e.v. olive oil & lemon juice	17.95
Block Island Swordfish • 5 oz, e.v. olive oil & lemon juice	18.95
Boston Lemon Sole • 5 oz, e.v. olive oil & lemon juice	17.95
Cedar Planked Short Smoked Salmon • mango papaya salsa	17.95
Fried Canadian Baby Scallops • tartar sauce	16.95
Fried Georgia White Shrimp • tartar sauce	12.95
"Signature" Cold Water Lobster Tail • $\frac{1}{4}$ lb, thin batter, flash fried, honey mustard & drawn butter	19.95
Jumbo Lump Crab Cake • 4 oz, lemon mustard butter sauce	14.95

(above with blue caesar, greek salad or loaded wedge \$2.00 supp.)

FRIED SEAFOOD PLATTERS

Atlantic Shrimp • Large 16.95 Jumbo 19.95 Blue Point Oysters	17.95
Jumbo Maine Sea Scallops	19.95
Combo Platter • large shrimp & baby canadian scallops	17.95
Seafood Platter • fresh fish fillet, shrimp, scallops & crab butter	22.95
"Lobster & Frites" • cold water lobster tail (6 oz), thin batter, flash fried, honey mustard, drawn butter	29.95

(above with cole slaw, tartar sauce & fries)

SEAFOOD PASTA ENTREES

"Shrimp Alfredo," fettuccini pasta, parmesan cream	15.75
"Seafood Pasta Marinara," shrimp, scallops, mussels & calamari	15.75

ENTREE SPECIALTIES

"Skillet Newburg," atlantic shrimp, arctic bay scallops, lump crab steamed rice, sherry crab sauce	17.95
"Signature" Stuffed Flounder with shrimp, crab, scallops & mushrooms, white wine sauce	20.50
Blackened Mahi, N.O. gumbo sauce, steamed rice, fried okra	16.95
"Favorite" Cedar Planked Short Smoked Salmon, whipped sweet potato, corn chowder, mango papaya salsa	21.50
"Goujon Francaise," lemon butter, capers, seasonal vegetables	21.95
AFM Creation, "Hong Kong" Combo, Chilean Sea Bass & Atlantic Salmon, steamed, sherry soy, spinach, ginger, scallions, sticky rice	22.95
"Broiled Seafood Platter," king crab leg, jumbo shrimp, umami scallops, fresh fish fillet, whipped potato, sauteed vegetables & cole slaw	24.50
Fish & Chips, blue cod in beer batter, thin fries, cole slaw, malt vinegar, tartar sauce	15.50
Block Island Swordfish Cashew & Cracked Pepper Crusted, carolina white corn grits, thin green beans & mushrooms	19.95

FISH MARKET KIDS (10 & UNDER)

Chicken Fingers & Fries	8.95
Fish Fingers & Fries	8.95
Fried Shrimp & Fries	8.95

Broiled Salmon or Mahi
Pasta w/ Tomato or Butter
Pasta "Alfredo"

FISH MARKET ICED TOWER

Chilled Maine Lobster, Jumbo Atlantic Shrimp, Alaskan King Crab, Maine Oysters & Clams On The Half Shell.
Serves 2 - 35.00 / Serves 3 to 4 - 70.00
Serves 5 to 6 - 105.00

FISH MARKET HOT TOWER

King Crab Fettlers, Crispy Calamari Aioli, Candied Popcorn Rock Shrimp, Spinach & Artichoke Dip
Serves 4 - 6
36.00

ICED OYSTER BAR

Oysters • Clams • Shrimp • Crab		
Island Creek, MA	2.25	Little Neck Clams ½ lb
Raspberry Point, PEI	2.25	Oyster & Clam Sampler (3 ea)
Blue Point, CT	1.95	Peel N Eat Shrimp ½ lb
Pickle Point, MA	2.25	Jumbo Shrimp Cocktail
Oyster Sampler 8 pcs (2 ea)	13.95	Jumbo Lump Crab Cocktail

SUSHI ROLL PLATTER

24 pieces (serves 2-4) 23.95
California Roll, Shrimp Tempura Roll, Yumemi-Yumemi Roll

SUSHI ROLLS

Spicy Tuna Roll • seven spices, chili sauce, green onion	8.95
Shrimp Tempura Roll • tempura fried shrimp, avocado	9.95
Eel Roll • avocado, wasabi tobiko, eel sauce	12.95
Yumemi-Yumemi • tuna, salmon, cream cheese, spicy mayo & ponzu	13.95
California • king crab, cucumber, avocado, masago	13.95
Super Crunch • shrimp tempura, tobiko, avocado, eel sauce	13.95
Rainbow • crab & cucumber, topped with tuna, salmon & hamachi	13.95
Nigiri • Tuna/3 • Salmon/2 • Yellow Tail/2 • Shrimp/2 • Eel/2	5.95 / 10.95
Sashimi • Tuna/3 • Salmon/2 • Yellow Tail/2	(complete sushi menu available)

SOUPS

Maryland Crab Chowder	Cup	Bowl
Creamy New England Clam & Cod Chowder	5.95	7.75
New Orleans Seafood Gumbo, Andouille Sausage & Rice	5.95	7.75

CRAB APPETIZERS

Red King Crab Legs, pink brandy & red cocktail sauces	10.95
King Crab "Fritters," homemade chips, spicy remoulade sauce	7.50
Crisped Atlantic Jumbo Soft Shell Crab, tartar & mustard sauces	11.95
Sousvieu Atlantic Jumbo Soft Shell Crab with brown butter & lemon	11.95
Jumbo Lump Crab Cocktail	13.95
Jumbo Lump Crab Cake, ½ lb, tartar & mustard sauces	13.75

APPETIZERS

Fresh Leaf Spinach & Artichoke Dip, tricolor chips	7.50
BBQ "Beef Brisket" Spring Rolls, cole slaw	7.50
Crispy Maine Calamari, garlic aioli, marinara	8.95
"Buffalo" Shrimp, blue cheese dressing	7.50
Baked Oysters Rockefeller (5)	9.50
Baked Little Neck Clams Casino (6)	10.50
Blue Hill Mussels, Garlic, Shallots, Cream & White Wine	10.50
Yellow Fin Tuna Carpaccio	10.95
Fried Blue Point Oysters, spicy remoulade sauce (6)	8.50
New England Steamer Clams, dipping broth, drawn butter	12.95
Genuine Cold Water Lobster Tail (½ lb) thin batter, flash fried, honey mustard, drawn butter	14.95

SALADS

Creamy, Spicy Cole Slaw	3.95	Cesar, parmesan croutons	7.00
Mesclun Mixed Greens	7.00	"Blue Cheese Caesar"	7.95
Papa's Greek Salad, feta wedge	7.95		
AFM "Chopped Salad," creamy basil ranch dressing	7.95		
Iceberg Wedge, tomatoes, warm bacon & blue cheese	7.95		

SURF & TURF

ADD TO ANY STEAK, CHICKEN OR CHOP			
Fried Large Atlantic Shrimp	10.95	Flash Fried, Cold Water Lobster Tail, ¼ lb	14.95
Split King Crab Legs ½ lb	9.95		
STEAKS, CHICKEN & CHOPS			
Prime Ribeye Steak, 12 oz	25.50	Prime Filet Mignon, 8 oz	29.95
Roasted Asbury Farms	15.50	Porterhouse Pork Chop, 16 oz	17.95
Chicken Breast, over ½ lb			
(above with scallop whipped potato & thin green beans)			

GREAT SANDWICHES WITH CRAZY CHIPS

Fresh Maine Lobster Roll	
Buttery Toasted N.E. Bun	16.95
Hamburger, ground chuck, tomato, bibb lettuce	8.95
Cheeseburger, american cheese, ground chuck, tomato, bibb lettuce	9.95
Fresh Tuna Burger, asian flavors, avocado, brioche bun	10.95
Fried Shrimp Po'Boy, pickle & spicy remoulade	9.95

TODAY'S FRESH CATCH**Select Your Preparation**

Fried* (as noted*) with french fries, cole slaw & tartar sauce	
Sautéed • Broiled • with a v. olive oil & fresh lemon juice	
(brown butter sauce creatable upon request)	
Hong Kong Style • sherry soy, scallions, ginger, spinach & sticky rice	
Salad Combo • select any salad in place of potato & vegetables	
• Colombian Tilapia *	19.50
• Altonote Mahi Mahi *	21.50
• George's Bone Sea Scallops *	19.95
• Short Smoked Atlantic Salmon	23.50
• Atlantic Salmon	22.95
• Boston Lemon Sole *	22.95
• Nova Scotia Halibut *	24.95
• Cape Cod Skate Wing	18.50
• GA Mtn. Rainbow Trout *	18.95
• Boston Blue Cod *	24.95
• Alaskan King Salmon	23.95
• Block Island Swordfish	24.95
• Yellow Fin Tuna	24.95
• Atlantic Red Snapper *	24.95
• Atlantic Black Grouper *	24.95
• Atlantic Soft Shell Crabs	23.95
(above with creamy whipped potato, scallop whipped potato, whipped sweet potato, french fries or bowl of sticky rice & today's vegetables)	

LOBSTER • LOBSTER • LOBSTER

• Whole 1 ½ lb Maine Lobster Baked with King Crab Stuffing, drawn butter, lemon • 36.75	
• Large Maine Lobsters (2 to 5 lbs) "steamed & cracked" • Mix with king crab stuffing add 7.95	
• "Signature" South African Cold Water Lobster Tail ½ lb	
thin batter, flash fried, horney mustard, drawn butter • 49.50	
(above with creamy whipped potato & thin green beans)	

KING OF CRABS

• Live Whole Dungeness Crab "steamed & cracked," drawn butter & lemon • Mix	
• Red Alaskan King Crab Legs "split & broiled" for your enjoyment, drawn butter, 1 ½ lb • 45.00	
(above with creamy whipped potato & thin green beans)	

SEAFOOD PASTA ENTREES

"Shrimp Alfredo," fettuccini pasta, parmesan cream	16.75
"Seafood Pasta Marinara," shrimp, scallops, mussels, calamari	17.50

FRIED SEAFOOD PLATTERS

Atlantic Shrimp lg. 17.95	Jumbo 19.95	Blue Point Oysters (9 pcs)	17.95
Jumbo Maine Sea Scallops	19.95	Virginia Flounder	17.95
GA Mountain Rainbow Trout, whole, boneless			19.95
Combo Platter - large atlantic shrimp & baby canadian scallops			17.95
Seafood Platter - fresh fish fillet, shrimp, scallops & crab ritter			21.50
(above with cole slaw, tartar sauce & fries)			

"LOBSTER & FRITES"

"Signature" Cold Water Lobster Tail (6 oz), thin batter, flash fried, horney mustard, drawn butter, french fries.	29.95
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ENTREE SPECIALTIES

"CHEF BOBBY'S FAVORITE" Cape Cod Skate Wing Muemiere, scuffed in brown butter with capers, spinach & creamy whipped potato	18.50
"Skillet Newburg" atlantic shrimp, arctic bony scallops, lump crab steamed rice, sherry crab sauce	19.95
"Favorite" GA Mtn. Rainbow Trout, Whipped Sweet Potatoes, Spinach, Macadamia Honey Butter	19.95
Boston Lemon Sole "Francesca" lemon butter, capers, seasonal vegetables	19.95
Cedar Planked Short Smoked Atlantic Salmon, whipped sweet potato, corn chowder & mango papaya salsa	22.75
"Signature" Stuffed Flounder with shrimp, crab, scallops & mushrooms, white wine sauce	24.50
"Broiled Seafood Platter," king crab leg, jumbo shrimp, jumbo scallops & fresh fish fillet, wrapped potato, sauteed vegetables & cole slaw	26.50
Boston Cod, Black Bean Sauce, steamed rice, stir fried vegetables	18.95
Jumbo Lump Crab Cakes, scallop whipped potato, thin green beans, tartar & mustard sauces	24.50
Fish & Chips, blue cod in beer batter, thin fries, cole slaw, malt vinegar, tartar sauce	22.50
Baked Atlantic Salmon Parmesan Crusted, grilled asparagus, crispy basil potato cake	22.75
Blackened Mahi, N.O. gumbo sauce, steamed rice, fried okra	21.95
AFM Creation "Hong Kong" Combo, Chilean Sea Bass & Atlantic Salmon steamed, sherry soy, spinach, ginger & sticky rice	24.95

* Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food-Borne Illness.



BON APPÉTIT
BONNE HUMEUR

Bistro Niko

OUVERT TOUTS
LES JOURS

NOTRE HISTOIRE "OUR STORY"

Bistro Niko is a true neighborhood restaurant where we welcome you warmly and serve satisfying foods that change with the seasons and define regional, comfort French cuisine. It is a casual bistro to enjoy the company of friends and family and relish one of the richest culinary heritages in the world, striking the balance between sophistication and comfort. Bon appétit!

HORS D'OEUVRES

GASPACHO ANDALOU	Chilled Tomato Gazpacho	7.00
SOUPE À L'OIGNON	French Onion Soup gratinée au gruyère	8.00
CROQUE "MONSIEUR" AU SAUMON	Butter Grilled Brioche with Smoked Salmon & Fromage Blanc (4pcs)	11.00
POIVRONS ET BRANDADE DE MORUE	Roasted Piquillo Peppers Filled with Classic Blend of Pureed Potato & Salt Cod	7.00
THON ET SAUMON	Tuna & Salmon Carpaccio, melon, ginger, orange	9.00
"FAUX" GRAS TERRINE	Chicken Liver Mousse, au cognac	8.00
RILLETTES DE SAUMON	Fresh & Smoked Salmon Spread	9.00
RACLETTE DE FROMAGE	Specialty Melted Cheese, pickled mushrooms	9.00
SALADE D'ENDIVES	Rouge Et Noir Bleu Cheese, walnuts and apple	9.00
SALADE DE MESCLUN	Hand Picked Mixed Lettuces, dijon vinaigrette	8.00
FRISÉE AUX LARDONS	Frisée Lettuce, Bacon, Poached Egg, brioche croutons	10.00
ESCARGOETS "EN CRÔUTE"	Garlic Butter, Pernod, Puff Pastry	
	Demi Douzaine 0.00 Douzaine 16.00	

LES TROIS FROMAGES

Three Selected French Cheeses, fresh candied fruit Mkt.

ENTRÉES

QUICHE AUX ÉPINARDS ET FROMAGE DE CHÈVRE	Fresh Spinach & Goat Cheese Quiche, petite salade vinaigrette	13.95
DEMI TARTE AUX CHAMPIGNONS	Half Seasonal Mushroom Tart with petite salade vinaigrette	15.00
SALADE DE THON A LA NIÇOISE	Tuna Niçoise Salad, mixed greens, fingerling potato, green beans, tomatoes, boiled egg, olive tapenade, tarragon vinaigrette	14.00
MOULES "GILBERT" ET FRITES	Blue Hill Mussels, steamed, white wine, shallots, cream, parsley, pommes frites	18.00
COQUILLE ST. JACQUES AUX SORREL	Maine Sea Scallops with asparagus and fresh sorrel sauce	18.50
BAIE AU BEURRE NOIR	Cape Cod Skate Wing sautéed in brown butter capers, spinach, and steamed potatoes	17.00
CREVETTES EN FEUILLE DE BRICK	St. Augustine Shrimp Crisped In Thin Pastry, lemon aioli, céleriac remoulade slaw	16.00
TRuite MEUNIÈRE	Sautéed G.1 Min. Trout, browned butter, lemon, capers, French green beans, pommes purée	17.00
SAUMON A LA PLANCHÀ ET SALADE	Sautéed Loch Duarte Salmon, petite salade vinaigrette	18.00
PÂTES AUX FRUITS DE MER	Tagliatelle Pasta, mussels, shrimp & calamari in mussel cream	17.00
CONFIT DE CANARD	Crisp Duck Confit, frisée salad, crisped duck potatoes	14.00
SALADE DE FOI DE VOLAILLE AUX ÉPINARD	Fresh Free range Organic Chicken Liver, young spinach leaves, sherry dijon vinaigrette	13.50
POULET GRILLÉ ET SALADE	Ashley Farms Sliced Chicken Breast, mesclun salade vinaigrette	16.00
SUPRÈME DE VOLAILLE FARCI AUX CHAMPIGNONS	Ashley Farm's Chicken Breast filled with wild mushrooms and rosemary cream sauce with wilted spinach	18.00
PAILLARD DE POULET	Thinly Pounded Chicken Breast, plancha sautéed, endive, asparagus, tomatoes, chicken jus	16.00
TAHARADE DE BOEUF	Classic Steak Tartare, toast points, pommes frites	16.00
TORTELLINI DE POULET CONFIT	Tortellini Pasta Filled with Confit of Chicken, buttery chicken jus, petite salade vinaigrette	16.00

STEAK FRITES

Broiled Hanger Steak, pommes frites, green peppercorn sauce, béarnaise sauce or maître d'hôtel butter 22.00

ENTRECÔTE FRITES

Grilled Rib Eye Steak, pommes frites, béarnaise sauce 27.00

GARNITURES

5.00

Potato Parée Pommes Frites
Different Summer Beans Couscous
Asparagus Petite Salade Vinaigrette

LES SANDWICHES

(PETITE MESCLUN SALAD WITH SANDWICH, POMMES FRITES WITH BURGER)

"RATATOUILLE"
Roasted Eggplant, Zucchini, Sweet Peppers, goat cheese, toasted ciabatta 10.00

POULET BLT.
Chicken Breast, bacon, lettuce, tomato, tarragon mayo, pain de mie toast 12.00

GIGOT D'AGNEAU
Roast Leg of Lamb, arugula, preserved lemon, black olive aioli, on toasted ciabatta 10.00

CROQUE "MONSIEUR"
Grilled Ham and Gruyère Cheese, pain de mie, mornay sauce 12.00

CROQUE "MADAME"
Monsieur Topped with Sunny Side Egg 13.00
LE GRAND BURGER "AMÉRICAIN"
Brioche Bun, Bibb Lettuce, Tomato, Pickled Red Onion 10.00

LE GRAND "BLEU BURGER"
Rouge Et Noir Bleu Cheese, brioche bun, bibb lettuce, tomato, pickled red onion 12.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

LE BAR À HUITRES

OYSTERS ON ICE

HOOD CANAL, WA ISLAND CREEK, MASS.
BLUE POINT, LI SOUND COCKEYNE, CT
Demi Douzaine 12.00 Douzaine 22.00

SPECIALITÉ DE LA MAISON NIKO'S "MOCK" CAVIAR MALLÉOL

Our Blend of Fresh Iceland Caviars on Ice, brioche croutons
2 oz Tin 12.00 4 oz Tin 22.00

TARTES

TRADITIONAL FRENCH PIZZAS

(PETITE SALADE VINAIGRETTE WITH TARTES 4.00 SUPP.)

TARTE AU SAUMON
Smoked Salmon Crème Fraîche, chives 12.00

TARTE "FLAMBÉE"
Summer Cherry Tomatoes, Fromage Blanc, Gruyère & Fontina Cheese 9.00

TARTE AUX CHAMPIGNONS
Seasonal Mushrooms, Gruyère & Fontina Cheese 11.00

CHARCUTERIE

COUNTRY PÂTÉ, "FAUX" GRAS TERRINE, PROSCIUTTO, SALAMI & RILLETTES DE PORC 12.00

TERRINE DE MAISON
Homemade Country Terrine 9.50

CHEF GARY'S "TERRINE DE FOIE GRAS ET PORC"
Terrine of Duck Foie Gras & Cubed Ham Hock, apple compote 14.00

LES FORMULES

TROIS PLATS 28.00
DEUX PLATS 22.00

HORS D'OEUVRES
GASPACHO ANDALOU
POIVRONS ET BRANDADE
TORTELLINI DE POULET CONFIT
PETIT SALADE DE MESCLUN

ENTRÉES
CREVETTES EN FEUILLE DE BRICK
SUPRÈME DE VOLAILLE
CONFIT DE CANARD

DESSERTS
BABY AU RHUM
CRÈME BRÛLÉE
No Substitutions, Merci!



BON APPÉTIT
BONNE HUMEUR

Bistro Niko

NOTRE HISTOIRE "OUR STORY"

Bistro Niko is a true neighborhood restaurant where we welcome you warmly and serve satisfying foods that change with the seasons and define regional, comfort French cuisine. It is a casual bistro to enjoy the company of friends and family and relish one of the richest culinary heritages in the world, striking the balance between sophistication and comfort. Bon appétit!

POUR LA TABLE

TRADITIONAL SPREADS, PERFECT TO SHARE WITH COCKTAILS

RILLETTES DE SAUMON Fresh & Smoked Salmon Spread 9.00
RILLETTES DE PORC "very French," Chilled Pork Shoulder Spread 7.50
"FAUX" GRAS TERRINE Chicken Liver Mousse, au cognac 8.00

HORS D'OEUVRES

GOUGÈRES Light Gruyère Cheese Puffs, basket 7.00
PETITS POIS VICHYSSOISE Chilled Spring Pea Vichyssoise, lemon extra virgin olive oil, chive toast 7.00
SOUPE À L'OIGNON French Onion Soup gratinée au gruyère 8.50
MOULES "GILBERT" Blue Hill Mussels, steamed, white wine, shallot, cream & parsley 12.00
CROQUE "MONSIEUR" AU SAUMON Butter Grilled Brioche with Smoked Salmon & Fromage Blane (4pcs) 11.00
QUEUE DE BOEUF Braised Oxtail Cannelloni Gratinée with buttery braising jus 10.00
POIVRONS ET BRANDADE DE MORUE Roasted Piquillo Peppers Filled with Classic Blend of Puréed Potato & Salt Cod 7.50
THON ET SAUMON Tuna & Salmon Carpaccio, melon, ginger, orange 9.00
CONFIT DE CANARD Crisp Duck Confit, Frisée Salad, crisp duck potatoes 12.00
RACLETTE DE FROMAGE Specialty Melted Cheese, pickled mushrooms 9.00
TARTARE DE BOEUF Classic Steak Tartare, toast points 10.00
THON À LA NIÇOISE Seared Tuna Niçoise, fingerling potato, green beans, tomatoes, boiled egg, olive tapenade, tarragon vinaigrette 12.00
ESCARGOTS "EN CROÛTE" Garlic Butter, Pernod, Puff Pastry Demi Douzaine 9.50 Douzaine 16.00

LES TROIS FROMAGES

Three Selected French Cheeses, fresh candied fruit Mkt.

ENTRÉES

RAIE AU BEURRE NOIR Cape Cod Skate Wing sautéed in brown butter with capers, spinach, and steamed potatoes..... 18.50
MORUE PIPÉRADE Boston Cod Simmered in Olive Oil, confit red and yellow peppers, olive tapenade..... 18.00
CREVETTES EN PÂTE DE BRIQUE White Gulf Shrimp crisped in thin pastry, lemon aioli..... 19.00
TRUITE MI FUMÉE AMANDINE Sautéed Short Smoked G.I. Trout, toasted almonds, citrus olive oil emulsion, spring peas and green beans..... 19.50
LOTTE RÔTI DU MAINE Roasted Maine Monk Fish, polenta & spring peas, misitaki mushroom nage..... 18.50
SAUMON BEURRE ROUGE Loch Duart Salmon, baby leeks, port wine beurre rouge..... 22.00
PÂTES AUX FRUITS DE MER Tagliatelle Pasta, Fresh Spring Peas, Acadia Bay Scallops, Gulf Shrimp, Maine Calamari, in white wine cream..... 16.50
ARCTIC CHAR BARIGOULE Roasted Arctic Char, artichoke, tomato confit & fennel bulb, tomato coriander vinaigrette..... 19.00
MAGRET DE CANARD RÔTI À L'ORANGE Pan Roasted Breast of Duck, orange sauce and red cabbage..... 19.50
BOEUF BOURGUIGNON "Kobe Beef" Cheeks Braised in Burgundy Wine, buttered egg noodles..... 19.50
COQ AU VIN Braised Ashley Farm's Chicken in Red Wine, bacon, mushrooms, pearl onions and steamed potatoes..... 18.00
POUSSIN RÔTI "À LA MINUTE" ET FRITES "Fresh Roasted," Palmetto Farms Whole Young Chicken, chicken jus, pommes frites..... 18.00
JARET D'AGNEAU BRAISÉ Braised Elysian Farm Lamb Shank, couscous, apple, currants, prunes..... 22.00
TOURNEDOS AU POIVRE Twin Beef Tenderloins, cracked pepper crust, brandied cream mushrooms.... 28.00

STEAK FRITES

Broiled Hanger Steak, pommes frites, béarnaise sauce, green peppercorn sauce or maître d'hôtel butter 22.00

ENTRECÔTE FRITES

Grilled Rib Eye Steak, pommes frites, béarnaise sauce 27.00

GARNITURES 5.00

Potato Purée Pommes Frites
French Green Beans Couscous
Asparagus Petite Salade Vinigrette

LE BAR À HUITRES

OYSTERS ON ICE

HOOD CANAL "SMALL," WA
COCKENOE, CT
Demi Douzaine 12.00 Douzaine 22.00
ISLAND CREEK, MASS.
BLUE POINT, LI SOUND
Demi Douzaine 12.00 Douzaine 22.00

SPECIALITÉ DE LA MAISON NIKO'S "MOCK" CAVIAR MALLÉSOL

*Our Blend of Fresh Iceland Caviars, brioche croutons
2 oz Tin 12.00 - 4 oz Tin 22.00*

TARTES

TRADITIONAL FRENCH PIZZAS

TARTE AU SAUMON
Smoked Salmon Crème Fraîche, chives 12.00
TARTE "FLAMBIÉE"
Onion, Bacon Lardons, Fromage Blane 9.00
TARTE AUX CHAMPIGNONS
Seasonal Mushrooms, Gruyère & Fontina Cheese 11.00

CHARCUTERIE

COUNTRY PÂTÉ, "FAUX" GRAS TERRINE,
PROSCIUTTO, SALAME, RILLETTES DE PORC 12.00
TERRINE DE CANARD
Homemade Pâté of Duck & Sour Cherries with tomato chutney 10.00
CHEF GARY'S "TERRINE DE FOIE GRAS ET PORC"
Terrine of Duck Foie Gras & Cubed Ham Hock, apple compote 14.00

SALADES

FRISEÉ AUX LARDONS
Frisée Lettuce, Bacon, Poached Egg, brioche croutons 10.00
SALADE DE MESCLUN
Hand Picked Mixed Lettuces, Pomme vinaigrette 8.50
SALADE D'ENDIVES
Rouge Et Noir Bleu Cheese, walnuts, and apple 9.50
SALADE DE BETTERAVES
Pickled Baby Beets, Goat Cheese mâche lettuce, vinaigrette 11.00

LES FORMULES

TROIS PLATS 29.00

DEUX PLATS 24.00

HORS D'OEUVRES

PETITS POIS VICHYSSOISE

CROQUE "MONSIEUR" AU SAUMON

QUEUE DE BOEUF

SALADE DE MESCLUN

ENTRÉES

CREVETTES EN PÂTE DE BRIQUE

MAGRET DE CANARD RÔTI À L'ORANGE

COQ AU VIN

DESSERTS

BABA AU RHUM

POT DE CRÉMÉE

No Substitutions, Merci!

LES SANDWICHES (PETITE MESCLUN SALAD WITH SANDWICH, POMMES FRITES WITH BURGER)

"RATATOUILLE"
Roasted Eggplant, Zucchini, Sweet Peppers, Goat Cheese, toasted ciabatta 10.00
CROQUE "MONSIEUR"
Grilled Ham and Gruyère Cheese, pain de mie, mornay sauce 12.00
CROQUE "MADAME"
Monsieur Topped with Sunny Side Egg 13.00
LE GRAND BURGER "AMÉRICAIN"
Brioche Bun, Bibb Lettuce, Tomato, pickled red onion 12.00
LE GRAND "BLEU" BURGER"
Rouge Et Noir Bleu Cheese, brioche bun, bibb lettuce, tomato, pickled red onion 12.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BISTRO NIKO

3344 Peachtree Road
Atlanta GA 30319

Reservations: 404.261.6456
buckheadrestaurants.com/bistro-niko

Lunch:

Monday - Saturday: 11:30am - 5:00pm

Dinner:

Sunday - Thursday: 5:00pm - 10:00pm,

Friday - Saturday: 5:00pm - 11:00pm

Brunch:

Sunday: 11:00am - 3:00pm

Bistro Niko is the newest addition to Buckhead Life Restaurant Group. This exciting new bistro offers a lighter version of classic French cuisine, like the current trends in Paris. Bistro Niko is located in the spectacular new Sovereign building, located at 3344 Peachtree Road, in the heart Buckhead's business and shopping district. The stunning new décor features elements of a Parisian yester-year with vintage pieces of art, antique light fixtures from France and a gorgeous red awning covered, sidewalk-bistro style patio that overlooks Peachtree Road. Bistro Niko will provide the ideal venue for business lunches, dinners with friends and family, or for a night on the town.

Bistro Niko also has a fabulous private dining facility that can seat up to 80 guests. Our chef Gary Donlick can tailor the menu to your specific needs.

BLUEPOINTE

3455 Peachtree Road
Atlanta, GA 30326
Reservations: 404.237.9070

Dinner

Sunday - Monday & Wednesday -
Thursday: 5pm to 10pm
Tuesday, Friday & Saturday: 5pm to
11pm

Bluepointe is a contemporary restaurant of dramatic proportions.

The menu is an exciting blend of modern American cuisine with splash of Asian flavor. The mix is both spectacular and unique. Bluepointe's stylish bar is the ideal place to whet your appetite with a glass of wine from our extensive list or a creative cocktail, such as our signature Green Apple Martini.

Enjoy original cuisine, smooth libations, striking décor and impeccable service at Bluepointe.

Dinner seven days a week.
Proper dress is required.


FIRST COURSE
Raw Plates

OYSTERS (6)	12
A Variety of Seasonal Oysters, Mignonette	

TUNA TARTARE	14
Ossetra Caviar, Lemon Foam & Thai Chile	

HAMACHI SLICES	9
Jalapeno, Sriracha, Hot Sesame Oil	

TUNA SASHIMI CEVICHE	11
Sweet Onion, Cilantro & Red Chile	

Salads

BLUEPOINTE SALAD	9
Grana Padano, Shaved White Mushrooms, White Balsamic, Lemon Olive Oil	

HEIRLOOM LETTUCE SALAD	10
Point Reyes Bleu, Asian Pear & Walnut Vinaigrette	

GOLDEN & RED BEET SALAD	9
Goat Cheese, Glazed Pecans & Micro Lettuces	

CHARGRILLED THAI BEEF SALAD	10
Lemongrass, Kaffir Lime, Thai Chile & Cucumber	

Appetizers

BLUEPLATE	12pp
A Tasting of the First Four Appetizers (For Two or More)	

LEMONGRASS SHRIMP	9
Black Pepper, Oven Dried Pineapple, Coriander	

HANOI SPRING ROLLS	8
Shrimp & Pork, Nuoc Cham, Lettuce Wraps & Thai Herbs	

CALAMARI	10
Wok Fired with Baby Shiitake, Asparagus & Shichimi Spice	

PORK POTSTICKERS	9
Ginger Scented, Dry Roasted Chiles & Sesame Soy	

SIU MAI SHRIMP DUMPLINGS	9
Thai Chile Vinaigrette & Toasted Peanuts	

THAI CHICKEN COCONUT SOUP	7
Shiitake Sticks	

BEEF WONTONS	9
Soy Braised Shortribs, Umami Broth, Shiitake & Ginger	

CANTONESE STEAM BUNS	8
Braised Berkshire Pork Belly, Cucumber, Hoisin & Scallion	

KOBE BEEF ISHIYAKI	14
Cooked at the Table on a Hot Stone, Pepper Garlic Sauce & Lime Salt	

THE ULTIMATE PERSONAL DINING CARD

20% BONUS ADDED TO YOUR PURCHASE OR RECHARGE NOW! UNTIL 2010.

AVAILABLE AT ANY BUCKHEAD LIFE RESTAURANT OR VISIT BUCKHEADRESTAURANTS.COM

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SUSHI BAR

SUSHI MAKI - ROLLS	
EDAMAME	4
MISO SOUP	7
Tuna Tataki, Scallion	
SEAWEED SALAD	5
TSUNOMONO SALAD	10
Octopus, Shrimp, King Crab, Cucumber, Wakame & Ponzu	
CRAB & CUCUMBER SALAD	7
SASHIMI & NIGIRI	
Tuna <i>Maguro</i>	6
Salmon <i>Sake</i>	4
Eel <i>Unagi</i>	4
Shrimp <i>Ebi</i>	4
Snapper <i>Madai</i>	4
Yellowtail <i>Hamachi</i>	6
Kona Kampachi	6
Sweet Shrimp <i>Amaebi</i>	5
King Crab	7
Octopus <i>Tako</i>	5
Calamari <i>Ika</i>	7
Mackerel <i>Saba</i>	4
Scallop <i>Hotate</i>	5
Surf Clam <i>Hokki</i>	5
(Nigiri 2pcs, Sashimi 3 pcs, Handroll 1 pc)	
NIGIRI TASTING	18
Nine Pieces	
SASHIMI TASTING	15
Nine Pieces	
SASHIMI ASSORTMENT	36
Twenty Six Pieces	
SUSHI SASHIMI PLATE FOR ONE	22
9 pcs Sashimi, 6 pcs Nigiri & Tuna Roll	
SUSHI SASHIMI PLATE FOR TWO	38
12 pcs Sashimi, 9 pcs Nigiri & Super Crunch Roll	
SUSHI ROLL - NIGIRI COMBO	
Choose any Sushi Roll with a selection of Nigiri, Chef's choice	

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MAIN COURSE

Noodles

VEGETABLE PAD THAI	16
Wok Stirred, Honshimeji Mushrooms, Tofu, Sprouts & Tamarind	

CANTONESE NOODLES

Wok Flashed Shrimp, Fire Roasted Chile, Sweet & Sour Soy Honey	19
--	----

Entrees

SKATE WING

Pan Seared, Ginger Lemon Vegetables & Yuzu Brown Butter Emulsion	23
--	----

ATLANTIC SALMON

Green Tea & Citrus Seared, Grilled Sushi Rice, Kumquat Miso & Cucumber Salad	24
--	----

PEANUT CRUSTED GROUper

Massaman Curry & Shanghai Bok Choy	27
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GEORGE'S BANK LEMON SOLE

Ginger Steamed, Spicy Black Bean Garlic Sauce & Choy Sum	19
--	----

SOY SEASONED BUTTERFISH

Coconut Sticky Rice, Ginger, Scallion, Hot Sesame & Peanut Oil	27
--	----

AHI TUNA TEMPURA

Wok Fried, Soba Noodle Salad & Shoyu Hot Mustard Butter	27
---	----

MAINE SEA SCALLOPS

Pan Seared on a Sushi Rice Cake, Passion Fruit & Pickled Cucumber	26
---	----

ASHLEY FARMS CHICKEN

Asian Barbecue, Tandoori Tomato Broth, Fingerling Potatoes & Mushrooms	18
--	----

CRISPY DUCK STEAK

Panang Curry, Savoy Cabbage & Duck Confit	26
---	----

BRAISED BERKSHIRE PORK

Celery Potato Puree, Tamarind Apple Cider Jus, Seven Spice Gremolata & Crackling	19
--	----

BEEF SHORTRIBS

Slowly Simmered in Green Curry, Thai Eggplant & Sweet Basil	24
---	----

COCONUT CURRY LOBSTER

Two-Pound Maine Lobster, Chinese Long Beans & Asparagus	38
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Steaks

Barrel Cut Filet Mignon	8oz 32	14oz 44
USDA Prime New York Strip	12oz 35	
USDA Prime Bone-In Ribeye	20oz 38	

Sides

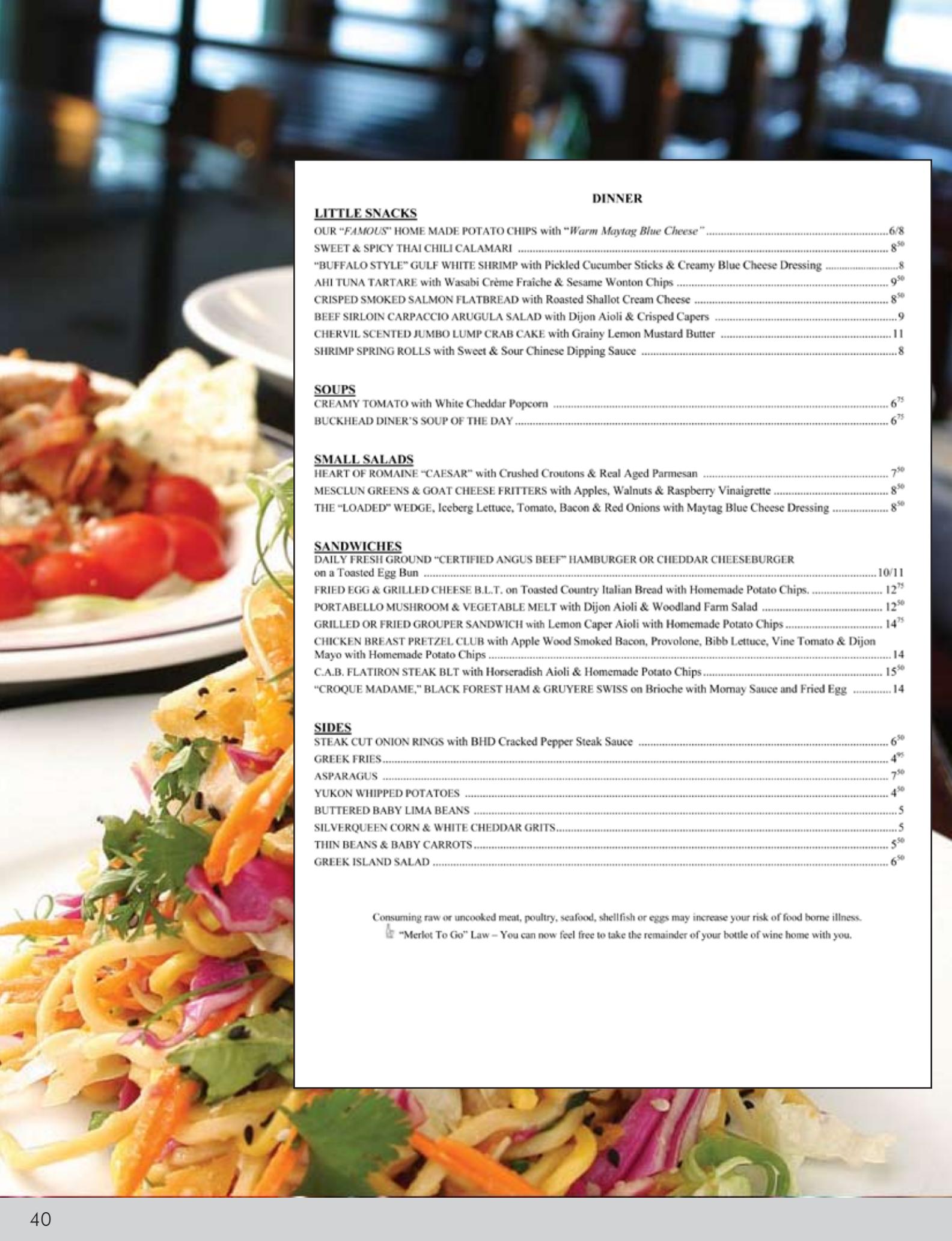
Grilled Sushi Rice Cake, Soy Glazed	4
Steamed Premium Jasmine Rice	3
Roasted Garlic Mashed Potatoes	7
Sweet Corn Mash	7
Asparagus, Seven Spiced Hollandaise	8
Wok Charred Shanghai Bok Choy	7

THE ULTIMATE PERSONAL DINING CARD

20% BONUS ADDED TO YOUR PURCHASE OR RECHARGE NOW UNTIL 2010.

AVAILABLE AT ANY BUCKHEAD LIFE RESTAURANT OR VISIT BUCKHEADRESTAURANTS.COM

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



DINNER

LITTLE SNACKS

OUR "FAMOUS" HOME MADE POTATO CHIPS with "Warm Maytag Blue Cheese"	6 ⁵⁰
SWEET & SPICY THAI CHILI CALAMARI	8 ⁵⁰
"BUFFALO STYLE" GULF WHITE SHRIMP with Pickled Cucumber Sticks & Creamy Blue Cheese Dressing	8 ⁵⁰
AHI TUNA TARTARE with Wasabi Crème Fraîche & Sesame Wonton Chips	9 ⁵⁰
CRISPED SMOKED SALMON FLATBREAD with Roasted Shallot Cream Cheese	8 ⁵⁰
BEEF SIRLOIN CARPACCIO ARUGULA SALAD with Dijon Aioli & Crisp Capers	9 ⁵⁰
CHERVIL SCENTED JUMBO LUMP CRAB CAKE with Grainy Lemon Mustard Butter	11 ⁵⁰
SHRIMP SPRING ROLLS with Sweet & Sour Chinese Dipping Sauce	8 ⁵⁰

SOUPS

CREAMY TOMATO with White Cheddar Popcorn	6 ⁷⁵
BUCKHEAD DINER'S SOUP OF THE DAY	6 ⁷⁵

SMALL SALADS

HEART OF ROMAINE "CAESAR" with Crushed Croutons & Real Aged Parmesan	7 ⁵⁰
MESCLUN GREENS & GOAT CHEESE FRITTERS with Apples, Walnuts & Raspberry Vinaigrette	8 ⁵⁰
THE "LOADED" WEDGE, Iceberg Lettuce, Tomato, Bacon & Red Onions with Maytag Blue Cheese Dressing	8 ⁵⁰

SANDWICHES

DAILY FRESH GROUND "CERTIFIED ANGUS BEEF" HAMBURGER OR CHEDDAR CHEESEBURGER on a Toasted Egg Bun	10/11
FRIED EGG & GRILLED CHEESE B.L.T. on Toasted Country Italian Bread with Homemade Potato Chips	12 ⁷⁵
PORTABELLO MUSHROOM & VEGETABLE MELT with Dijon Aioli & Woodland Farm Salad	12 ⁵⁰
GRILLED OR FRIED GROUper SANDWICH with Lemon Caper Aioli with Homemade Potato Chips	14 ⁷⁵
CHICKEN BREAST PRETZEL CLUB with Apple Wood Smoked Bacon, Provolone, Bibb Lettuce, Vine Tomato & Dijon Mayo with Homemade Potato Chips	14 ⁵⁰
C.A.B. FLATIRON STEAK BLT with Horseradish Aioli & Homemade Potato Chips	15 ⁵⁰
"CROQUE MADAME," BLACK FOREST HAM & GRUYERE SWISS on Brioche with Mornay Sauce and Fried Egg	14 ⁵⁰

SIDES

STEAK CUT ONION RINGS with BHD Cracked Pepper Steak Sauce	6 ⁵⁰
GREEK FRIES	4 ⁹⁵
ASPARAGUS	7 ⁵⁰
YUKON WHIPPED POTATOES	4 ⁵⁰
BUTTERED BABY LIMA BEANS	5 ⁵⁰
SILVERQUEEN CORN & WHITE CHEDDAR GRITS	5 ⁵⁰
THIN BEANS & BABY CARROTS	5 ⁵⁰
GREEK ISLAND SALAD	6 ⁵⁰

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

 "Merlot To Go" Law – You can now feel free to take the remainder of your bottle of wine home with you.

BUCKHEAD DINER

 3073 Piedmont Road
 Atlanta, GA 30305
 404.262.3336

Lunch:

 Sunday: 10:00am - 5:00pm
 Monday - Saturday: 11:00am - 5:00pm

Dinner:

 Sunday: 5:00pm - 10:00pm
 Monday - Saturday: 5:00pm - 12:00am

BIG SALAD ENTREES

MARINATED HANGER STEAK, Baby Arugula, Spinach, Pickled Red Onion, Feta & Lemon Vinaigrette	14 ⁷⁵
CRISPY MAINE SEA SCALLOPS, Mesclun Greens, Early Summer Tomato, Haricot Vert & White Balsamic Vinaigrette	15
ROASTED CHICKEN BREAST "COBB" SALAD with Maytag Blue Cheese, Hass Avocado & Creamy Basil Dressing	14 ⁵⁰
GULF WHITE SHRIMP "SALAD" with Shallot Dill Mayo, Mixed Mesclun Greens & Lemon Vinaigrette	15

DINNER MAIN COURSES

SLOW BRAISED BEEF SHORT RIB STROGANOFF with Buttered Noodles, Pearl Onions & Cremini Mushrooms	20
(Sunday & Wednesday Only)	
PAN FRIED ASHLEY FARMS CHICKEN BREAST with Braised Local Collard Greens & Creamy Baked Mac n' Cheese ..	17 ⁵⁰
PAN ROASTED ATLANTIC SALMON over Artichoke, Feta & Cucumber Salad	22 ⁵⁰
SAUTEED GEORGIA WHITE SHRIMP with Spaghetti, White Wine, Garlic & Butter	18 ⁵⁰
SAUTEED MAINE LEMON SOLE, Creamy Potato, Green Tip Beans & Sherried Brown Butter Sauce	24
ASHLEY FARMS "CHICKEN BREAST PARMIGIANA," Tomato Fondue, Mozzarella & Parmesan Cheese with Spaghetti Marinara	20
OUR "FAMOUS" VEAL & WILD MUSHROOM MEATLOAF with Whipped Potatoes, Thin Beans, Baby Carrots & Creamy Veal Jus	18 ⁵⁰
GRILLED MAHI MAHI TOSTADA with White Cheddar Stone Ground Grits, Guacamole & Pasilla Chile Sauce	19
RARE SEARED AHI TUNA with Heirloom Tomato, Buffalo Mozzarella & Arugula Salad	23
HAZELNUT CRUSTED BLACK GROUPER with Buttered Baby Lima Beans & Celeriac Potato Puree	23
CHERVIL SCENTED JUMBO LUMP CRAB CAKES with Whipped Potatoes, Asparagus & Grainy Lemon Mustard Butter ..	24
SLOW "POT" ROASTED BEEF SHORT RIB with Pearl Onions, Cremini Mushrooms, Carrots & Fingerlings	23 ⁵⁰
WOOD FIRED NY STRIP SIRLOIN STEAK with Stuffed Baked Asiago Potatoes	28
"GREEK STYLE" NIMAN RANCH PORK CHOP with Garlic Spinach and Greek Fries	19
"FISH & CHIPS," Maine Codfish Tempura with Malt Vinegar, English Tartar Sauce & French Fries	17 ⁹⁵

DESSERTS & FOUNTAINS

JAMES BEARD AWARD WINNING WHITE CHOCOLATE BANANA CREAM PIE all by Itself	6 ⁷⁵
PEACH BREAD PUDDING with Southern Comfort Cream	6 ⁷⁵
MALTED BROWNIE SUNDAE with Vanilla Ice Cream and Crushed Malted Chocolate	6 ⁷⁵
RED VELVET CUPCAKE with White Chocolate Cream Cheese Frosting	6 ⁷⁵
CHOCOLATE CHUNK CRÈME BRULEE with Extra Thin Sugar Crust	6 ⁷⁵
SPICED CARROT CAKE with Pecans, Pineapple and Golden Raisins with Cream Cheese Icing	6 ⁷⁵
KEY LIME TART with Strawberry Sauce	6 ⁷⁵
BHD HOMEMADE ICE CREAMS & SORBETS	5
EXTRA THICK MILK SHAKES & MALTS	5
BLACK COW, COKE FLOAT & ICE CREAM SODAS	4
ICE COLD LB.C. ROOT BEER	3 ²⁵
FRESH SQUEEZED LEMONADE	3 ²⁵
FLAVORED REPUBLIC TEAS	4
ARNOLD PALMER (Half Iced Tea/Half Fresh Squeeze Lemonade)	3 ²⁵
SAN PELLEGRINO MINERAL WATER Small/Large	4/6
FIJI NATURAL ARTESIAN WATER Small/Large	4/6
CAPPUCCINO OR CAFÉ LATTE	3 ⁹⁵
ESPRESSO	3 ²⁵

20% BONUS ALERT - THE ULTIMATE DINING CARD

 NOW THROUGH JANUARY 31ST 2010 RECEIVE AN ADDITIONAL 20% ADDED VALUE ON THE PURCHASE OR RECHARGE OF AN ULTIMATE CARD
 AVAILABLE AT ANY BUCKHEAD LIFE RESTAURANT OR WWW.BUCKHEADRESTAURANTS.COM

Enjoy an Americana dining experience unlike any other at Buckhead Diner, Atlanta.

When you visit the iconic Buckhead Diner, you'll immerse yourself in a nostalgic setting designed to resemble a railcar on the Orient Express... but with a twist. This "railcar" has a stainless steel exterior, checkerboard floor and neon lights. With the Buckhead Diner Atlanta's inventive menu items, snappy service and upscale, retro style, it has a fun flair all its own.

One of the most popular restaurants in Atlanta, Buckhead Diner is a great place for people-watching, celebrity-sighting and late-night dining.

You'll want to come back again and again to enjoy such signature items as Buckhead Diner Atlanta's Homemade Potato Chips with Maytag Blue Cheese, Sweet and Sour Calamari, Veal Meatloaf with Wild Mushrooms, and White Chocolate Banana Crème Pie.

CHOPS LOBSTER BAR

70 West Paces Ferry Rd
 Atlanta, GA 30305
 404.262.2675
www.buckheadrestaurants.com

Lunch

Monday - Friday: 11:30am - 2:30 pm

Dinner

Monday - Thursday: 5:30 pm - 11pm
 Friday - Saturday: 5:30pm - Midnight
 Sunday: 5:30pm - 10pm

An Atlanta icon known for its exceptional food and service, Chops consistently ranks as one of the top ten steakhouses in the country.

Exquisite seafood is flown in fresh daily and the very best USDA prime aged beef are served with style in the warm ambiance of the dark wood dining room.

Lower level Lobster Bar is a seafood lover's paradise. Mosaic-style dining room is the ideal setting to enjoy a cocktail or glass of wine before dinner. Signature items: Savannah Lump Crab Cocktail & Famous Jumbo Batter Fried Lobster Tail.

Whether you're dining for business or pleasure, a meal at Chops is sure to make a lasting impression.

ON ICE

SHELLFISH TOWER

maine lobster, jumbo shrimp,
 alaskan king crab leg,
 cold water oysters
 (two person min) Mkt per person

OYSTERS • COLD WATERS

EAST & WEST COASTS, U.S.A.

DAILY COLD WATER OYSTERS
 six 12.95

"EAST MEETS WEST"
 three from each coast 12.95

APPETIZERS

SOUP OF THE DAY	7
MAINE LOBSTER BISQUE	10
OYSTERS ROCKEFELLER (4)	12
BURGUNDY ESCARGOT (5), garlic butter	12
JUMBO LUMP CRAB CAKE	15
COLOSSAL LUMP CRAB, two sauces	15
JUMBO SHRIMP COCKTAIL (4), two sauces	15
HALF & HALF COCKTAIL, colossal lump crab & jumbo shrimp, two sauces	15
TENDERLOIN STEAK TARTARE, tableside	14
AHI TUNA TARTARE	15
"SIGNATURE" LOBSTER TAIL 4 oz	

SHARING MORSELS OF
 "SIGNATURE" COLD WATER LOBSTER TAIL
 6oz flash fried, honey-mustard, drawn butter
 (1-2 pers.) 28

SALADS

CAESAR	9
SPINACH SALAD, tableside	11
CHOPPED SALAD	11
LOADED WEDGE	10
TOMATO, FRESH MOZZARELLA, BASIL	12
TOMATO,SWEET ONION, BLUE CHEESE	11
BEET CARPACCIO, BABY ARUGULA, white balsamic vinaigrette	11

POTATOES

SMALL 6 (serves 1 to 2)	LARGE 9 (serves 3 to 4)
"TRUFFLE" PARMESAN FRIES (supp 2.00/4.00)	
THIN CUT FRENCH FRIES	
CRISPED HASH BROWNS	
MAC & CREAMY WHITE CHEDDAR	
PLAIN OR GARLIC WHIPPED POTATO	
LYONNAISE, onions & sliced potato	
BAKED ORGANIC SWEET POTATO (2 halves) 6	
"LOADED" BAKED IDAHO 9	

VEGETABLES

SMALL 6 (serves 1 to 2)	LARGE 9 (serves 3 to 4)
CREAMED SPINACH	
JUMBO ASPARAGUS, bearnaise	
FRESH CORN MASH	
BRUSSELS SPROUT LEAVES & MUSHROOMS	
THICK CUT ONION RINGS, pepper steak sauce	
STEAMED BROCCOLI, Wisconsin cheddar	
THIN GREEN BEANS, butter, shallots	
LOCAL FARMED ORGANIC MUSHROOMS	

BONUS ALERT!! THE ULTIMATE "PERSONAL" DINING CARD & THE PERFECT GIFT

GIVE IT AS A GIFT OR USE AS YOUR PERSONAL DINING CARD

RECEIVE UP TO 20% ADDED BONUS ON YOUR PURCHASES YEAR ROUND!

FOR INFO OR TO PURCHASE GO TO ANY BUCKHEAD LIFE RESTAURANT OR WWW.BUCKHEADRESTAURANTS.COM.

1700°

**USDA PRIME
AGED 42 DAYS**

FILET MIGNON, barrel cut 8 oz/12 oz	32/ 41
BONE-IN FILET MIGNON 12 oz	39
NEW YORK STRIP 8 oz / 12 oz/ 16 oz	25/ 38/ 46
BONE-IN N.Y. STRIP SIRLOIN 16 oz	39
PORTERHOUSE 24 oz	52
GENUINE WAGYU KOBE N.Y. STRIP 12 oz	85

FILET MIGNON PEPPER STEAK 8 oz/12 oz brandy pepper sauce, mushrooms, port braised shallot, potato confit	38/ 46
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"DOUBLE PORTERHOUSE" (for two) 40 oz sliced prime filet mignon and n.y. strip	84
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**USDA PRIME
DRY AGED
32 DAYS**

BONE-IN RIB EYE 20 oz	46
NEW YORK STRIP SIRLOIN 12 oz	42

**USDA PRIME
LAMB & VEAL
CHOPS**

VEAL RIB CHOP 14 oz	38
PORTERHOUSE LAMB CHOPS (2), triple cut, mint jelly	39
KUROBUTA PORK CHOP 14 oz	24
DINO'S PAN ROASTED CHICKEN VESUVIO	18

SURF & TURF

ADD TO ANY STEAK	
"SIGNATURE" SOUTH AFRICAN LOBSTER TAIL 6 oz, flash fried, honey-mustard, drawn butter	26

**LOBSTERS
& KING CRAB**

MAINE LOBSTERS "STEAMED & CRACKED" 2 to 5 LBS with maine lobster stuffing	Mkt
ADD	10
WHOLE MAINE LOBSTER "SCAMPI STYLE" morsels of maine lobster, ga white shrimp, maine scallops, drawn butter	38
"SIGNATURE" COLD WATER LOBSTER TAIL 12 oz, thinly crisped, flash fried, honey-mustard, drawn butter	52
STEAMED ALASKAN KING CRAB LEGS 1 ½ lb "center cut sections," drawn butter, lemon	46

**FRESH
SEAFOOD
SPECIALTIES**

"SEAFOOD PLATTER," PLANCHA SAUTEED south african lobster tail, petite salmon filet, colossal lump crab, diver sea scallops, lemon beurre blanc	36
"GENUINE WHOLE DOVER SOLE" (size availability) sauteed, e.v. olive oil, lemon, capers	Mkt
CHILEAN SEA BASS • "HONG KONG" STYLE sesame soy broth, ginger, spinach, bowl sticky rice	29
AHI TUNA • CRACKED PEPPER CRUSTED scallion yukon potato puree, port wine glaze	28
JUMBO LUMP CRAB CAKES lemon grainy mustard beurre blanc	32
BLACK GROPER • HORSERADISH CRUSTED baby bok choy, pink grapefruit beurre blanc	28

**FRESH FISH
TODAY**

PLANCHA SAUTEED E.V. OLIVE OIL, LEMON, CAPERS, GARNISH OF VEGETABLES	
SCOTTISH SALMON	27
CHILEAN SEA BASS	29
ATLANTIC BLACK GROUTER	28
ATLANTIC RED SNAPPER	28
HAWAIIAN AHI TUNA	29
ATLANTIC SWORDFISH	29
COLOSSAL MAINE DIVER SEA SCALLOPS	28
COMBO • colossal sea scallops & half of any fish fillet	29

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.

KyMA

Spreads 3.

- GREEK YOGURT
"tzatziki"

Traditional Spreads, Grilled Pita Bread

- ROASTED RED PEPPERS
"htipiti"
- GARLIC POTATO
"skordalia"
- EGGPLANT WALNUT
"melitzanosalata"

Meze 7.

SPREADS
"PIKILIA"

BEAN SOUP

"DOLMADES"

ZUCCHINI CHIPS

"SPANAKOPITAS"

BABY CALAMARI

WHOLE SARDINES

GREEK MEATBALLS

CHEESE PIES

COD FRITTERS

"Meze" • Appetizers To Share

a tasting of the above spreads

white navy beans, tomato compote, carrot, celery, kale

grapevine leaves stuffed with tomato and bulgur, cumin yogurt

crispy yellow squash and green zucchini, sheep's milk cheese "manouri"

spinach and feta cheese pies, baked in country filo

crisped in olive oil, tomato sauce

with wild mushrooms "a la greque", pickled pearl onions (2)

lamb and beef "keftedes", crisped in olive oil, Greek fries, tzatziki

blend of four Greek cheeses, baked in country filo, "tiropita"

crispy cod and potato-garlic puree

Meze 9.

SCALLOPS
"SANTORINI"

nantucket bay scallops, sautéed, yellow split pea puree, red onion, capers

CALAMARI FILET

wood grilled calamari, white cabbage salad, kalamata olives

SEAFOOD STEW

morsels of fish, mussels, shrimp, bay scallops, white wine, feta

SHRIMP
"SAGANAKI"

braised shrimp in tomato with ouzo, feta, parsley

MUSSELS STEAMED

in white wine, garlic emulsion, grilled country bread

CHEESE
"SAGANAKI"

pan fried kefalgraviera cheese, barbayanni ouzo

SPICY LAMB PIE

baked in filo, kefalgraviera cheese, baby arugula, kalamata olives

SALAD
"HORIATIKI"

country salad, tomatoes, cucumbers, red onions, peppers, feta

CHILLED OYSTERS

on the half shell, coriander saffron "mignonette" (4)

GRILLED OYSTERS

olive oil, lemon, mint, coriander, chives (4)

Meze 12.

LAMB SHANK

baby lamb, slow braised, pasta pearls "trahana," mizithra cheese

BABY BEET SALAD

oven roasted beets, buttered walnuts, warm manouri cheese, beet sorbet

SEARED TUNA

herb crusted ahi tuna, quinoa salad, preserved lemons, pine nuts, tomato, mint

GRILLED OCTOPUS

with pickled red onion salad, red wine vinaigrette

Kyma Tasting Menu

MEZE DINNER

Includes an assortment of spreads and your selection
of any five appetizers

29 per person

WITH WOLE FISH

Above with four appetizers & share a whole fish
(dover sole 5.00 supplement per person)

39 per person

*** Tasting Menu is For The Entire Table.***

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.

JOIN US FOR \$7 SUNDAYS



KyMA Presents the World's Finest Fresh Fish and Shellfish

"Our Specialty" Wood Grilled Whole Fish And Shellfish

- Filletted for your enjoyment with chilled fresh greens, lemon & evoo.
- When Sharing a fish we recommend one pound of whole fish per person.

LAVRAKI	Greece. clean mild flavor, flaky 25.95 lb
TSIPOURA	Greece. rich medium flavor, semi firm 25.50 lb
TURBOT	Chile. clean mild flavor, firm 26.45 lb
ST. PIERRE	New Zealand. rich full flavor, firm 26.95 lb
ARCTIC CHAR	Iceland. similar to salmon, sweet medium flavor, flaky 23.45 lb
MAINE LOBSTER	Maine. basted with olive oil, lemon, parsley 24.00 lb
WHOLE PRAWNS	giant prawns (5), olive oil, lemon, dill 27.50

Other Whole Fish

SKATE FISH	pan roasted, lentils, lentil emulsion "fakies" 22.00
ACADIAN RED FISH	braised, onions, carrots, celery, potato, garlic, tomato "plaki" 23.45
CAROLINA TROUT	stuffed with spinach-rice and grilled, tomato, capers, preserved lemon 22.95
DOVER SOLE	pan roasted, wilted kale, brown butter, crispy capers Market
YELLOW TAIL SNAPPER	baked in salt dough, organic pearl barley risotto 25.50

By The Piece, Wood Grilled

When sharing a fish enjoy a combination with the following.

WHOLE PRAWN	giant prawn, evoo, lemon 5.50 each
PORK RIB	3-bone rib, coriander yogurt 5.50 each
LAMB CHOP	single cut lamb chop, tzatziki 7.00 each
FILET MIGNON	parsley-caper sauce (5 oz) 14.00
RIBEYE	sliced, parsley-caper sauce (16 oz) 32.50

accompaniments

Great with entrée selections or as appetizers.

GIANT BEANS	kastorian bean stew, tomatoes, onions, dill 4.95
BRAISED GREENS	olive oil, lemon, room temperature, "horta" 4.95
EGGPLANT STEW	caramelized sweet onions, tomato 6.95
GREEK FRIES	crisped in olive oil, kefalagraviera cheese 4.95
ENGLISH PEAS	braised with tomato, shallots, olive oil, mint 6.95
BEETS & POTATOES	oven roasted, olive oil, vinegar, potato garlic spread "skordalia" 6.95

Vegan And Vegetarian Menu Available Upon Request

"Merlot to Go" By law, feel free to take the remainder of your bottle of wine home.

JOIN US FOR \$7 SUNDAYS

KYMA GREEK RESTAURANT

3085 Piedmont Road

Atlanta, GA 30305

404.262.0702

www.buckheadrestaurants.com

Dinner

Monday - Thursday: 5pm to 10pm

Friday & Saturday: 5pm to 11pm

Sunday: 4pm to 10pm

Private bookings available

Kyma is a Contemporary Greek seafood tavern like no other. The cuisine is inventive yet approachable, while staying true to its Mediterranean origin.

Kyма is dramatic, with a dazzling display of constellations on the deep blue ceiling, white marble columns and a bold fresh fish display.

The welcoming patio, with its plush furniture and white linen curtains, offers the ideal setting to savor a glass of Greek wine and Kyма's array of appetizers.

Fresh, healthful food, attentive Greek hospitality and festive atmosphere await at Kyма.

Proper dress is required.

"A true labor of love. Bravo."
- The Atlanta Journal-

NAVA

3060 PEACHTREE ROAD NW
ATLANTA, GA 30305
404.240.1984
www.buckheadrestaurants.com

Lunch:
Monday - Friday: 11:30am - 2:30pm

Dinner:
Sunday - Thursday: 5:30pm - 10:00pm
Friday: 5:30 - 11pm
Saturday: 5:00pm - 11:00pm

Located in the heart of Buckhead, Nava offers a Southwestern experience with flavorful cuisine, bold design and striking architecture. Nava's innovative and flavorful menu has intense Latin influences.

Enjoy one of our signature margaritas in the inviting bar, or relax on our award-winning fountain-side patio. Friendly and attentive service makes your experience unforgettably fun at Nava.

"Kevin Rathburn's Nava carries Southwestern chic to the nth degree with the Hispanic, Western and Native American flourishes of the Buckhead restaurant's decor proving so fanciful as to nearly suggest a Georgia O'Keeffe fever dream. Likewise, such dishes as the green chile lobster soft tacos, the iron-skillet mussels in chipotle broth and the ancho-chili cured lamb are intoxicating but user-friendly examples of the Southwestern fusion style. And any place with peach margaritas clearly wants to win Atlanta's favor." - See Atlanta


Nava Salsas 1.95

- Chipotle-Tomatillo, Cilantro

- Avocado-Tomatillo, Lime Juice

APPETIZERS
Share Queso Fundidos 5.75

Cheese Fondue, Wild Mushrooms, Truffle Oil

Cheese Fondue, Smoked Shrimp, Corn Salsa

Southwestern Tacos 3.50 each

- Fish Taco, Napa Cabbage Radicchio Slaw, Avocado Puree
- Pork Belly "Chicharron" Taco Arugula, Chipotle

- BBQ Braised Beef Brisket Taco Blue Cheese Slaw
- Crispy Fried Calamari Taco Cracked Black Pepper, Jalapeno, Lemon Aioli

Yucatan Tortilla Soup Pulled Chicken, Avocado, Mexican Cheese, Tortilla Strips, Cilantro 6.50

Lump Crab "Super Fritters" Blended with Goat Cheese & Preserved Lemon, Mango-Chile Sauce 7.50

Pulled Pork Quesadillas

Chipotle, Roasted Garlic, Chihuahua Cheese, Jalapeno Escabeche 6.95

Sonoma Jack Cheese Fritters

Toasted Pecans, Red Chile Jelly, Herbed Goat Cheese 6.50

Southwestern Caesar Salad

Polenta Croutons, Sun Corn, Grated Manchego Cheese 7. Fresh Strawberries, Pecans, Goat Cheese, Strawberry-Habanero Vinaigrette 7.25

Baby Mixed Greens

Romaine, Granny Smith Apples, Avocado, Tortilla Strips, Cilantro Vinaigrette 7.25

Nava Chopped Salad

*Salad Additions: Adobo Chicken 7. Salmon 7. Skirt Steak "Mojo" 7.

MAIN COURSES
Red Chile Seared Salmon Herb Goat Cheese Couscous, Pecans, Cranberry Vinegar 14.50

Jalapeno Giant Shrimp Black Bean, Goat Cheese Enchiladas, Pineapple Scotch Bonnet Glaze 14.95

Red Chile Seared Scallops Smoked Tomato Grits, Saffron Tostada, Salsa Fresca 14.95

Blackened Mahi-Mahi Sandwich Chipotle Aioli, Lettuce, Tomato, House Fries 10.95

Green Chile Lobster Taco Cascabel Cream, Black Bean Rice, Salsa Fresca, Tequila Sour Cream 12.95

Chilean Grilled Chicken Pasta Angel Hair Pasta, Green Chiles, Chipotle-Lime Marinara 11.95

Grilled Key-Lime Chicken Black Bean Rice, Guacamole, Arbol Chile Vinegar 13.95

Skirt Steak Mojo Argentinean Chimichurri, Cilantro-Garlic Frites 14.95

House Ground Beef Burger Green Chiles, Avocado, Pepper Jack, Lettuce, Tomato, Onion, House Fries 10.95

Hickory Smoked Turkey Reuben Jalapeno Slaw, Queso, Chipotle 1000 Island, House Made Pickles & Chips 10.95

Iron Pressed Cuban Chicken, Pork Carnita, Pepper Jack, Pickles, Aji Mustard, Mixed Green Salad 11.95

Ancho Chile Grilled Tofu Goat Cheese, Mixed Vegetable Enchiladas, Grilled Pineapple Emulsion 10.

SIDES
Smoked Tomato Grits 4.75

Black Bean, Goat Cheese Enchiladas (2) 5.50

Black Pepper Grilled Asparagus 6.00



- Chipotle-Tomatillo, Cilantro
- Mango-Habanero
- Avocado-Tomatillo, Lime Juice

Trio Salsa Tasting 5.

THE ULTIMATE CHEESE FONDUE 6.95

- Wild Mushrooms, Truffle Oil
- Chicken Tinga, Goat Cheese
- Smoked Shrimp, Corn Salsa

SOUTHWESTERN APPETIZER TACOS 4.25 each

- Pork Belly "Chicherron" Taco
Arugula, Granny Smith Apples,
Chipotle Aioli
- Crispy Fried Calamari Taco
Cracked Black Pepper,
Jalapeno-Lemon Aioli
- Wagyu Kobe Beef Frank Taco
Jalapeno Escabeche, Diablio Sauce,
Crispy Tortilla Strips
- Florida Alligator Sirloin Taco
Smoked Bacon, Candied Jalapenos,
Killer Crema
- Shrimp & Grits Taco
Chorizo, Pepper Jack Cheese,
Avocado-Tomatillo Salsa
- Fish Taco
Napa Cabbage Radicchio Slaw,
Avocado Puree
- Smoked Chicken Taco
Green Chile Grits,
Ancho Sour Cream
- Chipotle BBQ Beef Brisket Taco
Southwestern Slaw

APPETIZERS

- | | |
|-----------------------------|---|
| Southwestern Caesar Salad | Polenta Croutons, Sun Corn, Grated Manchego Cheese 8.50 |
| Baby Mixed Greens | Fresh Strawberries, Pecans, Goat Cheese, Strawberry-Habanero Vinaigrette 7.95 |
| Yucatan Tortilla Soup | Pulled Chicken, Avocado, Mexican Cheese, Tortilla Strips, Cilantro 7.75 |
| Tequila Lime Ceviche | Grouper, Red Onion, Jalapeno, Plantain Crisp (Based on Availability) 8.95 |
| Lump Crab "Super Fritters" | Blended with Goat Cheese & Preserved Lemon, Mango-Chile Sauce 8.50 |
| Sonoma Jack Cheese Fritters | Toasted Pecans, Red Chile Jelly, Herbed Goat Cheese 7.50 |
| Fried Seafood "Mixto" | Calamari, Rock Shrimp, Peruvian Chile Remoulade 10.95 |
| Tequila Cured Salmon | Red Chile Cracker, Jalapeno Cream Cheese, Micro Green Salad 8.95 |
| Tuna Tartar Totopos | Pesilie Negro Vinegar, Tequila Lime Sour Cream 9.95 |
| Pulled Pork Quesadillas | Chipotle, Roasted Garlic, Chihuahua Cheese, Jalapeno Escabeche 8.50 |
| Green Chile Lobster Taco | Cascabel Cream, Salsa Fresca, Tequila Sour Cream 12.95 |

"TACO DINNER"

One Appetizer, Two Tacos & Side Dish 18.95

APPETIZERS: (select one)
S.W. Caesar Salad - Baby Mixed Greens -
Tuna Tartar Totopos -
Yucutan Chicken Tortilla Soup

ENTRÉE:
Select Any Two Tacos Above
(add a third taco 3.00 supp)

SIDE DISH: (select one)
Smoked Tomato Grits - Black Beans & Rice -
Mac n' Cheese - Cilantro Garlic Frites -
Grilled Asparagus

(Taco Dinner May Not Be Split)

MAIN COURSES

- | | |
|---------------------------------|--|
| Red Chile Seared Scallops | Smoked Tomato Grits, Saffron "Tostada", Salsa Fresca 23.95 |
| Jalapeno Giant Shrimp | Black Bean, Goat Cheese Enchiladas, Pineapple Scotch Bonnet Glaze 23.75 |
| Red Chile Grilled Salmon | Herb Goat Cheese Couscous, Pecans, Cranberry Vinegar 23.75 |
| Pistachio Crusted Mahi-Mahi | Rock Shrimp, Leeks, Chiles, Corn, Mango, Coconut-Lime Broth 24.95 |
| Fresno Chile Glazed Ahi Tuna | Bonito Mash, Tomatillo Salsa Verde, Green Papaya Mango Slaw 24.95 |
| Pan Seared Carolina Trout | Grilled Cactus, Fingerling Potatoes, Lemon Mixed Vegetables, Chipotle Brown Butter 19.95 |
| Grilled Key-Lime Chicken | Black Bean Rice, Guacamole, Arbol Chile Vinegar 17.95 |
| Southwestern "Jerk" Duck Breast | Garlic-Spinach Duck Confit Enchiladas, Georgia Blackberry Chile Jus 26.95 |
| Pork "Two Ways" | Grilled Tenderloin, Braised Pork Tamale, Habanero Peach Glaze 18.50 |
| Peruvian Chile Seared Lamb Loin | Asparagus, Yukon Potatoes, Cipollini Onion, Grapes, Tamarind-Lime Caramel 24.95 |
| Skirt Steak "Mojo" | Argentinean Chimichurri, Cilantro-Garlic "Frites" 21.95 |
| Hickory Wood Grilled Filet Duo | Chipotle-Garlic Mushroom Sauce, White Truffled Tumbleweed Fries 29.75 |
| Ancho Chile Grilled Tofu | Mixed Vegetable Enchiladas, Grilled Pineapple Emulsion 14.95 |

SIDES

- | | | | |
|---|-----------------------------------|---|-------------------------------------|
| Smoked Tomato Grits 4.95 | Black Bean Rice 4.95 | Cilantro Garlic "Frites" 4.95 | Black Pepper Grilled Asparagus 7.50 |
| Garlic-Spinach Duck Confit
Enchiladas (2) 8.95 | Herb Goat Cheese
Couscous 5.95 | Applewood Smoked Bacon
Mac-N-Cheese 5.95 | |

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Enjoy up to three courses in 45 minutes



Stay as long as you like. Business or pleasure.

APPETIZERS 8.

ZUPPA	Today's Soup Creation
MELANZANE	Eggplant "Parmigiana," Wood-Oven Baked
POLPETTE	"Specialty" Braised Veal Meatballs Marinara
CALAMARI	Crispy Maine Calamari, Lemon Aioli & Marinara
PROSCIUTTO	24-Month Aged Parma Ham From The Hand Slicer with Today's Fresh Fruit
TONNO	Yellow Fin Tuna Carpaccio, Avocado, Grape Tomatoes, Cracked Pepper

SALADS 8.

MISTA	Mixed Lettuces, Cucumber, Tomato, Radishes, Lemon-Balsamic Dressing
CESARE	"Pracci Caesar," Crushed Croutons, Parmigiano Reggiano
PANZANELLA	Tuscan Bread Salad, Vine Ripe Tomato, Cucumbers, Peppers, Vidalia Onion, Olives, Ricotta Salata Cheese
COCO PAZZO	"Pracci Chopped Salad," Creamy Basil Dressing
ARUGULA	Taylor Farms Arugula, Roasted Vineripe Tomatoes, Aceto di Mosto Vinaigrette, Shaved Pecorino Piccante
CAPRESE	Sliced Tomato, Basil, Mozzarella, White Balsamic, E.V. Olive Oil

PRESSED PANINI

On Crusty Organic Ciabatta Bread, Served with Parmesan Rosemary Fries or Choice of Salad

VEGETARIANO	Grilled Portobello, Zucchini, Eggplant, Sweet Peppers, Smoked Mozzarella 10.
TOSCANO	Herb Roasted Chicken, Basil Pesto, Oven Roasted Tomato, Asiago Cheese 11.
EMILIANO	Prosciutto Di Parma, Fiordilatte Mozzarella, Bibb Lettuce, Pomodoro Tomato 12.
PIAMONTESI	Sliced Angus Skirt Steak, Caramelized Sweet Onion, Sauteed Mushrooms, Fontina Cheese 12.

WOOD OVEN PIZZA 12.

Choice of "Napoletana Classic Pizza" or Organic Whole Wheat Crust "Flatbread"

MARGHERITA	Roma Tomato Sauce, Basil, Italian Mozzarella (10.)
FUMOSA	Smoked Provolone Cheese, Speck Ham, and Ciorcia . . . Little Mascarpone
FUNGHI	Wild Mushrooms, Caramelized Onions, Fontina Cheese, Locally Farmed Marjoram
RISACCA	Georgia White Shrimp, Sweet Peppers, Tomato "Pommarola," Pecorino Cheese
PROSCIUTTO	Fresh Tomato, Mozzarella, Prosciutto Di Parma
ORTOLANA	Seasonal Marinated and Grilled Vegetables; Zucchini, Eggplant, Artichokes, Asparagus and Sweet Peppers with Pommarola and Fresh Mozzarella (Add Cream Valley Farm Goat Cheese . . \$2)

PASTA ENTREE 14.

With Choice of Appetizer or Salad 19.

CASARECCI	Hand Rolled Pasta, Aglio E Olio, Chicken, Asparagus, Ricotta Salata
RAVIOLI	Beef Short Rib Ravioli, Buttery Braising Jus
SPAGHETTINI	Thin Spaghetti Marinara with Braised Veal Meatballs
LASAGNA PAZZA	"Crazy Lasagna," Veal Bolognese, Mozzarella, Parmigiana
LINGUINE	Thin Linguine "Frutti Di Mare," Shrimp, Mussels, Clams, Calamari (\$2. Supp)
MALFATTI	Ricotta Gnocchi, Braised Vidalia Onion and Parmigiano Reggiano, Zucchini, Pomodorini and Pea Sauce

ENTREES 16.

With Choice of Appetizer or Salad 21.

VITELLO	Veal Scaloppini Picatta with Char Grilled Asparagus
BATTUTA DI POLLO	Grilled Chicken Breast with "Pracci Chopped Salad"
PARMIGIANA DI POLLO	Chicken Breast, Pounded & Glazed with Tomato, Mozzarella & Parmigiano Cheese
SALMONE	Grilled Atlantic Salmon with "Pracci Caesar Salad"
SOGLIOLA	Boston Bay Sole in Parmesan, Lemon Butter with Baked Eggplant Parmigiano
GAMBERI	Wood Roasted Georgia Wild Shrimp with "Pracci Chopped Salad"
BISTECCA	Sliced Angus Skirt Steak, Salsa Verde, Arugula, Red Onions, Parmigiano



Appetizers ~ Antipasti		
<i>Calamari e Zucchini</i>	Crisped Maine Calamari, Walker Farms Organic Zucchini, Lemon Aioli & Salsarubra	9.
<i>Polpette</i>	Pracci's Famous Veal and Parmesan Meatballs, San Marzano Tomato Basil Sauce	9.
<i>Prosciutto</i>	Riserva Parma Ham from the Hand Slicer, Summer Melon or House Mozzarella (Cream Valley Farm Milk)	11.
<i>Carpuccio Di Tonno</i>	Yellow Fin Tuna Carpaccio, Avocado, Grape Tomatoes & Cracked Pepper	12.
<i>Carpuccio Di Manzo</i>	Wagyu Beef Carpaccio, Shaved Piave Cheese, Piero's Pickled Mushrooms, Gaeta Olive Gremolada	11.
<i>Cozze</i>	Steamed Mussels Tarantina, Roasted Garlic, Fresh Chiles, White Wine and Pomodorini	11.
<i>Salsiccia</i>	Our House-Made Sausage, Regional Recipe, Walker Farms Vidalia Onions & Sweet Peppers	10.
<i>Gamberi e Asparagi</i>	Wood Roasted Wild Georgia Shrimp and Asparagus, Garlic Butter and Salsa Verde	12.
<i>Salumeria</i>	Selection of our House-Made (Thompson Organic Farms) and Imported Charcuterie, Pickled Vegetables and House Mozzarella (Serves Two)	14.

Salads ~ Insalate

<i>Mista</i>	Ashland Farm Lettuces, White Balsamic Vinaigrette	8.
<i>Arugula</i>	Taylor Farms Arugula, Roasted Vineripe Tomatoes, Aceto di Mosto Vinaigrette, Shaved Pecorino Piccante	8.
<i>Cesare</i>	"Pracci Caesar" Whole Romaine Leaves, Crushed Parmigiano Croutons	8.
<i>Caprese</i>	Local Tomato, Basil & Buffalo Milk Mozzarella, White Balsamic Vinaigrette	11.
<i>Coco Pazzo</i>	"Pracci Chopped Salad," Creamy Basil Dressing	9.

Pizza

Choice of "Napoletana Classic Pizza" or Organic Whole Wheat Crust "Flatbread"

<i>Regina Margherita</i>	Hand-Milled San Marzano Tomato, Basil, Fresh House-Made Mozzarella	10.5
<i>Fumosa</i>	Smoked Provolone Cheese, Speck Ham, and Cicerio . . . Little Mascarpone	13.
<i>Funghi</i>	Geezer Farm's Wild Mushrooms, Fontina Cheese, Caramelized Onion, Locally Farmed Oregano	13.
<i>Risacca</i>	GA Wild Spicy Shrimp & Sweet Peppers, Tomato Pommarola, Pecorino Cheese	13.
<i>Prosciutto</i>	Vine Tomato, Mozzarella, Prosciutto Di Parma & Taylor Farm Arugula	14.
<i>Ortolana</i>	All those Good Grilled and Marinated Vegetables, Zucchini, Eggplant, Artichokes, Asparagus and Sweet Peppers with Pommarola and Fresh Mozzarella (Add Cream Valley Farm Goat Cheese . . \$2)	13.

Pasta & Risotto ~ Primi Piatti

(Also Available as Appetizer)

<i>Spugo</i>	No. 10 Artisanal Spaghetti from Gragnano Naples, Tomato and Basil (Add Veal Meatballs if You Like . . \$3)	14.
<i>Ravioli</i>	Beef Short Rib Ravioli in Buttery Braising Jus	18.
<i>Lasagna Pazza</i>	"Crazy Lasagna" Veal Bolognese, Béchamel, Geezer Farm's Wild Mushrooms	17.
<i>Orecchiette</i>	Artisanal Pasta with Homemade Italian Sausage, Rapini, Fresh Calabrese Chile	18.
<i>Tortelli</i>	Filled with Artichoke, Spinach & Caciocotta Cheese, Heirloom Tomato Composta with Mint-Basil Pesto	18.
<i>Linguini</i>	Thin Linguini "Frutti Di Mare," Shrimp, Mussels, Clams & Maine Calamari	19.
<i>Malfatti</i>	Ricotta Gnocchi, Braised Vidalia Onion and Parmigiano Reggiano, Zucchini, Pomodorini and Pea Sauce	16.
<i>Maccheroni Ai Ferri</i>	Artisanal Pasta Pugliese, Fresh Baby Artichokes, Wild Georgia Shrimp, Preserved Cherry Tomato, Lemon	19.
<i>Risotto Funghi</i>	Geezer Farm's Mushrooms, Canaroli Risotto, Umbria Truffle Pesto	19.
<i>Risotto Del Pescatore</i>	Clams, Mussels, Scampi, Scallops and Baby Calamari, Sweet Napolitan Pomodorini and Herbs	19.
<i>Risotto Del Fattore</i>	Homemade Sweet Sausage, Roasted Roma Tomato, Arugula, Mantecato & Fresh Mozzarella	18.

Entree ~ Secondi

<i>Pesce</i>	Grilled Whole Fish of The Day	Mkt.
<i>Salmone</i>	Loch Duart Salmon, Chantarelle Crusted, Preserved Lemon, Glover Farms Vegetable "Zimino"	25.
<i>Sogliola</i>	Boston Bay Sole, Pan Crisped, Local Farmed Zucchini, Grape Tomatoes, Basil, Cured Gaeta Olives	25.
<i>Cioppino Ligure</i>	Seafood Stew, Prawns, Mussels, Scallops & Today's Fish Filet	26.
<i>Pollo Ripeno</i>	Asiago & Spinach Filled Organic Chicken Breast, Tiella of Creamer Potatoes, House Pancetta, Cipollini	18.
<i>Scallopini ai Carciofi</i>	Sautéed Veal Scallopini, Fresh Baby Artichoke, Preserved Lemon Parsley Gremolada, Grilled Asparagus	24.
<i>Parmigiana</i>	Pounded Veal Chop, Glazed with Tomato, Mozzarella & Parmigiano Cheese	29.
<i>Agnello</i>	Grilled Lamb Chops, Locally Farmed Mushrooms, Grilled Marinated Zucchini with Mint-Basil Pesto	29.
<i>Bistecca</i>	Char Grilled "Del Monaco" Rib Eye Steak, Roasted Fingerling Potatoes, Ciceria Ripassata (Dandelion Greens)	29.
<i>Ossobuco</i>	Braised Veal Shank, Carnaroli Risotto Milanese, Preserved Lemon Gremolada	29.

Sides ~ Contorni

<i>Broccoli Rabe with Garlic & Chilies</i>	Sides Serve One to Two ~ 6.	
<i>Linguini Marinara</i>	Char Grilled Asparagus	Grilled Marinated Zucchini with Mint-Basil Pesto
<i>Herb Roasted Fingerling Potatoes</i>	Sautéed Baby Spinach & Garlic	Glover Farms Vegetable "Zimino"
	Ciceria Ripassata (Dandelion Greens)	Parmigiano Mashed Potatoes



Slow Food Atlanta

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

PRICCI

500 PHARR ROAD
ATLANTA, GA 30305
404.237.2941

www.buckheadrestaurants.com

Lunch:
Monday - Friday: 11:30am - 2:30pm

Dinner:
Sunday - Thursday: 5:00pm - 10:00pm
Friday & Saturday: 5:00pm - 11:00pm

Pracci is a contemporary Italian restaurant with a creative menu, dramatic interior and friendly service, Pracci is fun, stylish dining at its best. Casual and classy, Pracci has an innovative menu which combines classic cuisine with modern flair. The result is a wide array of salads, pasta, pizza, meats and desserts that will dazzle with every bite.

"Pracci impresses diners with its flashy, whimsical atmosphere and out-to-please service. Designed by the famed Pat Kuleto, the restaurant blends glamour with a love for all things lunar-moon scones playfully wink at diners, while light fixtures resemble the satellite's pockmarked surface. Add the excitement of an open kitchen and you've got a restaurant perfect for light-hearted gatherings and jovial birthday dinners. The kitchen, which showcases roasted meats and lighter seafood dishes, competently merges modern Italian tastes with regional classics." - Journal-Constitution

:45

VENI VIDI VICI

41 Fourteenth Street
Atlanta, GA 30309

Lunch

Monday - Friday: 11:00am to 4:00pm

Dinner

Sunday - Thursday: 5pm to 10pm
Friday - Saturday: 5pm to 11pm

Hearty portions of handmade pasta, rotisserie meats and delectable desserts are signatures of this chic Italian trattoria. Located in the heart of midtown, Veni Vidi Vici is perfect for pre-theater dining or as a place to unwind and enjoy a relaxing meal. With its warm ambiance and attentive service, Veni Vidi Vici is a classic Italian experience at its best.



APPETIZERS & SALADS

7.

CALAMARI	CRISPY RHODE ISLAND CALAMARI, SUNDRIED TOMATO AND CAPER AIOLI
BRUSCHETTA	"DEL GIORNO" TODAY'S BRUSCHETTA
BIETOLE /CAPRINO	RED BEETS AND GOAT'S CHEESE, ARUGULA, CRISPY PROSCIUTTO, BEET HONEY VINAIGRETTE
GAMBERETTI	SPICY MARISALA SHRIMP
ASPARAGI	WOOD GRILLED ASPARAGUS, MARINATED RED ONIONS, SHAVED ASIAGO
CAPRESE	BUFFALO MOZZARELLA, VINE RIPE TOMATOES, 12 YEAR OLD BALSAMIC, EVOO
INSALATA PAZZA	CRAZY SALAD WITH SALAMI, RADISHES, ROMAINE, TOASTED PECANS, APPLES
INSALATA VERDE	GREEN SALAD, ZUCCHINI, OLIVES, BASIL, MINT, BALSAMIC VINAIGRETTE
CESARE	CLASSIC CAESAR SALAD, CAESAR DRESSING, CRUMBED PARMIGIANO CROUTONS
RUCOLA	ARUGULA, GORGONZOLA, ROASTED PEPPERS, TOASTED PISTACHIOS
ZUPPA	TODAY'S SOUP CREATION

SLICED ITALIAN MEATS

9. • 14. With Appetizer or Salad

PROSCIUTTO	PARM. HAM FROM THE HAND SLICER, CREAMY STRACCHINO CHEESE
BRESAOLA	THIN SLICED AIR DRIED BEEF, SHAVED PARMIGIANO, BABY ARUGULA
PIATTO MISTO	PROSCIUTTO, CACCIATORINI, SOPPRESSATA

PANINI • GRILLED SANDWICHES

Served with House Pickled Vegetables or Crispy Italian Fries

12. • 18. With Appetizer or Salad

PANINO "QUATTRO FORMAGGI"	MORTADELLA AND FOUR CHEESES
PANINO "SALSICCIA"	VVV ITALIAN SAUSAGE, PEPPERS, ONIONS, TOMATO SAUCE, MOZZARELLA
PANINO "MOTORINO"	GRILLED CHICKEN BREAST, STRACCHINO CHEESE, CRISPY PANCIETTA, MARINATED ONIONS
PANINO "ORTOLANO"	PORTABELLA, MOZZARELLA, ZUCCHINI, ROASTED PEPPERS, PESTO
"VVV BURGER"	GROUND VEAL, BEEF AND ITALIAN SAUSAGE BURGER, HOMEMADE FOCCACCIA BUN, LETTUCE, TOMATO, PICKLED RED ONIONS, PIZZA SAUCE

PASTA ENTREES

14. • 19. With Appetizer or Salad

LASAGNA MATTIA	BAKED CRAZY LASAGNA: CLASSIC VEAL BOLOGNESE
PAPPARDELLE	WIDE PASTA, ROTISSERIE DUCK AND MUSHROOM RAGU
FARFALLE	FRESH BOWTIE PASTA, ROTISSERIE LAMB, LOCAL FIELD PEAS, MINT, SHAVED PECORINO
LINGUINE ALLA CARBONARA	PORK CHEEKS, SWEET ONIONS, PECORINO, WHOLE EGG, BLACK PEPPER
AGNOLOTTI	RAVIOLI, ROTISSERIE MEATS AND FONTINA CHEESE FILLED, BROWN BUTTER, SAGE, PECANS
LUMACHONE	LARGE SHELL PASTA, FOUR CHEESES, PARMIGIANO BREAD CRUMBS
TORTELLI	SHEEP'S MILK RICOTTA AND SPINACH TORTELLI BAKED IN PORCINI CREAM
MEZZALUNE	HALF MOON PASTA FILLED WITH GRILLED PORK RIB, GARLIC, ROSEMARY, WHITE WINE
SPAGHETTI CASALINGA	HOMEMADE SPAGHETTI AND VEAL MEATBALLS, CRUSHED TOMATOES, GARLIC, BASIL
RIGATONI	EGGPLANT, SAUSAGE, RAISINS, CAPERS, CHERRY TOMATOES, RICOTTA SALATA

ENTREES

16. • 21. With Appetizer or Salad

SALMONE	PAN ROASTED AND SPICED SALMON, ROASTED TOMATOES, CHICKPEA PUREE, PICKLED ONIONS AND BEETS
COZZE E VONGOLE	STEAMED MUSSELS AND WELLFLEET CLAMS, GARLIC WHITE WINE AND TOMATO BROTH, GRILLED CIABATTA
SOGNOLA	PAN ROASTED LEMON SOLE, SPICY MARISALA, WILTED SPINACH, GOLDEN RAISINS, PICKLED ONIONS
PESCE SPADA	GRILLED SPIDHORF LIVORNENSE, ROASTED TOMATO, OLIVES, CAPERS, GRILLED POLENTA
GAMBERONI	GRILLED LARGE PRAWNS, SALSA FRÍA DIAVOLLO, ITALIAN FRIES
FEGATO ALLA VENEZIANA	PAN SEARED GENUINE CALF LIVER, MELTED ONIONS, WARM SPINACH
POLLO CESARE	VVV PULLED ROTISSERIE CHICKEN CAESAR, PARMIGIANO-REGGIANO, ROASTED PEPPERS
POLLO AI FERRI	GRILLED POUNDED CHICKEN BREAST, ARUGULA, GRILLED ASPARAGUS, SHAVED PECORINO
BISTECCA	SUCED BEEF TENDERLOIN, CRISPED PANCIETTA, SUCED TOMATOES, MARINATED ONIONS
ROSTICCIANA	GRILLED PORK RIBS, ARUGULA, CRISPY ARTICHOKES
POLLO ALLA PARMIGIANA	CHICKEN BREAST PARMIGIANA

CONTORNI

Sides Serve One to Two Pers. 6.

ASPARAGI (2 SUPP.)	FAGIOLINI	SPINACCI	MELANZANE
SAUTÉED ASPARAGUS	GARLICKY THIN	SAUTÉED SPINACH	BAKED STUFFED
SHAVED PECORINO	GREEN BEANS	PARMIGIANO CRUMBS	EGGPLANT
PATATE AL FORNO	PATATE PURÉE	PATATE FRITTE	
HERB ROASTED	CREAMY PARMIGIANO	CRISPY SPICED	
POTATOES	MASHED POTATOES	ITALIAN FRIES	

THE ULTIMATE DINING CARD - THE PERFECT UNIQUE GIFT

AVAILABLE AT ANY BUCKHEAD LIFE RESTAURANT OR www.BUCKHEADRESTAURANTS.COM

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness

ANTIPASTI

PIATTI PICCOLI • LITTLE PLATES

8.

CALAMARI	CRISPY RHODE ISLAND CALAMARI, SUNDRIED TOMATO AND CAPER AIOLI
COZZIE	STEAMED MUSSELS, SPICY TOMATOES, SAMBUCA, CHICKPEA FARINATA
GAMBERETTI	CRISPY MARSALA SHRIMP, SICILIAN CHILE
POLIPO	GRILLED OCTOPUS, MARINATED RED ONIONS, POTATOES
TONNO	TUNA TARTARE, HOUSE PICKLED MUSHROOMS, LIGURIAN EVOO (2 SUPP.)
CARCIOFO	ROMAN STYLE ARTICHOKE, MINT PESTO, EVOO
BRUSCHETTA	ROASTED TOMATOES, CALABRISE BURRATA
POLPETTE	BRAISED VEAL MEATBALLS, BRAISED SWEET ONIONS
SALSICCIA	HOMEMADE ITALIAN SAUSAGE, SWEET RED PEPPER AND ONION "PEPERONATA"
BIETOLE /CAPRINO	RED BEETS AND GOAT'S CHEESE, ARUGULA, CRISPY PROSCIUTTO, BEET HONEY VINAIGRETTE

INSALATA • SALADS

9.

INSALATA VERDE	GREEN SALAD, ZUCCHINI, OLIVES, BASIL AND MINT, BALSAMIC VINAIGRETTE
CAPRESE	BUFFALO MOZZARELLA, VINE RIPE TOMATOES, 12 YEAR-OLD BALSAMIC, EVOO
FUNGHI	ROASTED PORTABELLA AND ARUGULA DRESSED IN LEMON VINAIGRETTE, DIJON AIOLI
CESARE	CLASSIC CAESAR SALAD, CAESAR DRESSING, CRUMBED PARMIGIANO CROUTONS

HAND SLICED ITALIAN MEATS & CHEESE

From Our Italian Meat Slicer • 12.

PROSCIUTTO	PROSCIUTTO DI PARMA, MARKET FRESH FRUIT
AFFETTATA DI BRESAOLA	THIN SLICED AIR DRIED BEEF, SHAVED PARMIGIANO, BABY ARUGULA
AFFETTATI E FORMAGGI	SLICED MEATS AND CHEESES, PROSCIUTTO, CACCIATORINI, SOPPRESSATA, ROBBIOLA, ASIAGO

PASTA & RISOTTO

12. Appetizer • 18. Entrée

RIGATONI	Eggplant, Sausage, Raisins, Capers, Cherry Tomatoes, Ricotta Salata
LINGUINE	Thin Linguini, Wellfleet Clams, Garlic, Anchovies, White Wine, Italian Parsley
"MEZZALUNE"	Half Moon Pasta Filled with Grilled Pork Rib, Garlic, Rosemary, Savory Pork Jus
PENNE ALLA CARBONARA	Quill Pasta, Pork Cheeks, Sweet Onions, Pecorino, Whole Egg, Black Pepper
PAPPARDELLE	Wide Pasta Ribbons, Rotisserie Duck and Mushroom Ragu
SPAGHETTI CASALINGA	Homemade Spaghetti and Veal Meatballs, Crushed Tomatoes, Garlic, Basil
LASAGNA MATTÀ	Baked Crazy Lasagna, Classic Veal Bolognese
PARFALLE	Fresh Bowtie Pasta, Rotisserie Lamb, Local Field Peas, Mint, Shaved Pecorino
LUMACHONE QUATTRO FORMAGGI	Large Shell Pasta, Four Cheeses, Parmigiano Bread Crumbs
AGNOLOTTI	Ravioli, Rotisserie Meats and Fontina Cheese Filled, Brown Butter, Sage, Pecans
TORTELLI	Sheep's Milk Ricotta and Spinach Tortelli, Baked in Porcini Cream
GNOCCHI MALFATTI	Spinach and Ricotta Dumplings, Gorgonzola, Speck, Cream
RISOTTO DI SALSICIA	Roasted Tomatoes, Sausage, Mozzarella
RISOTTO FRUTTI DI MARE	Shrimp, Mussels, Clams, Calamari, Fennel, Saffron

PIATTI GRANDI • ENTREES

FROM OUR ROTISSERIE

MALFINO	SIGNATURE SUCKLING PIG, SAVOY CABBAGE 24.
POLLO	HALF ASHLEY FARMS CHICKEN, ROASTED POTATOES, CABBAGE, PORCINI MUSHROOMS 18.
ANATRA	HALF MAPLE LEAF FARMS DUCK, LENTILS, WILTED SPINACH, DRIED CRANBERRIES 23.
AGNELLO	ROASTED ELYSIAN FIELDS LAMB, TOMATO, SWEET ONION AND EGGPLANT STEW 24.

SEAFOOD

PESCE	WHOLE ROASTED MARKET FRESH FISH, FENNEL, OLIVES MKT.
SALEMONE	WOOD ROASTED STUFFED SALMON, ROASTED TOMATO RISOTTO, CRISPY ONIONS, BALSAMIC SYRUP 25.
CAPESANTE	PAN ROASTED GEORGE'S BANK SCALLOPS, BRAISED ENDIVE, 100 MINUTE POLENTA, GRAINED MUSTARD PAN JUS 26.
PESCE SPADA	SPICIE CRUSTED SWORDFISH LOIN, SPICY MARSALA, SPINACH, PICKLED ONION, GOLDEN RAISINS 26.
ZUPPA DI MARE	MUSSELS, CLAMS, PRAWNS, SCALLOPS AND TODAY'S FISH, TOMATO LOBSTER BROTH 26.

MEAT

SCALLOPINE AI FUNGHI	VEAL CUTLET, PORCINI MUSHROOMS BRAISED WITH TOMATOES AND PARSLEY "TRIFOLATI" 26.
VITELLO ALLA PARMIGIANA	POUNDED VEAL CHOP, PAN-FRIED, MOZZARELLA, TOMATOES 29.
OSSOBUCO	BRAISED VEAL SHANK, SAFFRON RISOTTO, GREMOLATA 33.
BISTECCA ALLA PIZZAIOLA	GRILLED ANGUS NEW YORK STRIP, PIZZA SAUCE, ITALIAN FRIES 29.
BRASATO DI MANZO	BRAISED BEEF SHORT RIB, 100-MINUTE POLENTA, CIOPPINI, CRISPY SPECK 29.
COSTATA DI VITELLO	GRILLED VEAL CHOP, ARUGULA, GRILLED PORTABELLAS 34.

CONTORNI

Sides Serve One to Two Pers. • 6.

ASPARAGI (2 SUPP.)	FAGIOLINI	SPINACCI	MELANZANE
SAUTEED ASPARAGUS	GARLICKY THIN GREEN BEANS	SAUTEED SPINACH PARMIGIANO CRUMBS	BAKED STUFFED EGGPLANT
SHAVED PECORINO			
	PATATE AL FORNO	PATATE PURÉE	PATATE FRITTE
	HERB ROASTED POTATOES	CREAMY PARMIGIANO MASHED POTATOES	CRISPY SPICED ITALIAN FRIES

THE ULTIMATE DINING CARD - THE PERFECT & UNIQUE GIFT
AVAILABLE AT ANY BUCKHEAD LIFE RESTAURANT OR BUCKHEADRESTAURANTS.COM

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness



THE CHEESECAKE FACTORY

3014 PEACHTREE ROAD
ATLANTA, GA 30305
(404) 816-2555

Mon - Thu 11:00 am - 11:00 pm
Fri & Sat 11:00 am - 12:30 am
Sunday 10:00 am - 11:00 pm

An excellent cook, Evelyn Overton and her husband Oscar, her passion for baking soon led to the creation of her original cheesecake, a hit with everyone who tried it. By the early 1950s, she converted their basement into a professional bakery and supplied her original cheesecakes to the best local restaurants in Detroit.

Using the last of their savings, they opened a small bakery in Los Angeles to sell their original cheesecakes. It was 1972. They called the bakery The Cheesecake Factory®.

Today, The Cheesecake Factory continues to be led and inspired by the Overtons' original spirit of innovation, quality, passion and commitment to excellence.

Now more people than ever enjoy The Cheesecake Factory's original food and desserts, coast to coast.

A few pages of our 20-page menu are shown for a preview of the delicious, huge selection waiting for you!





specialties

F I S H & S E A F O O D

SHRIMP SCAMPI

Paris Bistro-Style! Sautéed with Whole Cloves of Garlic, White Wine, Fresh Basil and Tomato. Served with Angel Hair Pasta

SHRIMP AND CHICKEN GUMBO

Shrimp, Chicken, Andouille Sausage, Tomatoes, Peppers, Onions and Garlic Simmered in a Spicy Cajun Style Broth with Cream. Topped with Steamed White Rice

JAMAICAN BLACK PEPPER SHRIMP

*Sautéed Shrimp with a Very Spicy Jamaican Black Pepper Sauce. Served with Rice, Black Beans, Plantains and Cool Mango Salsa
Also Available with Chicken Also Available with Chicken and Shrimp*

HERB CRUSTED FILET OF SALMON*

Fresh Salmon with a Delicious Lemon Sauce, Asparagus and Mashed Potatoes

MISO SALMON*

Fresh Miso Marinated Salmon Served with Snow Peas, White Rice and a Delicious Miso Sauce

MAHI MAHI MEDITERRANEAN

Crumb Crusted Fresh Mahi with Tomatoes, Artichokes, Capers, Fresh Basil and Balsamic Vinaigrette. Served over Mashed Potatoes

FRESH GRILLED SALMON*

Served with Potato and Vegetable

FRESH GRILLED MAHI MAHI

Served with Potato and Vegetable

WASABI CRUSTED AHI TUNA*

*Fresh Rare Ahi Topped with a Spicy Wasabi Crust.
Served with Julienne Vegetables, Miso Sauce and Rice*

F A C T O R Y C O M B I N A T I O N S

Served with Mashed Potatoes

SHRIMP SCAMPI AND STEAK DIANE

CHICKEN MADEIRA AND STEAK DIANE

STEAK DIANE AND HERB CRUSTED SALMON*

SHRIMP SCAMPI AND CHICKEN MADEIRA

HERB CRUSTED SALMON* AND SHRIMP SCAMPI

Or Any Combination of the Above

* * *

FOR YOUR CONVENIENCE, AN 18% GRATUITY IS ADDED TO ALL PARTIES OF 7 OR MORE. TIPS ARE DISCRETIONARY. THANK YOU!

ALL SUBSTITUTIONS CHARGED A LA CARTE

NO CHECKS PLEASE

NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE

CALORIES WILL BE ADDED TO THE TOTAL PRICE ON ALL TAXABLE ITEMS

16

15

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Not just desserts.



PF CHANG'S

500 ASHWOOD PARKWAY
ATLANTA, GA 30338
(770) 352-0500
www.pfchangs.com

Sun - Thu: 11:00 AM to 11:00 PM
Fri - Sat: 11:00 AM to 12:00 AM

Philip Chiang was born in Shanghai and grew up in Tokyo, before relocating to San Francisco. In the early 1960s, his mother opened The Mandarin, one of the first Chinese restaurants in the United States to serve Chinese food from regions other than Canton.

After graduating with a B.F.A. at the Art Center College of Design in Los Angeles, Chiang ran The Mandarin for several years before opening an off-shoot called the Mandarette in West Hollywood. As a smaller, less expensive café, the restaurant served "grazing food" which became an immediate hit. Restaurateur and Mandarette customer Paul Fleming (Ruth's Chris Steak House) was looking for a new opportunity. In 1992, Chiang agreed to consult on a Chinese restaurant in Scottsdale, Arizona, where Fleming had recently relocated. One year later, the first P.F. Chang's China Bistro opened and today there are over 200 locations worldwide.



APPETIZERS

CHANG'S CHICKEN LETTUCE WRAPS
Spiced chicken served with cool lettuce cups

SPRING ROLLS
Crispy spring rolls filled with shredded vegetables

EGG ROLLS
Hand-rolled with marinated pork and vegetables. Served as a pair (2), this flavorful tradition is perfect with our special sweet & sour mustard sauce

CRAB WONTONS
Crunchy wonton filled with rock crab meat and served with a side of spicy plum sauce

DYNAMITE SHRIMP
Crispy shrimp tossed in a flavorful sauce...smoky with a little kick

DUMPLINGS
Handmade every day, steamed or pan-fried

CHANG'S VEGETARIAN LETTUCE WRAPS
A vegetarian version of our signature appetizer with tofu instead of chicken

SALT & PEPPER CALAMARI
Calamari tossed with scallions and salt and pepper mix

SEARED AHI TUNA *
Sushi grade for the sushi fan. Served cold with spicy mustard and fresh mixed greens

SICHUAN CHICKEN FLATBREAD
Chinese scallion flatbread grilled with Sichuan marinated chicken, layered with melted cheese and served with creamy Asian Slaw

CHANG'S SPARE RIBS
Wok-seared with Chang's barbecue sauce

MAIN DISHES

CHANG'S SPICY CHICKEN
Lightly dusted and stir-fried in a sweet Sichuan sauce. Our version of General Tso's and always a favorite

PHILIP'S BETTER LEMON CHICKEN
Lightly dusted and quick-fried chicken served with broccoli in a tart, sweet citrus sauce

ORANGE PEEL CHICKEN
Tossed with chili peppers and fresh orange peel for a spicy, citrus combination

ASIAN MARINATED NEW YORK STRIP*
Grilled 12 oz New York strip served medium rare with a side of mushrooms and asparagus

WOK-CHARRED BEEF
A flavorful dish with mushrooms and sweet peppers

PEPPER STEAK
Quickly cooked steak with red and green bell peppers, yellow onion, garlic and black pepper

HUNAN PORK
Tender pork with crisp red and green bell peppers, onions and snow peas; just enough spice to keep you coming back for more

CHENGDU SPICED LAMB

Richly spiced marinated lamb, wok-caramelized then tossed with cumin, mint, tomatoes and yellow onions

ALMOND AND CASHEW CHICKEN

Stir-fried with bell peppers, onions, mushrooms, celery, bamboo shoots and water chestnuts in a garlic soy sauce

CRISPY HONEY CHICKEN

Lightly battered and served in a sweet, flavorful sauce over a bed of crispy rice sticks

ORANGE PEEL BEEF

Sichuan-style beef tossed with chilies and fresh orange peel for a rewarding taste sensation

HONG KONG BEEF WITH SNOW PEAS

Tender beef, crisp snow peas and water chestnuts together at last

MOO GOO GAI PAN

P.F. Chang's version of the classic Cantonese dish with chicken, shrimp, mushrooms and vegetables

MU SHU PORK

Sliced pork and vegetables served with hoisin sauce and thin pancakes

ASIAN GRILLED SALMON*

Savory grilled salmon served with fresh asparagus

MAHI-MAHI

A succulent white fish grilled with a lemongrass garlic sauce and served with cilantro rice

SICHUAN FROM THE SEA

Choice of tender scallops, shrimp or calamari prepared in a red chili pepper garlic sauce

P.F. CHANG'S FRIED RICE

Wok-fried rice blended with egg, soy and sliced scallions. Choice of vegetable, beef, pork, chicken or shrimp

CANTON CHICKEN & MUSHROOMS

Chicken, mushrooms, leeks and carrots stir-fried in a light sauce over egg noodles

DOUBLE PAN-FRIED NOODLES

Semi-crisp egg noodles stir-fried with vegetables. Choice of beef, pork, chicken, shrimp or vegetable

DESSERT**BANANA SPRING ROLLS**

Six warm, crispy bites with coconut-pineapple ice cream and drizzled with caramel and vanilla sauces

THE GREAT WALL OF CHOCOLATE

Six layers of rich chocolate cake frosted with semi-sweet chocolate chips served with raspberry sauce

FLOURLESS CHOCOLATE DOME

Served with fresh berries and raspberry sauce

NEW YORK-STYLE CHEESECAKE

Served with fresh berries and raspberry sauce

RED VELVET CAKE MINI

Red Velvet cake (vanilla cake with cocoa powder and red food coloring), cream cheese frosting, cinnamon sprinkles

All the above are a sampling of our large selection to fit any appetite and palate!



FOGO DE CHAO
CHURRASCARIA
3101 PIEDMONT RD NE
ATLANTA, GA 30305
(404) 266.9988

www.fogodechao.com



FOGO
DE
CHÃO
CHURRASCARIA
BRAZILIAN STEAKHOUSE

THE GAUCHO
way of
PREPARING MEAT®



Welcome to Fogo de Chão® (fo-go dèe shoun), an authentic Brazilian steakhouse. In 1979, Fogo® began sharing the gaucho way of preparing meat in Porto Alegre, Brazil. Today, our gaucho chefs still expertly grill each of our 15 cuts of meat and offer you continuous tableside service.

We invite you to enjoy the delicious preparations of our gaucho chefs along with our gourmet salad bar, authentic Brazilian side dishes, and award-winning wine list. Welcome to Fogo de Chão.

Located in the heart of Buckhead, the Atlanta Fogo® brings a taste of Brazil to the city's uptown district. Brazilian hues complement the stacked stone fireplace in the lounge and the magnificent wine wall in the dining room. The cobalt blue tower displays our signature churrasqueira grill, inviting patrons to view the cooking process as it still exists in Southern Brazil.

Complimentary valet parking is offered at lunch and dinner, together with self parking.

PICANHA

One of our most popular cuts, this prime part of the sirloin is served seasoned with sea salt or flavored with garlic.



CORDEIRO

Fresh young leg of lamb sliced off the bone. Also served as chops.



FILET MIGNON

Succulent beef tenderloin, seasoned to perfection. Also served wrapped in bacon.



LOMBO

Tender pork filets encrusted with parmesan cheese and sizzling with flavor.



ALCATRA

Cut from the top sirloin, this piece of meat is tender and full of flavor.



COSTELA DE PORCO

Mouthwatering pork ribs slowly roasted and beautifully seasoned.



FRALDINHA

Cut from the bottom sirloin and generously seasoned before slowly roasting.



FRANGO

Enjoy chicken legs lightly basted in our special marinade. Or, savor our bacon wrapped chicken breasts kissed with a hint of seasoning.



BEEF ANCHO

The prime part of the rib eye is rich in flavor and texture.



LINGUIÇA

These robust pork sausages are perfectly seasoned and fire-roasted.





ALFREDO'S ITALIAN

1989 CHESHIRE BRIDGE ROAD
ATLANTA, GA 30324
(404) 876-1380
alfredositalianrestaurant.com

Dinner served Tuesday through Saturday
5pm - 10pm

Good food is good for not only the body, but the soul; satisfaction and enjoyment leads to well-being, or in Italian, "benessere."

A European-styled "fast bar", Alfredo's is a place designed to be a meeting point where people gather for lunch, dinner, or late-night snack or a glass of wine while enjoying a comfortable, modern, urban space.

Alfredo's features a focused menu with pizza, panini, gelato, espresso and Italian and local beers and wines.

Fast and relaxed seem like opposites, but they're not. The food is fast. The atmosphere is relaxed but stimulating. So whether you're in a hurry to get in, eat, and get out, or just want fast service, but to sit around and enjoy a stimulating, comfortable environment, Alfredo's will suit!



Pizza	Calzone	Panini.....	Pz	Ca	Pa	
BELLUCCI			\$12	\$14	\$9	
tomato sauce, mozzarella, HOT ITALIAN fennel sausage, ricotta cheese						
PEZZO			\$12	\$14	\$9	
tomato sauce, speck ham, mozzarella, mascarpone cheese						
CANNAVARO			\$10	\$12	\$7	
tomato sauce, mozzarella, basil						
STELLA			\$15	-	-	
mozzarella, crescenza cheese, prosciutto parma, seasonal mushrooms (add egg \$2)						
MATERAZZI			\$12	-	-	
tomato sauce, mozzarella, fontina cheese, pepperoni, olives						
BRIAIATORE			\$14	\$16	\$--	
smoked mozzarella, fontina, crescenza, gorgonzola dolce cheeses						
LIGABUE			\$14	\$14	\$9	
basil pesto, mozzarella, pecorino romano cheese, pinenuts (add prosciutto parma \$2)						
CITTERIO			\$13	\$14	\$9	
fior di latte mozzarella, spinach, prosciutto cotto ham, parmesan cheese						
BUFFON			\$13	\$14	\$9	
mozzarella, crescenza cheese, mortadella						
FIORI			\$12	-	-	
tomato sauce, mozzarella, mushrooms, prosciutto parma, arugula, bari truffle oil						
ARCURI			\$12	\$13	\$9	
grilled zucchini, eggplant, heirloom tomatoes, mozzarella, goat cheese						
TRULLI			\$14	-	-	
dark figs, gorgonzola dolce cheese, balsamic reduction (add prosciutto parma \$2)						
BORRIELLO						\$16



THE VILLAGE CORNER

6665 JAMES B. RIVERS DRIVE

STONE MOUNTAIN, GA. 30083

(770) 498-0329

www.germanrestaurant.com

Served Tuesday to Sunday, 5pm to 9:30pm, with reduced menu options until midnight.

STARTERS

ARTISAN CHEESE TASTING

Chef's selection of gourmet cheeses accompanied by seasonal fruit and French baguette. 10

RACKLETT

Guest Favorite consisting of melted pungent Racklett Cheese served in a sizzling skillet with an accompaniment of either fresh seasonal fruit or parsley potatoes & gherkin pickles. 13

POTATO PANCAKES

German traditional potato pancake medallions, lightly seasoned and deep-fried to a golden brown. Accompanied by Sour Cream and Cranberry Applesauce 8 or Smoked Salmon, Sour Cream and Capers. 10

SMOKED SAUSAGE APPETIZER

Smoked Sausage Medallions, grilled and served with German Mustard and Homemade Cole Slaw. 7

SPINACH ARTICHOKE DIP

Delightful blend of fresh artichoke hearts and spinach in a warm cream sauce. Accompanied by toasted Pumpernickel and French Baguette. 7

GRUYERE SPAETZLE

Generous portion of Bavarian Spaetzle Dumplings topped with melted Swiss cheese and Granny Smith Apples. 9

SMOKED LIVER PATE

A smooth, creamy Goose Liver Pate atop organically grown field greens, accompanied by an arrangement of diced onions, tomatoes, capers and gherkin pickles. Served with toast points. 10

GERMAN SPECIALTIES

SCHWINE HAXE (PORK OSSO BUCCO)

Slow braised pork shank topped with rich gravy, served on mashed potatoes and a side of red cabbage 18

ROULADEN

Slow braised thin slices of beef rolled with onions, pickles, bacon and Bavarian mustard; topped with rich pan gravy fortified with sour cream. Served with spaetzle and red cabbage 17

DEUTCH PLATTE FUR ZWEI

One Bratwurst and one Smoked Sausage, one Frickadelle and two Knackwurst. Served with Applekraut, parsley potatoes and German mustard. 24

WURSTPLATE

Choose Two – Bratwurst, Weisswurst, Smoked Sausage, Knackwurst or Frikadellen. Presented with Applekraut, Parsley Potatoes and German mustard. 15

WIENER SCHNITZEL

Scalloped Pork, lightly breaded and pan sautéed. Served with potato salad and fresh sautéed vegetables. Suggested Wine – Eagle Castle Viognier. 16

JAEGER SCHNITZEL

Scalloped Pork, lightly breaded and pan sautéed. Drenched in our fresh mushroom and wine sauce, accompanied by Bavarian Spaetzle and Red Cabbage. 17

ZITRONEN SCHNITZEL

Scalloped Pork, lightly breaded and pan sautéed. Covered in our lemon butter and caper sauce, accompanied by Bavarian Spaetzle and fresh sautéed vegetables. 16

SAUERBRATEN

Fork tender traditional beef roast prepared the old fashioned way. Marinated in a vinegar mirpoix for twelve days and then oven roasted. Served with its natural gravy, Bavarian spaetzle noodles and red cabbage. 18

* Bratwurst – Slightly savory, white sausage consisting mostly of beef with some pork. Grilled.

* Knackwurst – Mild red sausage consisting mostly of pork with some beef. Most like an American hot dog. Boiled.

* Weisswurst – Mild, white Veal sausage. Boiled.

* Smoked Sausage – Rich, savory brown sausage consisting mostly of pork with some beef. Grilled.

* Frikadellen – German Hamburger with the bread inside along with a variety of spices and seasonings. Grilled.

The Village Corner Restaurant/Basket Bakery is owned and operated by Hilde and Claus Friese who moved to the United States from Munich and Hamburg, Germany. The bakery originally began as a wholesale bakery with a small additional luncheon room. As the bakery's customers grew, so did the popularity of Hilde's extraordinary cooking. Son, Carl, is now Executive Chef. He is a Johnson & Wales Culinary School graduate and masters the art of fine cuisine.

Now, in its second decade, The Village Corner German Restaurant includes a traditional style German Tavern, a European Bakery and a café style Dining Room. In addition, The Village Corner boasts a wonderful Banquet Room that facilitates weddings, receptions, rehearsal dinners, Birthday parties, showers and much more.

Come in and enjoy!



THE BURGER CLUB

4300 PACES FERRY ROAD, SUITE 150
ATLANTA, GA, 30339
(678) 888-9036

greatfoodinc.com/The_Burger_Club

Open everyday 11:00-10:00

Chef Paul Albrecht and son Patrick – who run the Great Food Inc. group – have proven their mastery of the upscale dining scene as the driving forces behind Paul's Restaurant and Social Vinings. But for their latest venture, The Burger Club, they're leaving the white tablecloth atmosphere behind for a fun, casual spot where kids and adults are all welcome.

As the name connotes, you'll find great variations on the all-American staple ranging from sumptuous simplicity to the truly exotic. There is a lamb burger, inspired by Patrick's Greek heritage as well as the aptly named "Artery Annihilator" – a bacon cheese burger served on a Krispy Kreme glazed donut instead of a bun.

While family-friendly, The Burger Club is not just for those with kids. There's a full bar complete with "adult milkshakes" and a separate lounge with numerous TVs, making it a perfect spot to cheer on your favorite teams.



BURGERS

SLIDERS	\$12.95	MOM'S	\$10.95
4 pack, 2oz. each w/mushroom/onion mix & american cheese		1/2 lb. seasoned Angus patty w/ cheddar cheese & Mom's sauce	
B-B-BURGER	\$12.95	AUNTIE ANN'S	\$10.95
1lb angus beef w/lettuce, cheese, & special sauce		1/2 lb. Angus beef, aged gouda, avocado, and radicchio	
UBERBURGER	\$18.95	PORK RIBS, 6	\$11.95
A full TWO POUND angus beef w/cheddar, BBQ sauce, bacon, avocado, lettuce, tomato, & an onion ring. We double dog dare you!		Hefty six pack of BBQ pork ribs with two sides	
BONE STOCK BURGER	\$9.95	DOGS	
1/2lb angus beef w/your choice of cheese		POLISH DOG	\$7.50
HAM-BURGER	\$10.95	Large spicy dog with kraut, mustard, and a pickle	
1/2lb angus beef and a slice of ham w/grilled onion & american cheese		BEER BRAT	\$7.50
BACON CHEESEBURGER	\$10.95	Hot German weiner, hot German mustard, kraut, and a pickle	
1/2lb angus beef, bacon, choice of cheese		CHILI DOG	\$7.50
DINO'S BURGER	\$10.95	Big beef dog with cheddar, chili, onions, and a pickle	
1/2lb angus beef w/marinara & provolone cheese		AVAILABLE SIDES	
BACON, EGG & CHEESE	\$10.95	Cole slaw, fries, huge dill pickle, onion rings, salad, mixed veggies, sauer kraut	
Angus beef w/bacon, cheese & the all american fried egg		ET CETERA	
AMY'S VEGGIE	\$8.95	BUFFALO WINGS	\$7.50
w/lettuce, tomato, provolone cheese, & spicy mayo		CHIKEN FINGERS	\$7.00
Add grilled mushroom, grilled onion, bacon, or choice of cheese to any burger, \$0.50 each.		FRIED ZUCCHINI	\$7.50
RED BRUCHETTA BURGER	\$10.95	SIDE SALAD	\$4.50
1/2 lb. Angus beef, provolone & bruchetta mix			
A-1 BURGER	\$10.95	DESSERT	
1/2 lb. Angus beef w/ sauteed mushrooms & onions, pepper Jack cheese & topped w/ A-1 sauce		DEVIL'S FOOD CAKE	\$5
TEX MEX	\$10.95	Made right here with gobs of chocolate	
1/2 lb. Angus beef w/ salsa, jalapenos, pepper Jack & side of spicy mayo		BROWNIE SUNDAE	
UNCLE BOB'S BBQ	\$10.95	Large walnut brownie with a single scoop of chocolate, vanilla, or strawberry ice cream and hot fudge	
1/2 lb. Angus beef w/ BBQ sauce & provolone topped w/ slaw		BANANA SPLIT	\$7
		One scoop each of vanilla, chocolate, and strawberry, hot fudge, banana, whipped cream, chopped almonds, and of course, a cherry on top	



TOP SPICE

www.topspiceatlanta.com

Sun - Thu : 11am - 10pm

Fri - Sat: 11am - 10:30pm

3007 NORTH DRUID HILLS RD
ATLANTA, GA 30329
404.728.0588

1529-F PIEDMONT AVENUE
ATLANTA, GA 30324
404.685.9333

2997 COBB PARKWAY, SUITE 200
ATLANTA, GA 30339
TEL: 770.988.9007

ENTREES

TOFU PORK CHICKEN \$10 BEEF \$11

Served with jasmine rice and your choice of preparation below.

BLACK BEAN SAUCE STIR-FRIED

Nua Nam Mun Hoy

With black beans, oyster sauce, mushroom, scallion, and ginger over a bed of spinach

THAI GARLIC SAUCE

Thai Kratium

Sautéed garlic, scallion, mixed peas with brown sauce

THAI FRESH GREEN CHILI

Pad Prik Sod

Sautéed with garlic, onion, and fresh chili

POW POW

Pad Nan Prik Pao

Sautéed onion, scallion, celery with lime juice and Thai chili paste

BABY CORN STYLE

Pad Kao Pod Onn

Baby corn, straw mushroom, carrot, and scallion

SWEET & SOUR THAI STYLE

Prew Wan

Sautéed with onions, peppers, cucumber, tomato, and pineapple

PARAM

Param

Deep fried with broccoli topped with peanut sauce

CASHEW KING

Pad Prik Haeng

With bell peppers, dried chilis, cashews, mushroom, baby corn, and onion

SWEET BASIL

Pad Bai Ga-Prow

Sautéed with peppers, Thai chili paste, onion, and scallion

GINGER JOY

Pad Khing

Stir-fried with juliened ginger, tree ears, soy bean, onion, peppers, and oyster sauce

CHINESE BROCCOLI

Pad Kana

Sautéed with Chinese broccoli and baby corn

STRING BEANS BASIL

Pad Prik King

Stir-fried with string beans, chili paste, lime leaves and basil

VEGETABLES

MIXED VEGETABLE \$8

Pad Ruom Mitt

Sautéed mixed vegetables with bean curd and tomato sauce with oyster sauce

TOFU DELIGHT \$9

Tao Hu Hor

Shitake mushroom, bamboo shoots & bean curd skin, served on a bed of spinach topped with onion, basil, and black bean sauce

VEGETABLE IN PEANUT SAUCE \$8

Param Pak

Steamed mix vegetables with peanut coconut curry sauce

GINGER TOFU

Tofu Pad Khing

Stir-fried bean curd with ginger, tree ears, onion, scallions, and snow peas

DESSERT

ICE CREAM \$4

Mango, Coconut, Green Tea

FRIED BANANA WITH HONEY \$5

COCONUT CUP CAKE THAI PUDDING \$4

COCONUT STICKY RICE & MANGO \$5

Uniquely different, Top Spice promises food enthusiast a truly enjoyable dining experience. Rooted in the warm flavors of the Southeast Asia, our chef's dishes are infused with Thai and Malaysian flavors to create distinctive tastes. Our menu features aromatic and savory dishes to satisfy even the most discerning palates. An extensive wine list completes any dining experience.

We use the freshest of vegetables and finest of meats in our kitchen.

To make your evenings enjoyable, we have specially decorated our restaurant with ethnic Thai wood carvings and decorations imported from Thailand and displayed in soothing lighting. We are core believers in humbleness and our warm service has been our secret behind the happiness and satisfaction of our customers. We hope you join us!



GRAND CHINA
2975 PEACHTREE ROAD •
ATLANTA, GA 30305
(404)231-8690
www.grandchinaatl.com

Open 7 days 11am - 10pm

Chefs Steve and Gina Woo learned the art of traditional Chinese cooking at the apron of their beloved grandmother in the old country.

Together they have recreated that family atmosphere for countless Atlanta guests over the last 15 years.

While much of their focus is in Cantonese, Steve and Gina include some of their favorite styles and dishes from all over China, which means you're sure to find your favorites!

Grand China has a special theme each week that is drawn from the vast Cantonese that is sure to surprise and delight.

Traditional decor, quality casual dining, and delicious food all adds up to a great night out. Take out also available.



APPETIZERS

AROMATIC CRISPY DUCK	\$18.00
PEKING SPARE RIBS	\$7.50
SKEWERED CHICKEN	\$7.00
PRAWN TOAST	\$7.00
MINCED GARLIC SHRIMP	\$9.80
VEGETARIAN SPRING ROLL	\$5.20
SPRING ROLL	\$5.20

CHEF'S SPECIALITIES

Chicken Cantonese Style	\$7.00
Wan To Chicken	\$9.50
Triple Crown Chicken	\$7.00
Roast Pork and Crispy Duck with Beansprouts	\$9.00
King Prawn Garlic Peking Sauce	\$8.20
Chicken Garlic Peking Sauce	\$7.00
King Prawn Cream Garlic Sauce	\$8.20
Chicken Cream Garlic Sauce	\$7.00
Peppery Chicken	\$7.00
Shredded Crispy Fillet Chicken	\$6.70
Shredded Crispy Fillet Beef	\$6.70
Chicken with Oyster Sauce	\$6.70
Gigi Chicken	\$6.70
Chicken Bamboo Shoots and Water Chestnuts	\$6.70
Chicken Cashew Nut	\$6.70
Chicken with Pineapple	\$6.70
Chicken with Orange Sauce	\$6.70
Chicken with Lemon Sauce	\$6.70
Chicken with Chinese Mushrooms	\$6.70
Chicken with Mushrooms	\$6.70
King Prawn with Garlic Sauce	\$8.20
Chicken with Garlic Sauce	\$6.70

SWEET AND SOUR DISHES

King Prawn HK Style	\$8.20
Chicken HK Style	\$6.70
Pork HK Style	\$6.70
Chicken Balls with Batter	\$6.70

ROAST DUCK DISHES

Cantonese Style	\$9.00
Orange Sauce	\$9.00
Duck Lemon Sauce	\$9.00
Plum Sauce	\$9.00
Satay Sauce	\$9.00
Szechuan Style	\$9.00
Ginger & Spring Onion	\$9.00
Mushroom & Black Bean Sauce	\$9.00
Pineapple Glazed	\$9.00

GARLIC COMBO DISHES

House Special Garlic Combo	\$8.20
Fillet Beef Garlic Combo	\$9.90
King Prawn Garlic Combo	\$8.20
Chicken Garlic Combo	\$6.70
Beef Garlic Combo	\$6.70
Roast Pork Garlic Combo	\$6.70
Mixed Vegetable Garlic Combo	\$5.90

KUNG PO DISHES

Kung Po Special	\$8.50
Kung Po Fillet Beef	\$10.10
Kung Po King Prawn	\$8.50
Kung Po Chicken	\$7.00
Kung Po Beef	\$7.00



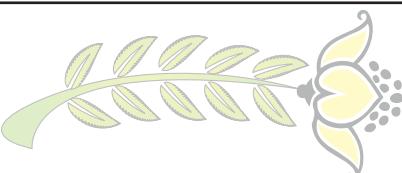
DESI SPICE

931 MONROE DRIVE NE
ATLANTA, GA 30308

(404) 872-2220

www.desispiceatl.com

Hours: Tuesday - Sunday 11am - 10pm



BASMATI KA BHANDAR (RICE SPECIALTIES)

GOSHT HYDERABADI BIRYANI 14.95

Curried lamb or beef sauteed with flavorful basmati rice and herbs.

SHAIH MURG BIRYANI 13.95

Chunks of chicken kababs sauteed with basmati rice and a touch of curry sauce.

JHEENGA BIRYANI 15.95

Curried shrimps sauteed with the same flavorful basmati rice.

NAV RATTAN PILLAU 10.95

Pillau rice cooked with garden fresh vegetables.

KASHMIR KI BIRYANI 8.95

Fluffy rice preparation with homemade cheese, fruits and nuts.

TANDOOR ROTIYAN (INDIAN BREADS FROM TANDOOR)

NAAN AKBARI 1.95

A traditional soft bread.

GARLIC NAAN 2.95

Flavored with garlic.

KEEMA NAAN 3.95

Stuffed with minced lamb, tempered with herbs and spices.

KANDHARI NAAN 3.95

Stuffed with pieces of chicken kababs.

KHASTA ROTI 1.95

An unleavened whole-wheat bread.

MAKHANI PARATHA 2.95

A whole-wheat bread leavened with melted butter.

ALOO PARATHA 2.95

With a stuffing of potatoes, green peas and spices.

GOBI PARATHA 2.95

With a stuffing of delicately spiced cauliflower.

KULCHA DO PIAZA 2.95

A delicious bread stuffed with spicy minced onions.

PANEER KULCHA 3.25

With a heavenly stuffing of homemade cheese and raisins.

PURI 2.25

Homemade and deep fried whole wheat bread.

CHUTNI (CONDIMENTS)

PANCHRANGA ACHAAR 2.50

Mango, lime and chillies pickled with Indian herbs and hot spices.

AAM KI CHUTNI 2.50

Sweet mango chutney.

Welcome to Desi Spice, where everything you eat will make you feel like you're in India.

We use only the freshest ingredients for your meals, and pride ourselves on serving modern dishes well rooted in the many thousands of years of cooking history that is our heritage.

You'll find your favorite traditional dishes as well as imaginative new combinations we've cooked up especially for a modern audience.

Our delicately spiced curries will tantalize your taste buds while the Tandoori Khoobiyan (a mix grill of tandoori chicken, lamb kababs and shrimp) will make you come back for more.

Desi Spice was created by award winning restauranteur Mani Roy, with over 25 years of restaurant experience.

Already a favorite in Midtown, we invite you to come experience the Taj Mahal of your dreams.



TAQUERIA DEL SOL

www.taqueriadsol.com

WESTSIDE

1200-B Howell Mill Road
Atlanta, GA
404-352-5811

DECATUR

359 West Ponce De Leon Avenue
Decatur, GA
404-377-7668

CHESHIRE BRIDGE

2165 Cheshire Bridge Road
Atlanta, GA
404-321-1118

ATHENS

334 Prince Avenue
Athens, GA
706-353-3890

"You know the line looks long but moves fast. You know not to grab a table early or break the house rules because the system works. You know the airy, screened-in patio will be a terrific spot to kick back with a margarita and a basket of warm chips with three salsas and chunky guacamole. And you know the fish tacos are as addictive as the Memphis pork barbecue tacos, and that the red sauce over an enchilada will put you in chile heaven."
— John Kessler, Atlanta Journal Constitution

"The cross-cultural tacos, spicy turnip greens, and blue plate specials created by Eddie Hernandez are the stuff of legend. The lines form early and hardly ever relent, but the cheerful minimalist decor doesn't encourage lingering and the tables turn over at top speed." — Christiane Lauterbach, Atlanta Magazine



BURRITOS

Choice of Meat (Carne Asada, Chile Verde, Al Pastor, Pollo, Lengua)

Vegetarian **\$4.89**

Rice, Beans, Guacamole, Cheese, Sour Cream and Salsa & Lettuce

Regular **\$4.99**

Meat, Rice, beans, and salsa

Super **\$5.99**

Meat, Rice, Beans, Guacamole, Cheese, Sour Cream and Salsa

Super Plus **\$6.39**

Same as a Super, but with more Lettuce and Tomato

No Frills **\$3.99**

Beans, cheese, and rice

Extra Meat **\$1.25**

TACOS

Choice of Meat (Carne Asada, Chile Verde, Al Pastor, Pollo, Lengua)

Vegetarian **\$1.89**

Rice, Beans, Guacamole, Cheese, Sour Cream and Salsa & Lettuce

Regular **\$1.99**

Meat, Rice, beans, and salsa

Super **\$2.25**

Meat, Rice, Beans, Guacamole, Cheese, Sour Cream and Salsa

Super Plus **\$2.49**

Same as a Super, but with more Lettuce and Tomato

No Frills **\$0.99**

Beans, cheese, and rice

COMBINATIONS

Great deals for great meals!

Burrito + Taco \$6.99

Your choice of any burrito and taco, served with rice

Enchilada Plate \$6.99

Three chicken enchiladas with rice, beans, cheese, sour cream, lettuce, guacamole, and tomato

Tostada Plate \$6.99

With Meat, Lettuce, Sour Cream, Guacamole, Cheese, Salsa, Rice & Beans

Platillo de Chile Colorado \$6.99

Served with rice, beans, cheese, guacamole, sour cream, salsa & tortillas

Chile Relleno Combo

\$7.99

Stuffed fried chile with rice, beans, cheese, lettuce, tomato, and a taco of your choice

Dinner Plate \$6.99

1 Enchilada, 1 Chile relleno service with rice, beans, sour cream and salad

Chile Relleno Combo \$8.29

1 Chile Relleno, 1 Enchilada with Rice, Beans and Salad

Combo Vegetariano

\$5.99

2 Vegetarian enchiladas, one taco, beans, cheese, rice, sour cream, lettuce, guacamole

DRINKS

Aguas Frescas

\$1.75

Traditional fruit waters. Selection changes daily but can include pineapple, mango, guava, melon, watermelon, tamarind, and others

Horchata

\$2.25

Traditional Mexican rice and milk drink.

Mexican Sodas

\$2.00

Jarritos in Tamarind, Grapefruit, Pineapple, Guava, and more. Also Mexican Coke.



SOUPS

THOM YAM \$9.95

A sour and spicy broth with mushrooms, galangal, and lemongrass topped with cilantro.

THOM KHA \$9.95

A coconut milk broth with mushrooms, galangal, and lemongrass topped with cilantro.

COCONUT VEGETABLE SOUP \$9.95

A coconut milk broth with tomato, cabbage, galangal, and lemongrass, topped with cilantro.

THAI NOODLE SOUP \$9.95

Rice noodles stewing in a hearty spicy broth loaded with bean sprouts and mushrooms, topped with cilantro.

NOODLES

PAD THAI \$9.95

Flat rice noodles stir-fried with eggs, bean sprouts, green onions, with peanuts.

BAMEE \$9.95

Wheat noodles stir fried with fresh garlic, cauliflower, celery, bean sprouts, mushrooms, bell peppers, cabbage, and broccoli.

CURRY NOODLES \$9.95

Round rice noodles in red or green curry with fresh basil, bell peppers, green beans and snow peas.

GLASS NOODLES \$9.95

Bean thread noodles tossed with cilantro, lime juice, red onions and spices.

PADT KEE MAO \$9.95

Flat rice noodles stir fried with fresh garlic & basil, green beans, bell peppers and snow peas.

BASIL FRIED RICE \$9.95

Stir-fried rice with fresh garlic & basil, jalapeno peppers, green beans, bell peppers and snow peas.

THAI FRIED RICE \$9.95

Stir-fried rice with egg, tomatoes, green onions, Sriracha sauce, topped with cilantro.

CURRIES

RED CURRY FRIED RICE \$9.95

Stir-fried rice with red curry, green beans, snow peas, bell peppers & fresh basil.

JUNGLE CURRY \$9.95

Traditional green curry with bell peppers, green beans, snow peas, and fresh basil.

RED CURRY \$9.95

Versatile red curry with bell peppers, green beans, snow peas, and fresh basil.

YELLOW CURRY \$9.95

Sweet & sour yellow curry with pineapple, bell peppers, green beans, & snow peas.

SPECIALTIES

MASSAMAN \$9.95

Classic southern Thai curry with potatoes, carrots, pineapple, and peanuts.

BOSS'S FAVORITE \$9.95

Green curry with asparagus, fresh basil, and bell peppers.

PEPPER STIR FRY \$9.95

Sautee with fresh garlic, bell peppers, snow peas, green beans, fresh basil & jalapeno peppers.

SPICY EGGPLANT STIR FRY \$9.95

Sautee with eggplant, bell peppers, and fresh basil in red curry.

ASPARAGUS STIR FRY \$9.95

Fresh asparagus stir-fried with fresh garlic.

FRESH SPINACH WITH PEANUT SAUCE \$9.95

Fresh spinach with peanut sauce topped with fried onions.

GRATIUM \$9.95

Sautee with fresh garlic topped with cilantro and tomatoes.

DRUNKEN NOODLE \$9.95

Wide noodles with broccoli, spinach, bell peppers, basil, garlic, and your choice of meat or tofu.

Established in 1996, Johnny's was the first Thai restaurant in Davis and still remains one of the most popular food & drink stops in town.

We serve country-style Thai food with a unique flair, infusing the sweet-spicy philosophy of authentic southeast-Asian cooking with the fresh, flavorful ingredients that are the hallmark of 21st century cuisine.

Johnny's has been voted "Best Thai Food" 7 years in a row (2003-2010) by the Antolin Group, and has received numerous accolades from other publications such as The News & Observer, The Independent, Bull City Rising, and many more.

We pride ourselves on the quality of our food and service, and are sure that your evening at Johnny's will be a great one! Come on out and find out for yourself.

Call to make reservations.

Ray's

NEW YORK PIZZA

RAY'S NEW YORK PIZZA

TECHNOLOGY SQUARE AT
GEORGIA TECH 26 5TH ST.
ATLANTA, GA 30308

(404) 888-9911

www.raysnewyorkpizza.com

Owner Ray Tyler got tired of the crazy pace and prices in New York, sold his long-established pizzeria on Park Slope's 9th Avenue and moved down south to be near his wife's family.

But he's still doing what he does best, and that's making serious pizza for serious pizza lovers.

Since Ray's is transplanted from the Big Apple, they offer all sorts of Italian goodies other than pizza. Lasagna, cutlets, eggplant parm, spaghetti plates, sausages, and all of it to go or stay.

Take a slice back to the office, take a pie back home, or take your sweetheart here for an authentic taste of Brooklyn - without the noise, prices, or dirt.

While Ray will tell you that "the water ain't the same down here," he still manages to make a sauce and crust that tastes like home.



PIZZA

SM: 12" M: 16" L: 18"

CHEESE

Mozzarella, marinara, on our famous crust

8 10 12

TOPPINGS

Build your own pizza starting with a standard cheese and add as many toppings as you want.

1.5 2.5 3.5

AVAILABLE TOPPINGS INCLUDE

Xtra Cheese, black or green olives, onions, fresh roma tomatoes, garlic, pepperoni, sausage, ground beef, ham, feta cheese, artichoke, eggplant, broccoli, basil, mushrooms, fresh rosemary, grilled chicken, pineapple, peppercini and more.

PEPPERONI

9.5 11.5 13.5

OR SAUSAGE

MOM

10.5 12.5 15.5

Roma tomato, fresh mozzarella, basil.

UNCLE SAL

11 13 16

Pepperoni, mushroom, black olive, garlic, and tomato

THE IN-LAW

11 13 16

Vegetarian's delight with tomato, mushrooms, black olives, onion, garlic, eggplant, broccoli, artichoke, and basil

CRAZY JOE

12.5 14.5 18

Grilled chicken breast, kalamata olives, garlic, fresh rosemary, bacon

COUSIN D

12 14 17

Sausage, pepperoni, artichoke, onion, green olive, feta cheese

CHUCK

13 15 18.5

A meat paradise with pepperoni, sausage, ham, ground beef, onion

5TH AVENUE

12 14 16

Black and green olives, artichokes, onion, garlic, thinly sliced roma tomato

HAWAIIAN

Ham and pineapple

12 14 16

PESTO

Marinara sauce, pesto, and pine nuts

13 15 17

UNCLE TONY

12.5 15.5 17.5

Pepperoni, green peppers, peppercini, onions, garlic, black olives, apple slices

LOVELY RITA

12 15 17

Bangers (Irish sausage), potato slices, fresh rosemary, olive oil, roma tomatoes, cheese

BIG BAD BILL

12.5 15.5 17.5

Mushrooms, black olives, anchovies, onion, roma tomatoes

CHUCK'S FAMOUS LASAGNA

8.95

Meat, tomatoes, cheese, marinara, olives, and other goodies satisfy anyone with a good appetite!

SPAGHETTI & MEATBALLS

8.95

Generous portion of linguini with beef meatballs, marinara, and parmesa. Served with garlic bread

BAKED ZITI

\$9.95

Ziti with marinara, meat, mozzarella, and parmesan, all baked to delicious goodness

CHEF'S SALAD

\$4.95

A good sized one-person salad with lettuce, tomatoes, peppercini, feta, olives, oil & vinegar

MEATBALL SANDWICH

\$8.95

Three savory meatballs on a hoagie roll, smothered in marinara, sauteed onions, and mozzarella

AUNT GERT'S MEATLOAF

\$8.95

A thick slice of Aunt Gert's meatloaf chock full of onion, egg, bread crumbs, onions, tomatoes, and other goodies, then covered in marinara and mozzarella

RESTAURANT EUGENE
 2277 PEACHTREE ROAD
 ATLANTA, NC 27611
 404.355.0321
restauranteugene.com

Tue - Sat 4pm - 11pm
 Sun 3pm - 10pm

The appreciation that the Restaurant Eugene team has for history, the region and traditional foodways provides a certain heft and soul to what they offer.

Allowing a local, house-made pantry to drive the menu, the approach is at once traditional and urbane. It is a 'sense of place' that one feels while reading the menu that begins the experience.

Names of farmers and artisans are sprinkled about, paying homage to those who have done the work to get such delicious ingredients through the kitchen door. Once through that door, respect and care for the ingredients play as important a role as the preparation of them.

The goal in the kitchen is to make absolutely as much of what is used from scratch as possible. Simple sauces like hot pepper sauce, mustard, mayonnaise, ketchup, and the like are made by hand. More complicated techniques are enhanced by having, even the most basic ingredients, be made in-house.

It is a return to actual preparation of ingredients that motivates the kitchen to elevate these precious products to their place on a seasonal pedestal.



kumamoto oysters
 smoked plum granita, pickled celery, celery hearts 9

glazed georgia white shrimp
 parmesan broth, squash, dandelion greens, onion confit 13

altamaha river 'caviar'
 sweet corn blini, potato chips and gritsche 28

cured carolina flounder tartare
 grapefruit, vanilla syrup, fennel cream, benne wafer 16

roasted carolina tilefish
 lobster, quince puree, lobster mushrooms, arugula, sweet peppers 34

florida black grouper
 filet beans, sweet potatoes, burgundy beans, sweet potato gnocchi 34

pan roasted steelhead salmon
 benne gnocchi, zippolini onions, auburn wax beans, romesco sauce 38



sweet corn agnolotti
 bacon, filet beans, hen of the woods mushrooms 12

roasted eggplant & garlic
 garlic conserve, fritter, basil puree, compote 12

okra & country ham
 fried, pickled, and skillet, smoked coriander, nardello peppers, whipped clafouti cream 11

young arugula and radish salad
 smoked peanuts, sorghum, frangé blanc 9

buttercup squash soup
 crisp onion, parsley-pean puree 12

a tasting of summer vegetables
 sweet and sour eggplant, three sisters succotash, bok choy, crowder pea, pea shoots, wax beans, fried okra 22



border springs lamb tasting
 pistachio butter, red onion jam, garlic conserve, blueberry conserve 30

veal sweetbreads
 rye crostini, corn puree, pickled celery 15

confit pork belly
 bacon, grit dumplings, turnip greens, candied shallots 14

foie gras & muscadine
 mousse, toasted, sauperrang, buttermilk, sorbet 28

hudson valley duck breast
 farro, pine mushrooms, lacinato kale, pickled ramp compote, sherry puree 36

painted hills beef ribeye
 three sisters succotash, potato dauphine, preserved sunchoke 48

roasted pork loin
 misuna, eggplant puree, lardo, country ham, charred nardello peppers, caramel mustard 38



**MORTON'S**

303 PEACHTREE CENTER AVENUE
ATLANTA, GA 30308
(404) 577-4366

www.mortons.com/atlanta/

*M*orton's actually exists today because of...hamburgers! Years ago, before co-founders Arnie Morton and Klaus Fritsch really knew one other, they both worked at the Playboy Club in Montreal. The club was changing the menu, and Klaus cooked a hamburger that was sent out for Arnie to try. Arnie burst into the kitchen, demanding to know "Who cooked that hamburger?"

When Klaus stepped forward, he wasn't sure if Arnie was going to be pleased or not but was relieved to hear him say that it was the best he'd ever tasted. From that day forward, they called it the "Million-Dollar Hamburger"!

Now Morton's has grown to over 75 restaurants, but the vision is the same today as it was when we opened our first restaurant in Chicago in 1978. Quality. Consistency. Genuine Hospitality.

Driven by the desire to provide genuine hospitality—for our guests and our employees—we offer a setting where people truly care about one another, and show it in everything they do.





Platinum Menu

Hors d'oeuvres

(Select up to Four - Served butler style)

- Broiled Sea Scallops, Apricot Chutney
- Colossal Shrimp Cocktail
- Petite Lamb Chops
- Miniature Crab Cakes, Mustard Mayonnaise Sauce
- Lobster Bisque (plated only)

Salads

(Select One)

- Mixed Field Greens Salad, Dijon Vinaigrette Dressing, Blue Cheese Crumbles, Sliced Apples & Walnuts
- Caesar Salad, Classic Dressing
- Sliced Beefsteak Tomato, Purple Onion, Vinaigrette or Morton's Blue Cheese
- Morton's Salad, Morton's Blue Cheese Dressing, Chopped Egg, Anchovies

Entrées

(Select Three)

USDA Prime New York Strip Steak

The most flavorful cut of beef

USDA Prime Ribeye Steak

The most highly marbled cut of beef

Filet Mignon, Double Cut

Our leanest and most tender cut of beef,
Béarnaise Sauce served on the side

Broiled Salmon Fillet

Served with Beurre Blanc Sauce

Chilean Sea Bass

Pineapple-Pepper Salsa

Colossal Shrimp Alexander

Served with Beurre Blanc Sauce

Jumbo Lump Crab Cakes

Three fresh Jumbo Crab Cakes baked
and served with Mustard Mayonnaise

Chicken Christopher

Three boneless chicken breasts lightly breaded, sautéed
and served with Garlic Beurre Blanc Sauce

Domestic Double Rib Lamb Chops

Three to an order, simply broiled

Accompaniments

(Select Two)

Sautéed Garlic Green Beans

Steamed Fresh Broccoli, Hollandaise Sauce

Steamed Fresh Asparagus, Hollandaise Sauce

Mashed Potato

Baked Potato

Twice Baked Potato

Dessert

Dessert Trio

(Miniature New York Cheesecake • Double Chocolate Mousse Cup • Fresh Seasonal Berries & Sabayon)

Coffee / Hot Tea Service

Entree Enhancements

Bone-in Ribeye Steak

Lobster Tail

T1-6/0810-V2



THE IBERIAN PIG

HISTORIC DECATUR SQUARE
121 SYCAMORE STREET
DECATUR, GA 30030
404 371 8800

www.iberianpigatl.com

Monday - Thursday 5 pm to 1 am.
Friday - Saturday 5 pm to 2 am.

Late night menu till 12 midnight Monday -
Thursday, and 1 am on Friday - Saturday.

We are a modern Spanish restaurant utilizing the ingredients of Spain as inspiration to create new and unique dishes.

The Black-footed Iberian Pigs that roam Spain create some of the most sought after cured meat in the world, Jamon Iberico. Only recently imported into the United States, we are one of the select few restaurants in the country that serves the acorn fed Iberico ham from Spain. To preserve the integrity of Jamon Iberico, we slice the ham in view of our guests on a imported mechanical prosciutto slicer from Italy. Served with toasted ciabatta and espresso aioli, this item is truly a signature of the restaurant.

Combined with an award-winning, fully stocked bar and lounge, we're sure you'll find your time at the Iberian Pig both memorable and satisfying.

Charcutería Cured Meats

Jamón Ibérico - 1 oz. from the famous black footed Iberian pigs of Spain. This is one of the most prized cured meats in the world - 14

Jamón Serrano - Aged 24 months - 5

Salchichon - Cured Spanish sausage - 4

Chorizo Cantimplalo - cured pork sausage with smoked paprika - 5

Lomo Embuchado - Cured pork loin - 4

(All meats served with toasted bread and espresso aioli)

Choose 3 - \$11

Iberico Ham is a \$10 supplement

Quesos Cheese

All Cheeses \$4 each

Manchego D.O. - Firm, sheep's milk, aged 3-6 months
72 hours, Murcia region

Drunken Goat - Semi-soft, goat's milk, aged 75 days, soaked in red wine for 72 hours, Murcia region

Mahón D.O. - Semi-firm, cow's milk, aged 3 months, Menorca

Idiazábal D.O. - Semi-firm, sheep's milk, aged 4 months, lightly smoked, Basque region

Valdeón D.O. - Semi-soft, cow and goat's milk, aged 5 months, artisan bleu, León region

Garrotxa - Firm, goat's milk, aged 5 months, Catalan region

Caña de Oveja - Semi-soft, sheep's milk, aged 21 days, Murcia region

(All cheeses served with a variety of seasonal accompaniments)

Ensaladas Salads

Heirloom Composition - Local heirloom tomatoes, white balsamic reduction, artisan cheeses, griottines cherries, Marcona almonds and watermelon foam, served with heirloom tomato gazpacho. 14

Ensalada de Marcona - Butter lettuce, Marcona almonds, Griottes cherries, shaved Manchego cheese, shaved chorizo, caramelized onions, crispy shallots, champagne vinaigrette - 7

Ensalada Mixto - Mixed field greens, pickled red onions, seasonal fruit, Serrano ham, golden peppadews stuffed with Mahon cheese, piquillo peppers, sherry vinaigrette 7

Arugula Salad - Baby arugula, Belgian endive, chevre goat cheese, shaved red onion, hearts of palm, spiced Marcona almonds, grilled Georgia peaches, fahitian vanilla bean and citrus vinaigrette 10

Tapas Small Plates

B.W.D. - Bacon wrapped dates stuffed with Manchego cheese and walnuts, romesco dipping sauce - 6

Tocino con Manzana - Slow braised Kurobuta pork belly, Granny Smith and Fiji apple salad with Laird's Applejack, citrus-honey yogurt, candied walnuts, apple cider reduction, and Chilean extra virgin olive oil - 9

Manchego Mac 'n' Cheese - Garganelli pasta, Manchego crème, fresh thyme - 6

PLATOS Main Plates

Mushroom - Black truffle crème fraîche, cremini, oyster, shiitake mushrooms, shaved Mahón cheese - 13

Breakfast - Crispy potatoes, Benton's bacon, roasted tomatoes, fresh arugula, poached egg, Valdeón aioli - 12

Meat - Serrano ham, arugula, caramelized onions, shaved manchego cheese, pistachio, Chilean extra-virgin olive oil - 12

COCAS Flatbreads



Kitchen & Bar

Using Spain as an inspiration to create a new and unique dining experience

The Iberian Burger – American Wagyu beef, toasted brioche bun, bacon-onion relish, vine ripe tomato, Mahón cheese, butter lettuce, eggplant fries - 13

Pork Tenderloin – Cherry-Rioja reduction, parsnip pureé, spiced walnuts, piquillo peppers, crispy shallots - 18

Spanish Lamb Ribs – Slow roasted with fennel, shallots, and lamb sausage. Served with roasted saffron cauliflower, brussel sprouts, Benton's bacon, housemade barbecue sauce, and Pedro Ximenez wine reduction - 22

Fletan con Lentejas – Hazelnut encrusted halibut served over a warm green lentil salad, piquillo pepper vinaigrette, heirloom tomato salad, micro greens tossed in a cava vinaigrette - 34

Quinoa y Verduras – Red quinoa with basil, arbol chile corn sauce, grilled hearts of palm, asparagus, confit heirloom tomatoes, shiitake mushrooms, salsa verde - 18

Moscate Filet – 10oz prime beef tenderloin, topped with manchego cheese, chopped walnuts, medjool dates, and applewood smoked bacon. Served with braised pork belly, caramelized fennel and shallots, and two piquillo peppers stuffed with marscapone and goat cheese - 38

T.I.P. Chicken - Crispy Ashley Farms chicken breast dressed with paprika, Macedonian dates, Serrano ham, and Mahón cheese. Served with goat cheese croquettes and Jamón Ibérico tortoloni - 17

Eggplant Rellenas – Eggplant dressed with goat cheese, caramelized onions and corn salsa. Served with grilled zucchini and asparagus, corn crema, balsamic reduction - 15

Cabrito Carbonara – Slow roasted goat with chittara pasta tossed in a carbonara sauce with Benton's bacon, fresh cream and a poached egg - 19

Vieiras Con Crema – Maine diver scallops, caramelized parsnips, tempura long stem artichokes, arugula, champagne vinaigrette, roasted infused tomatoes, grilled corn crema sauce - 26

Postres Desserts - 6

Churros – House made, dusted with cinnamon and sugar and finished with a cinnamon-chili infused chocolate sauce

Copa Catalán – Espresso custard served with fresh berries

Bomba – Mango, raspberry, and passion fruit sorbet rolled in white chocolate, served with fresh whipped cream and seasonal berries

Gelato – Pistachio, Fig & Sherry, Dulce de Leche
Choose one or a selection of all three 6

THE MEATS

Beef: Our beef is Midwestern, grain-fed, USDA Prime Beef sourced primarily from Nebraska.

Pork: Niman Ranch provides us with all of our pork products. They pride themselves on raising livestock traditionally, humanely and sustainably.

Goat: We use only all-natural grass-fed, local goat from south Georgia.
Chicken: Our chicken is sourced from Ashley Farms in Georgia and North Carolina. All of their products are all-natural, hormone free, antibiotic free and humanely grown in low-stress environmentally controlled housing.

Lamb: We use grass fed lamb from the plains of Colorado.

GOING GREEN INITIATIVE

The Iberian Pig is committed to reducing our impact on the environment in any way that we possibly can. Some of these initiatives include:

- All of our excess cooking oil is converted into biofuel that is used in a variety of different consumer cosmetic products such as lipsticks, shampoos, and conditioners.
- All of our to-go containers and-to-go cups are made from either sugarcane or corn and are 100% compostable.
- We are committed to recycling all of our paper, plastic, and glass products.
- We are committed to reducing our energy and water consumption.
- We do not serve bottled water because of the environmental effects of creating and shipping bottled water

Manchego, and paprika. Served with a pistachio crème, golden raisins, pine nuts and Chilean extra virgin olive oil - 11

Patatas al Valdeon – Crunchy potatoes, Valdeón alioli, Bravas sauce - 4

Pork Cheek Tacos - Slow roasted pork cheeks, fire roasted corn salsa, avocado crema, arugula, fresh lime - 7

Croquetas de Queso - Crispy goat cheese, citrus-honey yogurt, lavender honey - 7

Eggplant Fries - Crispy eggplant fries with a spicy red pepper aioli - 5

BBQ Octopus - Slow simmered all day then char grilled, house made BBQ sauce, fennel, shallots, pork belly, and crunchy potatoes - 9

Albondigas - Wild boar sausage meatballs stuffed with piquillo peppers, Macedonian dates, and roasted tomatoes. Finished with a pimenton crème and oyster mushrooms - 7

Braised Veal Shank Ravioli - Handmade ravioli, stuffed with slow braised veal shank, served with a Rioja-cream sauce, black truffle crème fraiche, white truffle oil, roasted shiitake mushrooms, fresh thyme - 9

Octopus "Ceviche" - Served chilled with fresh lime, red onion, vine-ripe tomato, basil, spicy red paper aioli, and house made tortilla chips - 9

Jonah Crab Croquetas - Lump Jonah Crab, red pepper, shallots, fresh herbs, served crispy, tempura style, with lemon-saffron aioli - 14

Salchicha 3-ways - Chorizo with moscato wine reduction and romesco, lamb sausage with macerated cherries and cherry balsamic, fennel sausage with caramelized onions and vin cotto - 9

Pan Con Tomate - Rustic bread, tomato spread, Garrotxa cheese, Chilean extra virgin olive oil - 4

Pinchos de Cerdo - Slow roasted pork tenderloin pate, pistachio, golden raisins, goat cheese, roasted tomato, lavender honey, served on toasted bread - 8

Calamares - Baked calamari, stuffed with grilled vegetables, Mahón cheese, and tomato-basil sauce - 7

Esparragos con Moscato - Asparagus served with Serrano ham, shaved Manchego cheese, Chilean extra virgin olive oil, moscato wine reduction - 6

Huevos con Trufa - Rustic bread, slow roasted pork cheeks, poached egg, black truffles - 9

"OUR PARTNERS"

M.F. Foley's Boston – Since my father owned restaurants in the early 1970's in Providence R.I., we have been buying the freshest and highest quality seafood from Foley's. He used to travel down to the docks to pick up the best seafood at 4 o'clock in the morning. Today we don't have the luxury of making the forty-five minute drive to Boston from Providence; however, we do have the luxury of Foley's flying their seafood directly to us in Atlanta. From their exacting freshness requirements to their precise refrigeration, meticulous handling and packaging, Foley's delivers some of the best quality seafood in the country.

Land of a Thousand Hills - The moment you drink our coffee, you will notice something excellent has come together. Land of a Thousand Hills Coffee is tended by hand in Rwanda and is sorted five times to ensure only the best beans make it into your cup. LOTH invests in the farmers who harvest the beans in Bikonya, Rwanda and roast small batches of the beans in Roswell, Georgia. As you sip Land of a Thousand Hills coffee, you join the Rwandan community by providing work and a just, Living Wage to growers and their families.

Dan "the Tomato Man" – We love people who decide that they are going to do one thing, and do it better than everyone else. That is the case with Dan "the Tomato Man". From the vine ripe tomatoes used on our burger to the heirloom tomatoes used in the heirloom composition, he provides us with the finest tomatoes available.

Sergio Pace – Sergio is committed to making the best gourmet chorizos and sausages through the use of American pork and lamb cuts. His chorizos and sausages use all natural lamb casing and do not contain any preservatives or MSG. He also makes one kick-ass "Hauté" Dog!

Snake River Farms - is a family-owned business which began over a decade ago with a small herd of Wagyu cattle from the Kobe region of Japan. The Wagyu bulls were crossed with premium American Black Angus to form a proprietary herd that has developed into one of the finest groups of Wagyu/Angus cross cattle in the U.S. often referred to as American Kobe Beef. When you have The Iberian Burger, you are guaranteed that you are eating some of the finest burger meat available.

For parties of 8 or more, an 18% gratuity will be added.



WOODFIRE GRILL

WOODFIRE GRILL

1782 Cheshire Bridge Road
Atlanta, GA 30324
(404) 347-9055
www.woodfiregrill.com

Open 7 nights a week for dinner from
5pm - 11pm

Woodfire Grill indulges Atlantans with seasonally influenced, ingredient-focused cuisine. The menu changes daily and features fresh local ingredients.

Executive Chef Kevin Gillespie incorporates the seasonal offerings of small local farms and purveyors as well as sustainable beef, lamb, pork, poultry and seafood for simply prepared cuisine. Foods are fire-roasted and grilled with a menu comprised of first, second and main courses in addition to chef's tasting menus.

Since opening in 2002, Woodfire Grill has been honored by critics in numerous reviews, by both local and national press. With so many restaurants doing excellent work, the staff at Woodfire Grill is especially proud to have been the focus of such acclaim by such publications as Food and Wine, Gourmet and Wine Spectator.

We invite you to come experience the delicious offerings at Woodfire Grill. Since our menu changes daily, our past customers will experience a new collection of seasonal dishes with every visit. .



30 September 2010

F i r s t

- | | |
|--|----|
| local bibb lettuces. pickled local blueberries. | 9. |
| chevre dressing. toasted walnuts. | |
| fried local okra. pickled pole bean relish. | 8. |
| sweet tomato confiture. | |
| local african squash soup. morita spiced fuji apples. | 8. |
| sorghum foam. apple cider gastrique. | |

S e c o n d

- | | |
|--|-----|
| wood oven roasted georgia white shrimp. arugula pistou. | 14. |
| pickled peach. sweet peppers. roasted garlic. house pepper sauce. | |
| wood oven roasted sweetbreads. muscadine syrup. | 14. |
| smoked apple and parsnip hash. roasted chicken jus. | |
| pan roasted day boat scallop. roasted corn and truffle puree. | 15. |
| radish. fennel. crowder pea salad. | |
| sweet herb risotto. hakurei turnip puree. | 14. |
| beet. turnip. pickled onion. parsley. | |

T h i r d

- | | |
|--|-----|
| pan roasted columbia river sturgeon. caramelized fennel puree. | 32. |
| deconstructed romesco. fennel. arugula. | |
| wood grilled hudson valley duck breast. southern creamed corn. | 29. |
| roasted white chanterelles. local okra. parsnip puree. herb salad. | |
| wood grilled berkshire pork loin. smoked squash puree. grilled bacon. | 28. |
| alsatian cabbage. roasted hakurei turnips. smoked pork glace. | |



NIGIRI:

Sushi a-la-carte, comes as a pair

Aji - Spanish Mackerel	3.95
Ama-Ebi - sweet shrimp	5.95
Anago - sea eel	5.95
Awabi - abalone (seasonal)	5.95
Ebi - shrimp	5.95
Hamachi - Yellow Tail	5.50
Hirame - Halibut	5.50
Hokkigai - Surf Clam	5.95
Hotate - scallop	5.95
Ika - squid	5.95
Ikura - Salmon roe	5.95
Iku-Tama - Salmon roe with Quail eggs	5.95
Inari - fried tofu pouch stuffed with Sushi rice	5.65
Kani - real crab meat	5.95
Katsuo - Bonito (Skipjack Tuna)	5.95
Kazunoko - Herring roe	5.95
Kodako - baby octopus	5.95
Maguro - Tuna	5.50
Mirugai - Long Neck Clam	5.95
Saba - Mackerel	5.95
Sake - Salmon	5.50
Smoked Sake - smoked Salmon	5.50
Shiro Maguro - White Tuna	5.50
Suzuki - Striped Bass	5.50
Tai - Red Snapper	new! 5.50
Tamago - cooked egg	5.75
Tobiko - Flying Fish roe	5.95
Tobi-Tama - Flying Fish roe with Quail eggs	5.95
Tako - octopus	5.95
Toro - Tuna belly	5.95
Unagi - fresh water eel	5.95
Uni - Sea Urchin	5.95
Uni Tama - Sea Urchin with Quail eggs	5.95

MAKI:

Rolls, cut to 4 to 8 pieces

A'S ROLL	5.95
soft shell crab, avocado , cucumber, crab meat topped with Unagi & special sauce	
ALAMEDA ROLL	5.95
cucumber, real crab meat, Unagi & Tobiko wrapped with sliced cucumber topped with house sauce	
ALASKA ROLL	5.95
grilled Salmon skin & vegetables	
BAY SCALLOP	5.95
crab meat & avocado topped with baked scallops and house special sauce	
BOSTON ROLL	5.95
real crab meat & cucumber	
CALIFORNIA ROLL	5.50
crab & avocado	
CA DELUXE	5.95
California roll with Unagi	
CATERPILLAR	5.95
Unagi & cucumber wrapped w/avocado	
CHERRY BLOSSOM	5.95
Tuna, Salmon & avocado	
CHUCKY	5.95 NEW!
Shrimp Tempura, cucumber, crabmeat rolled in soybean wrapper, topped with Unagi, Ebi, Unagi sauce, peach sauce, Tobiko and green onions	
CRAZY HORSE	5.95
Tuna, Hamachi, Salmon, avocado & vegetables	
CRAZY MONKEY	5.95
Yellow Tail, Salmon, Eel, Tobiko & cucumber	
CRISPY	5.95
Tuna, Hamachi, Salmon & Avocado, deep fried	
CRUNCHY	5.95
spicy, crunch, crab, shrimp & cucumber	
DYNAMITE	5.95
spicy, Yellow Tail, Salmon, Tuna & Halibut deep fried with house special sauce	
GOLDEN GATE	5.95 NEW!
avocado, crabmeat, cucumber, asparagus, mango, Tobiko, deep fried squid with mango sauce	

MAGIC FINGERS SUSHI

264 Ponce de Leon AV
Atlanta, GA 30308
(404) 815-8844
www.mfsushibar.com

Sunday - Thursday: 11am to 11pm
Friday & Saturday: 11am to 1am

Make reservations!

MF Sushibar was founded by the Kinjo brothers, Alex and Chris, whose complementary talents are the core of the midtown namesake. Chris is a renowned sushi chef who has shared his innovative approach to the sushi making craft in restaurants across the U.S. for more than a decade. His amazing use of his hands in creating his renowned dishes earned him the "Magic Fingers" nickname from his peers. Chris' respect and passion for the art of sushi have earned him the reputation as one of the country's most creative and accomplished sushi chefs.

Alex utilized his extensive background in art to personally design many of the features offered in the restaurant, including the menus, advertising and stylish, yet inviting décor.

FRENCH AMERICAN BRASSERIE

30 Ivan Allen Jr. Blvd.
Atlanta, GA 30308
(404) 266-1440

Monday - Thursday: 11:30am - 10pm
Friday - Saturday: 11:30am - 11pm

Nestled in the heart of Downtown Atlanta, with panoramic views of the city skyline and the charm of a brasserie from centuries past, F.A.B. offers traditional French fare with American steaks and chops.

Formerly known as Brasserie Le Coze, the Lenox Square restaurant which was opened in 1994 by Maguy more and Gilbert Le Coze, of the legendary Le Bernardin in New York.

The restaurant was closed in 2006, due to the Neiman Marcus expansion and was relocated downtown, in the Southern Company building, at 30 Allen Plaza. FAB is steps away from Centennial Olympic Park, the Georgia Aquarium and the Georgia World Congress Center.



SAMPLE DINNER MENU

ENJOY FRENCH ROLLS WITH BUTTER OR...

Salmon Rillettes 4 • Nicoise Olive Tapenade 4 • Artichoke, Lemon Tapenade 4

OYSTERS & SHELLFISH

(Mignonette, American Cocktail, French Cocktail & Drawn Butter Available)

Oyster Du Jour 2.5

Gulf White Shrimp 2

Beau Soleil 2.5

8oz King Crab 22

Blue Point 2.5 8 oz Maine Lobster 25

PLATEAUX DE FRUITS DE MER

Le Petit 59

Le Grand 99

(Oysters, Clams, Mussels, King Crab, Shrimp and Lobster)

SALAD

Belgium Endive diced tomato, chives, Roquefort crème fraîche 10

Roasted Beet Tartar fresh ricotta, 10 year aged balsamic, cress, black pepper oil 10

Springer Mountain Chicken Liver baby spinach, cherry tomatoes, hard boiled egg, sweet and sour onion, aged balsamico 13

HORS D'OEUVRES

Ahi Tuna Carpaccio lemon, italian extra virgin olive oil, chives, maldon sea salt 12

boudin blanc duck and pork sausage, french green lentils, cipollini, chicken jus 10

Escargots A La Bourguignonne pernod, garlic, butter, croutes

12

Manila Clams A La' Basquaise spanish chorizo, sweet peppers, pastis 14

Moules Mariniere cream, white wine, parsley, butter 14

Foie Gras Terrine strawberry rhubarb jam, maldon salt, shortbread, pistachio 17

ENTREES

Orchiette chicken sausage, rapini, pequillo pepper, ricotta, brown butter 15

young chicken "ballotine" pistachio, lacinato kale, bacon, truffle pans jus 22

Coq Au Vin red wine braised leg and thigh, bacon, english peas, egg noodles 23

Duck Confit haricot verts, glazed baby carrots, garlic frites, garlic jus 1 Leg 15 • 2 Legs 22

beef cheek "bourguignon" salsify, cipollini onion, fingerling potato chips, burgandy 21

FISH

Skate Wing spinach, new potatoes, pantelleria capers, brown butter 22

steelhead trout contit baby root vegetables, crispy ceci peas, smoked trout roe, sauce vierge 25

wild striped bass fregola, marcona almond, butternut squash, piperade emulsion, chorizo oil 28

Georges' Bank Sea Scallops cauliflower, truffle, raisin and caper emulsion 30

STEAKHOUSE

12 Oz. riverview farms, Berkshire Pork Chop 23

8 Oz. Creekstone, marinated Skirt Steak 17

10 Oz. Mishima Ranch, Wagyu Flank Steak 24

14 Oz. Harris Ranch,dry aged Rib Eye 28

14 Oz. Harris Ranch,dry aged N.Y. Strip Steak 30

10 Oz. Australian Lamb Loin 30

THE Peasant

Restaurants

THE PEASANT BISTRO
 250 PARK AVENUE WEST
 ATLANTA, GA 30313
 (404) 230-1724
www.peasantatl.com

Sunday-Thursday 11am - 10pm
 Friday & Saturday 11am - 11pm

The PEASANT Bistro is a cosmopolitan, dramatic, two-story restaurant overlooking Centennial Park and the Atlanta Skyline. Featuring fresh, seasonal cuisine, the menu consists of delicious, traditional bistro favorites with French and Mediterranean influences.

Warm and inviting, PEASANT bistro offers relaxed dining in a romantic atmosphere. With intimate dining nooks and soft lighting, it will spark the senses and ignite the taste buds. Situated in the heart of downtown, PEASANT bistro is the perfect spot for Atlantans and travelers seeking a true in-town experience.

The private dining room, located upstairs, can host large parties and be divided beautifully to accommodate more intimate gatherings. Whether rehearsal dinners, business functions, celebrations, or reunions, PEASANT bistro offers many options to suit your specific needs.

Featuring Executive Chef Michael Patria



FIRST COURSE

Duck Confit	\$9
Braised Napa Cabbage/Bacon/Port Wine Reduction	
Calamari	\$9
Fried/Roasted Red Pepper/Lemon/Herbs	
Mussels au Nage	\$11
Thyme/Lavender/Shallots/Garlic Cream/Pinot Grigio	
Crab Cakes	\$12
Spiced Tomato Cream	
House Cured Salmon	\$11
Chive Pancake/Caviar/Fennel Cucumber Salad	
Tuna Tartare	\$14
Cucumber/Radish/Shiitake/Lemon-Soy Vinaigrette	
Torchon of Foie Gras	\$12
Pickled Onions/CROUTONS/Port Reduction	

SOUPS & SALADS

French Onion Soup	\$6
Caramelized Onions/Beef Broth/Swiss Cap	
Soup of the Day	\$6
Caesar	\$6
Charred Red Onion/Lemon/CROUTON/Roasted Garlic Dressing	
Seckel Pear	\$8
Local Baby Lettuces/Hazelnuts/Honey/Gorgonzola Vinaigrette	
Hearts of Palm	\$8
Blood Orange/Navel Orange/Avocado/Blood Orange Vinaigrette	
Wedge	\$6
Baby Iceberg/Tomato Compote/Cucumber/Radish/	
Mustard Peppercorn Dressing	
Roasted Beets	\$7
Goat Cheese/Pine Nuts/Orange Vinaigrette	

SIDES \$5

Macaroni and Cheese	Frites
Haricot Verts	Brussel Sprouts
Spiced Cheese Grits	Pommes Puree
Sauteed Spinach	

ENTREES

Ashley Farms Chicken	\$17
Exotic Mushrooms/English Peas/Vermouth Pan Jus	
Duck Breast	\$22
Braised Napa Cabbage/shitake Mushrooms/	
Orange Soy Glaze	
Braised Short Ribs	\$19
Carrot/Cippolini/Yukon Gold Mashed/Pan Jus	
Pumpkin Ravioli	\$14
Wild Mushroom/Asparagus/Beurre Noisette	
Loup de Mer	\$25
Fennel/Onions/Ramps/Baby Carrots/	
Lobster Citrus broth	
Pan Seared Scallops	\$25
Cauliflower Puree/Broccoli Rabe/	
Caper-Raisin Sauce	
Seared Salmon	\$21
Coconut Jasmine Rice/Tamarind Eggplant/Asparagus	
Mild Red Curry	
Atlantic Cod	\$21
Chorizo/Celery/White Beans/Fennel/Garlic Broth	
Shrimp and Grits	\$18
Prawns/Spiced Cheese Grits/Andouille Sausage/	
Tomato Cream	
Lamb Tagine	\$19
Braised Lamb/Carrot/Onion/	
Minted Israeli Cous Cous/Moroccan Spices	
White Marble Farms Pork Chop	\$18
Sweet Corn Bread Pudding/Haricots Verts/	
Smoky Pork Pan Jus	
Lamb Loin	\$26
Fingerling Potatoes/Chanterelles/Zucchini/	
Cippolini Onion/Lamb-Truffle Jus	
Meyer Ranch Rib-Eye	\$31
Pommes Puree/Sauteed King Trumpet Mushrooms	
Manhattan Filet	\$33
Pommes Puree/Asparagus/Shiraz Jus	
Au Poivre N.Y. Strip	\$30
Pomme Frites/Mixed Greens/Brandy Peppercorn Sauce	



Giovanna's

ITALIAN KITCHEN

GIOVANNA'S

1375 VIRGINIA AVENUE

EAST POINT, GEORGIA 30344

404.762.6755

www.giovannasitaliankitchen.com

M - Th 4pm - 11pm
Fri - Sat 5pm - Midnight
Closed Sunday

APPETIZERS

BRUSCHETTA \$5.95
Toasted ciabatta slices topped with garlic, tomato, and basil.

FRIED CALAMARI \$8.95
Fried calamari served with marinara.

BARBEQUE SHRIMP \$10.50
Large Shrimp from our Southern Gulf Coast spiced with Cajun Seasonings and Cream finished, then pooled over roasted Yellow Pepper Grits. Delicious!

CONFETTI DIP \$5.95
A blend of Garden fresh vegetables and creamy Cheese with just a touch of Jalapeno for spice. Served with crispy Pita Chips.

CRAWFISH AND CRAB CAKES \$7.25
Plump Crawfish and Lump Crab pair up to make these fabulous treasures. Served on Chipotle Remoulade with Mango Relish.

FIVE CHEESE TORTELLINI \$6.95
Fontina, Ricotta, Mozzarella, Romano, and Parmesan Cheeses stuffed in Pasta pockets. Herb encrusted and flash fried. Served with Lemon-Tomato Marinara.

FRIED OYSTERS CANAPES \$7.25
Toasted Baguette Slices topped with a creamy Spinach, Artichoke and Brie spread. The, crowned with crispy Fried Oysters.

STUFFED ARTICHOKE \$9.50
A succulent Artichoke from the Mid Coastal region of California filled with a savory blend of Mushrooms and herb treated Bread Crumbs. Then, topped with Lump Crab and Parmesan and glazed in the broiler. Served on a pool of our signature Crawfish Cream Sauce.

SKEWERED SHRIMP COCKTAIL \$8.95
Jumbo Gulf Shrimp bathed in a spicy Boil served chilled with a spicy Cocktail Sauce.

SHRIMP BISQUE \$4.25 / \$5.50
Back by popular demand.

SOUP OF THE DAY \$3.25 / \$4.25
Your server will describe today's specialties.

ENTREES

GROUPER MILANO \$18.95
Filet of grouper lightly dusted with flour, sauteed in extra virgin olive oil and topped with our spicy chili-pepper sauce.

LEMON CAPER TILAPIA \$15.95
Filet of farm-raised tilapia sauteed in extra virgin olive oil and finished with our lemon-butter sauce and capers.

AGED ANGUS NEW YORK STRIP \$26.95
A 13-ounce Certified aged Angus Strip served with twice-baked potato and rustic herb breaded onion Rings, vegetables, and a side salad.

BACON-WRAPPED SHRIMP \$17.95
Served over creamy White Cheddar Grits and finished with Homemade Tomato Jam. Served over braised Spinach.

CEDAR PLANKED SALMON \$19.95
Garnished with Black Bean Salsa and served with Jalapeno Rice.

CHICKEN PICATTA \$15.95
Chicken Breast lightly treated with seasoned flour, pan sauteed and finished with a Lemon Caper Picatta Sauce. Served with Pasta tossed with Alfredo.

FILET MIGNON \$27.95
Served on a pool of our famous Crawfish Cream Sauce. Served with creamy Garlic Roasted Mashed Potatoes.

FISH TACOS \$12.95
Thick cuts of Tilapia Filet, fried and served in Tortilla Shells filled with "special" slaw and Pico diGallo. Served with Jalapeno Rice.

GRILLED SALMON SALAD NICOISE \$13.95
Traditional Nicoise of Baby Spinach and Arugula, garnished with Green Beans, new Potatoes, Tomatoes and Purple Onions. Topped with a Grilled Salmon Filet.

GROUPER FLORENTINE \$23.95
Grouper Filet served over sauteed Spinach. Garnished with bronzed Artichokes and drizzled with a light Lemon Caper Sauce.

Giovanna's is a Casual Italian dining restaurant featuring made from scratch Lasagna, Italian pasta and Pizza Napolitana, prepared in 700 degree Brick Ovens.

Also known for our delicious Angus steaks grilled with Rosemary infused Olive Oil in addition to our Veal & Seafood specialties.

Our freshly prepared desserts include Tiramisu, Spumoni and assorted cakes. Our specialty menu is complimented by an excellent selection of Italian and American wines to match your meal perfectly.

Enjoy a memorable evening of great food and relaxed atmosphere while in Atlanta.

Giovanna's Italian Kitchen is also available for on-site private parties and business events and/or off-site catering.

main courses

fried rice

Traditional Fried Rice

Pineapple Fried Rice (Contains Cashew Nuts)

Basil Fried Rice *

entrées

Served with a Side of Jasmine Rice

Classic Thai

Additional complement available: Fish \$5

Kang Dang - Red Curry *

A complex spicy red curry dish mixed with a variety of fresh vegetables including egg plant and zucchini and accented with a hint of Thai basil

Kang Keaw Wan - Green Curry **

Made from young chili peppers, this Green Curry dish is not shy on spice! Complete with bamboo shoots, mixed vegetables and complimented with a coconut milk base to cool things off

Panang

A Thai classic prepared with a balance of rich aromatic flavors accented with Kaffir Lime leaves and Thai basil

Massamun Curry (Contains Cashew Nuts)

Highlighting the quintessential tamarind spice, this asian styled curry dish boasts big flavor and is the perfect comfort food with a mix of potatoes and carrots

Pad Kraprao - Basil Stir Fry *

Probably the biggest staple in Thailand, this dish keeps it simple with a basil and bell peppers sauce, onions, and basil stir fried with your choice of meat

Samros - Three Flavored Stir Fry *

Blending sweet, sour, and spicy, this stir fry dish combines mushrooms, zucchini, onions, and mild peppers

Pad King - Ginger Stir Fry

Light Mushrooms, onions, red/ green bell peppers, carrots, and ginger stir fried with your choice of meat

+ add a complement

tofu \$1 veggies \$1 chicken \$2 beef \$2 shrimp \$3 mixed seafood \$5

* Medium Spicy ** Hot *** Thai Hot upon request

Additional charges will apply when two or more complements are added.

9 noodles

9

Pad Thai (Contains Peanuts)

Pad Thai Glass Noodle (Contains Peanuts)

Pad Z U - Wide Rice Noodle w/ Black Soy Sauce

Pad Kee Mao * - Wide Rice Noodle w/ Basil Sauce

Specialties

Golden Red Snapper

17

Cook to perfection our "Izumi Tai" is topped with a light ginger sauce and delicate aromas. This entrée will melt in your mouth and stands as our house favorite

Double Soft Shell Crabs

16

Crispy soft shell crabs smothered in a heady curry sauce blended with a mix of vegetables and rice.

Spicy Mixed Seafood *

16

Combining scallops, shrimp, and squid and topped with a perfect basil and red bell pepper sauce

Roasted Duck *

26

Half duck served with spicy red curry sauce mixed with a variety of vegetables, tomatoes and exotic longan fruit

Vegetarian

All our main entrées can be served with vegetables or tofu

Note, If you have restrictions to what ingredients, sauces, or utensils can be used to prepare the food, please alert your server



A large, shallow white bowl filled with a rich, reddish-brown curry. The curry contains chunks of meat, possibly chicken or pork, and various vegetables like green beans and red bell peppers. It's garnished with fresh green onions and a sprig of basil. The bowl is positioned on the left side of the page.

SPOON THAI RESTAURANT

www.spoonatlanta.com

WEST SIDE:

768 MARIETTA STREET, SUITE A
ATLANTA, GA 30318
404.522.5655

11.30am-10pm Monday-Thursday
11.30am-11pm Friday
5pm-10pm Saturday-Sunday

EAST SIDE:

749 MORELAND AVE. SUITE C105
ATLANTA, GA 30316
404.624.4713

Mon - Thursday
12.00AM - 3.00PM
5.00PM - 10.00PM

Friday

12.00AM - 3.00PM
5.00PM - 11.00PM

Saturday 5.00PM - 11.00PM

Sunday 5.00PM - 10.00PM

Spoon brings you an authentic taste of Thailand complemented by Chef Aim's personal touches of spice and composition. Stop by for a quick lunch or hangout for dinner and drinks. Spoon's staff is sure to deliver neighborhood style service with food you'll be coming back for.

"Best Thai Restaurant, 2009."
— Creative Loafing

...you can cool right off with bartender Aaron Chamberlain's canary-yellow paradise martini, a summery concoction of all-the-rage lychee liqueur, Grey Goose pear and pineapple juice. Just one is likely enough to put you in the passenger seat on the way home, but at least you'll be refreshed..." — KIRSTEN OTT Sunday Paper

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MCCORMICK & SCHMICK'S

190 MARIETTA STREET
ONE CNN CENTER
ATLANTA, GA 30303
404.521.1236

600 ASHWOOD PARKWAY
ATLANTA, GA 30338
770.399.9900

www.mccormickandschmicks.com

McCormick & Schmick's

SEAFOOD RESTAURANT

SAMPLE MENU, 2010

CHEF LINCOLN'S RECOMMENDATION

"WILD" Chilean Cuttlefish

Cuttlefish is Related to both the Squid and Octopus. Cuttlefish has a Medium texture and a Mild Sweet flavor.
Parmesan Crusted with Linguini Pasta, Spinach, And Lemon Caper Butter \$23.95

JUAN DE FUCA, WA KING SALMON
GEORGES BANK, MA SEA SCALLOPS
PEL, MALPAQUE OYSTERS
KEY WEST, FL RED SNAPPER
QUEPOS, COSTA RICA TILAPIA
PEL, BEAU SOLEIL OYSTERS
ASSATEAGUE CHANNEL, VA CLAMS
TENNESSEE RIVER, TN CATFISH
ST. GEORGE, CAN ATLANTIC SALMON

SMALL PLATES

WILD Caught Georgia Tempura Shrimp with a Sweet Thai Chili Sauce	7.95
Fried Green Tomato Napoleon with Marinara & Goat Cheese.....	6.95
Crab Cake with Fennel Citrus Salad and Orange Vinaigrette Dressing	12.95
Crab and Conch Fritters with Remoulade Dipping Sauce	7.95
Fried Green Tomatoes with Sherry Dipping Sauce	4.95
Coconut Shrimp with Thai Chili Dipping Sauce and Fruit Salsa.....	8.95
Thai Chicken Rolls with Asian Barbeque Sauce	5.95
Fried Calamari with Fire Roasted Marinara and Parmesan	6.95
Crab and Bay Shrimp Artichoke Dip	7.95
Steamed Mussels in a Curry-Coconut Milk Broth	8.95

SEAFOOD BAR

*Blue Point Oysters.....	Oyster Bay, New York.....	1.95 each
*Chincoteague Oysters.....	Little Oyster Bay, Virginia	1.95 each
*Malpique Oysters.....	Prince Edward Island, Canada	2.25 each
*Beau Soleil Oysters	Prince Edward Island, Canada	1.95 each
*Small Oyster Sampler.....	One Each of Today's Oysters.....	6.95
*Large Oyster Sampler.....	Two Each of Today's Oysters	13.95
Chilled, Spiced Jumbo Prawns with Traditional Cocktail Sauce.....		2.25 each

SUSHI & SASHIMI

*Ahi Tuna Tartare	Tossed at Your Table with Capers, Chopped Egg, Red Onions and Dijon	9.95
*Salmon Lomi Lomi	Tossed at Your Table, Chopped Tomatoes, Pineapple, Onions, Lime Juice	8.95
*California Roll.....	9.95
*Spicy Tuna Roll.....	8.95
*Sashimi Combination Platter Salmon and Ahi	13.95	
*Ahi Tuna Tostados with Wasabi Cream	11.95	

SOUPS & SALADS

Seafood and Corn Chowder	Cup	3.25	Bowl	5.55
Crab Bisque with Sherry Lump Crab	9.95		
House Salad with Blue Cheese Crumble and Glazed Walnuts	6.95		
Tomato Mozzarella Salad with Basil and Balsamic Reduction	7.95		
Classic Caesar Salad Garlic Croutons and Parmesan Cheese	6.95		
Roasted Beet Salad with Goat Cheese Drizzled with Balsamic EVO.....	7.95		
The Wedge Iceberg Tomato, Cucumber and Blue Cheese Dressing	5.95		
Chop Salad Bacon, Bleu Cheese and Green Olives.....	6.95		
Stacked Seafood Cobb Salad with Grilled Shrimp.....	15.95		

STEAKS & CHICKEN

ALL OUR STEAKS ARE 21 DAY AGED, USDA MIDWEST CORN FED BEEF	
6 oz Filet Mignon Maitre d' Butter	27.95
Maple Brined Smoked Chicken with Mashed Potatoes	16.95
9 oz Top Sirloin	
Served with Demi Glaze or Blue Cheese Cream Sauce.....	21.95
14 oz New York Strip Maitre d' Butter	33.95
Kobe Cheesburger	
with Pepper jack and Jalapeno Honey Mustard	14.95
9 oz Filet Mignon with Maitre d' Butter	32.95
12oz Ribeye with Chili Onion Rings.....	23.95

STEAK AND SHRIMP COMBINATIONS

Jumbo Stuffed Shrimp and your Favorite Cut of Steak
9oz Top Sirloin \$26.95 or 6oz Filet Mignon \$29.95
And for Dessert, Our Signature Crème Brûlée

MCCORMICK & SCHMICK'S SPECIALTIES

Add our Garden Salad to any Entree for \$3.95

Costa Rican Tilapia Quepos, Costa Rica	6.95
Cashew Crusted with a Jamaican Spiced Rum Butter Sauce	19.95
Atlantic Salmon St. George, Canada	24.95
Stuffed with Blue Crab, Bay Shrimp and Brie	24.95
Ahi Tuna Hilo, Hawaii	22.95
Seared Rare with Crab Roll, Pickled Ginger and Wasabi	26.95
Chilean Sea Bass Punta Arenas, Chile	23.95
Sesame Crusted Medallions with Spinach and Soy-Sherry Reduction	23.95
Ahi Tuna Steak Hilo, Hawaii	21.95
Seared RARE with Pepper Crust, Stir-Fry Veg and Ponzu Sauce	22.95
Grouper Tacos Key West, Florida	21.95
Blackened with Avocado Salsa, Pico de Gallo and Cilantro Cream	21.95
TROUT Oscar Morganza, Georgia	22.95
Grilled with Broccolini and Hollandaise Sauce	22.95

SEPTEMBER CHEF'S SELECTIONS

Sushi Rainbow Roll	11.95
Crab Salad, Ahi Tuna, Fresh Salmon and Hamachi.....Half...6.95....Full...11.95	
Tenderloin with Mushroom Ravioli	19.95
Swiss Chard, Gorgonzola Cheese & Pinot Noir Sauce.....	
Roasted Stuffed Salmon	23.95
Stuffed with Spinach Sun-Dried Tomato and Artichokes.....	
Red Snapper (Key West, Florida)	22.95
Potato Crusted with Lobster Cream and Fennel Scented Brussels Sprouts.....	
Simply Grilled Sockeye Salmon Steak (Juan de Fuca, Puget Sound)	25.95
Mixed Vegetables and Avocado Salsa.....	

Seasonal Side Dishes

Fennel Scented Brussels Sprouts	3.95
Wild Rice Pilaf	2.95

~ Perfectly paired with ~
Kemwood, Pinot Noir

By the glass 14.00 By the bottle 42.00

SOUTHERN FAVORITES

Catfish Fried with Collard Green, Fried Green Tomatoes and Corn Butter	19.95
WILD Caught Georgia Fried Shrimp with Cole Slaw and French Fries	21.95
Vegetable Linguini with your choice of Marinara or Creamy Alfredo Sauce	17.95
Shelfish Linguini with Shrimp, Clams, Mussels and Vodka Pomodoro	19.95
BBQ Shrimp and Cheese Grits with Caramelized Onions and Andouille	21.95
Seafood Mac and Cheese with Bay Scallops, Shrimp and Rigatoni Pasta	18.95

TRADITIONAL SEAFOOD

Atlantic Salmon Cedar Roasted with Northwest Berry Sauce	21.95
Fish and Chips with French Fries, Coleslaw and Tartar	17.95
Rainbow Trout Almond Crusted with Vidalia Onion and Raisin Marmalade	19.95
Lump Blue Crab Cake Pan Seared With Fennel and Watercress Salad	23.95
Tilapia Parmesan Crusted with Capers, Chives and Lemon Butter Sauce	19.95

SIDE DISHES

French Fries	2.95
Garlic Mashed Potatoes	3.95
Wild Rice Pilaf	2.95
Poblano Cheese Grits	3.95
Vegetable Cole Slaw	2.95
Macaroni and Cheese	3.95
Sautéd Spinach	4.95
Green Beans and Carrots	3.95
Steamed Broccolini	5.95
Roasted Vegetable Medley	2.95
Mushroom Risotto	4.95
Sweet Potato Fries	3.95

*One CNN Center, 190 Marietta Street NW, Suite 200, Atlanta, Georgia 30303 (404) 521-1236

* Consuming raw or undercooked seafood and meats may increase your risk of food-borne illness.

RMICK

MICK'S

ESTAURANTS



WINE OF THE MONTH

Sonoma-Cutrer Chardonnay, Russian River Ranches, CA

Russian River Ranches is a cuvee crafted from several estate vineyards, each contributing its own distinct personality. Pretty aromas of jasmine and rose petal give way to tropical fruits like pineapple and mango. Roasted hazelnuts joins nougat and almond butter, finishing with a touch of lime & lychee fruit. Medium-weight and clean with a wonderful acid backbone, the wine expands in the glass, offering up grapefruit, lemon, pear & kumquat with subtle vanilla bean and herbal mushroom. The lingering finish displays hints of minerality, along with apple, lime and a surprising kiss of strawberry. This wine has it all!

Glass: 5 oz..... 11 **8 oz.** 15 **Bottle:** 52

SPARKLING WINES

92 pts.	Taittinger Brut La Francaise, Reims, France	100
	Mumm Napa, Brut Rose, Napa Valley, CA.....	49
91	Chandon Brut Sparkling, Napa Valley, CA.....	10.....38
	Schramsberg Vineyards, CA	91
91	Moet & Chandon Imperial, Epernay, France	66

CRISP, REFRESHING WHITES		
Beringer, White Zinfandel, CA	6.....9.....26	
Chateau Ste Michelle, Riesling, WA	7.....9.....25	
Columbia Riesling, WA	30	
Wente Vineyards, Riverbank Riesling, CA.....	8.....11.....29	
Saint M, Riesling, Germany	30	
Columbia, Gewurztraminer, WA.....	30	
Conundrum, White Blend, CA	58	
Parducci Wine Cellars, "Sustainable White", CA	30	
Menage a Trois, White Blend, CA.....	8.....11.....30	
Indaba Chenin Blanc, Western Cape, South Africa	29	
Pine Ridge, Chenin Blanc-Viognier, Clarkburg, CA	49	
Jekel Vineyards Riesling, Monterey CA.....	37	
90 pts. Bonterra Vineyards, Viognier, CA 2007	11.....15.....48	
90 pts. Martin Codax, Albarino, Rias Bixias, Spain 2008	33	
Vinum Cellars "Vio" Viognier, CA	72	
Antinori Campogrande, Orvieto Classico, Italy.....	36	

SAUVIGNON BLANC

92 pts.	Nautlius, Marlborough, NZ.....	10.....13.....39
	Nobilo, Marlborough, NZ.....	8.....11.....29
	Brancott, Marlborough, NZ.....	39
92 pts.	Craggy Range Te Mana Road, Marlborough, NZ	73
92 pts.	Nobilo Icon, Marlborough, NZ 2008	49
	Honig, Napa Valley, CA.....	48
92 pts.	Cloudy Bay, Marlborough, NZ 2008.....	81

PINOT GRIGIO

92 pts.	Ecco Domani, Delle Venezie, Italy	7.....9.....25
92 pts.	King Estate Signature Pinot Gris, OR 2007	43
	J Vineyards, Russian River Valley, CA	11.....15.....42
	Estancia, California.....	33
	Santa Margherita, Veneto, Italy.....	60
	Sartori, Veneto, Italy	39
92 pts.	Swanson, Napa Valley, CA 2007	59

CHARDONNAY

92 pts.	Chateau Ste Michelle, Columbia Valley, WA	29
	Columbia Crest, Columbia Valley, WA.....	37
	A by Acacia, CA	8.....11.....29
92 pts.	Cuvalois, Carneros, CA 2007	79
90 pts.	La Crema, Sonoma Coast, CA 2007	49
	Frog's Leap, Napa, CA	87
90 pts.	Sonoma Cutrer Russian River Ranches, CA	11.....15.....52
	Rodney Strong, Chalk Hill, CA 2007	52
	Jordan, Russian River Valley, CA	82
	Wild Horse , Central Coast, CA 2008	40
	Chateau Ste Jean, Sonoma, CA	9.....12.....38
	Hess, Su'skol Vineyard, Napa Valley CA	68
	Stag's Leap Winery, Napa Valley, CA	73

HALF BOTTLE SELECTIONS

Piper Heidsieck.....	36
Caymus Conundrum.....	29
Kim Crawford Sauvignon Blanc.....	24
A by Acacia Chardonnay	19
Franciscan Magnificat Red Blend	48
Duckhorn Merlot.....	46
Ridge Lytton Springs Zinfandel	36
Mt Veeder Cabernet.....	49

The Nappa-Noma Napa and Sonoma Chardonnays	
A by Acacia Chardonnay, CA	
Apple, mango, fig and guava	
Sonoma Cutrer Russian River Ranches, CA	
Jasmine, rose petal, pineapple, mango, nut and lime	
finish	
Chateau St. Jean, Sonoma, CA	
Pear, mango, clove with a hint of vanilla	

Wine Flights

\$12.00

3 Shades of Red <i>From ruby to inky purple</i>
Kenwood Pinot Noir, Russian River, CA
Dark berry and cherry, with a touch of spicy clove
Penfold's Koonunga Hill, Shiraz Australia
Full bodied, grapey and intense with hints of berry and spice
Spellbound, Petite Sirah, CA
Jammy berries, mocha, and coffee

ABOUT THE 100-POINT SCALE

Ratings reflect how highly tasters regard each wine relative to other wines.

BARAONDA
710 PEACHTREE STREET
ATLANTA, GEORGIA 30308
404.879.9962 1
www.baraondaatlanta.com



Baraonda Caffe Italiano was opened in 2000 in the heart of Midtown. Over the years we have become a favorite for both Atlantans and visitors. We specialize in wood-fired brick pizzas, while also serving a variety of salads, pastas and other Italian specialties such as veal, risotto, lamb as well as daily fresh fish specials.

Friendly bartenders are ready to serve you a mixed drink or pour you a glass of wine from our full bar. Our wine list provides a great selection of over 125 wines. We have individually picked our wines to compliment our menus. We offer many bottles by the glass.

If you are looking for a relaxed yet upbeat neighborly atmosphere, Baraonda is the perfect place to meet up with friends or a night out with your family.

Over the years Baraonda has achieved many accolades, voted top 50 restaurant by the Atlanta Constitution, best of City Search, mentioned by Bon Appetit, top 100 by Atlanta Magazine, Zagat Rated just to mention a few.

ANTIPASTI & INSALATE

Zuppa	soup of the day	5
Olives	a mix selection of marinated olives	5
Calamari	domestic fried calamari, crushed red pepper, parsley, marinara sauce	8
Antipasto Misto	prosciutto, cacciatorini, mushrooms, artichokes, arugula, parmigiano	11
Bruschetta	with diced tomatoes, garlic, basil and olive oil	6
Carpaccio	raw beef, arugula, capers, parmigiano, lemon oil dressing	9
Vongole	clams, garlic, white wine, parsley, chili peppers	9
Caprese	fior di latte mozzarella, tomatoes, olive oil and basil	8
Cesare	romaine lettuce, croutons with classic caeser dressing	7
Gorgonzola	mix greens, arugula, gorgonzola, pears, pecans, dry cranberries, lemon honey dressing	10
Casa	mixed field greens, carrots, cucumbers, cabbage, red wine balsamic vinaigrette	7
Arugula	baby arugula, parmigiano, caramelized shallots, pancetta, lemon and olive oil dressing	8

PASTE

Linguini Pescatore	shrimp, clams, calamari, white wine, garlic, red chili, cherry tomatoes	19
Penne Vegetali	whole wheat penne, zucchini, yellow squash, peppers, eggplant, onion	15
Tagliatelle Funghi	shitake, portobello, button mushrooms in a light cream sauce, truffle oil	16
Rigatoni Norma	with fried eggplant, tomato sauce, basil, ricotta salata	13
Penne Salsiccia	Italian sausage, mushrooms, in a cream sauce	12
Lasagna Casalingha	lasagna sheets, meat ragu, bechamella, mozzarella, parmigiano	12
Ravioli	ravioli of the day	12
Penne Checca	roma tomatoes, mozzarella, basil, garlic, extra virgin olive oil	mkt
Spaghetti	with either tomato sauce or aglio e olio	9

side order 5

SECONDI

Costelette d'Agnello	sauté lamb loin chop, orange mint gremolata, mashed potatoes, green beans	23
Scallopine	veal scaloppini, mushroom, marsala wine sauce	17
Pollo alla Piccata	chicken breast, capers, lemon, white wine topped with poached cherry tomatoes, potatoes	15
Cotolette di Vitello	Veal chop, onion and cherry tomatoes, roasted potatoes	19
Pesce del Giorno	fresh catch of the day	mkt

PIZZE DELLA CASA

Margherita	tomato, mozzarella and basil	9
Capricciosa	tomato, ham, mushrooms, olives, artichokes, mozzarella	13
Romana	pancetta (Italian bacon) sun dried tomatoes, mozzarella, sauté onions	14
Fra Diavolo	tomato, spicy salami, mozzarella	11
Ortomisto	tomato, zucchini, broccoli, red peppers, onion, parmigiano	12
Prosciutto di Parma	tomato, Parma ham, mozzarella, arugula, parmigiano	16
Caprese	cherry tomato, buffalo mozzarella, basil	16
Ciociare	tomato, smoked mozzarella, red peppers, olives, goat cheese, basil	13
Specialità	cherry tomatoes, mozzarella, arugula, goat cheese	12
Rustica	cherry tomatoes, fontina, mushroom, olives, garlic	12
Quattro Formaggi	gorgonzola, mozzarella, fontina, provolone	12
Bianca	mozzarella, olives, goat cheese, parmigiano, diced prosciutto	12
Gamberi	pesto, shrimp, sliced tomatoes, mushrooms	13
Rollino	pizza roll with scamorza, goat cheese, cherry tomato, arugula	10
Calzone Vesuvio	ricotta, mozzarella, spicy salami, tomato sauce	12



WISTERIA RESTAURANT

471 NORTH HIGHLAND AVE.
ATLANTA, GA. 30307
(404) 525-3363

www.wisteria-atlanta.com

Sunday-Thursday 5:30 - 10:00 pm
Friday and Saturday 5:30 - 11:00 pm

APPETIZERS

CHILLED ORGANIC CARROT SOUP - 7

with radish granita and peanut brittle

CRAB BISQUE - 7

with Calvados goat cheese crème fraîche

MIXED GREENS - 6.5

with goat cheese, cherry tomatoes, champagne vinaigrette and crostini

ARUGULA AND GRILLED APPLE - 7

with honey-roasted pecan dressing and fried onions

CLASSIC CAESAR SALAD - 6.50

with Grana Padano, crisped capers and crostini

BALSAMIC POACHED STRAWBERRIES - 7

with baby frisse, bleu cheese, and candied walnuts

PIMENTO CHEESE DEVILED EGGS - 6

with pickled okra and spiced pecans

AHI TUNA AND CRISPY FLATBREAD - 10

avocados and fresh micro-greens in a citrus truffle vinaigrette

PRINCE EDWARD ISLAND MUSSELS - 11

in a charred vine-ripened tomato and herbed garlic broth

SOUTHERN FRIED OKRA - 7

with a spiced apple cider vinegar

SEARED SEA SCALLOPS - 11

over braised pork belly and radicchio with a bourbon molasses reduction

JUMBO LUMP CRAB CAKE - 12.5

over roasted corn and sweet pepper succotash

CORNMEAL FRIED CALAMARI - 9

with sweet and sour apricot sauce and wasabi crème fraîche

CRAWFISH AND CORN FRITTERS - 7.5

with a horseradish cream sauce

ENTREES

GEORGIA COASTAL SHRIMP AND Grits - 18

over stone ground corn grits with sautéed peppers and onions in a spicy shrimp broth

GRILLED CENTER CUT BEEF TENDERLOIN - 29

sharp cheddar, braised greens macaroni and cheese with a shallot, horseradish jus

ANCHO GRILLED ATLANTIC SALMON - 18.95

Watercress, avocado, orange, Vidalia onions, honey glazed peanuts in a ginger lime vinaigrette

HERB-CRUSTED RACK OF LAMB - 28

whipped potatoes with roasted asparagus, wild mushrooms and red wine jus

NORTH ATLANTIC SKATE WING - 19

pan-seared with lemon brown butter over stone ground grits and roasted asparagus spears

FRIED TENNESSEE BLUE CATFISH - 17

green tomato, okra and spicy crawfish ragout with remoulade

MOLASSES-RUBBED PORK TENDERLOIN - 18

sweet potato soufflé topped with an onion, apple and walnut relish

ALMOND ENCRUSTED GEORGIA MOUNTAIN TROUT - 19

sautéed haricot verts, corn, tomatoes, fingerling and baby red potatoes with a bacon vinaigrette

GEMILLI PASTA IN AN ARUGULA ALMOND PESTO - 15

tossed with sweet corn, roasted tomatoes and shaved Grana Padano

BEEF TENDERLOIN AND WILD MUSHROOM BURGER - 15

sweet potato frites and choice of cheese with a green tomato curry relish

ALL NATURAL SKILLET FRIED CHICKEN - 17

bacon braised collard greens with sweet corn pudding and mushroom-herb broth

Wisteria Restaurant is located in the historic Atlanta neighborhood of Inman Park

Housed in a building nearly a century old, our atmosphere is cozy & inviting. Our cuisine is contemporary American with a Southern twist sure to please every palate.

Come in and enjoy Chef Jason Hill's seasonal menu featuring items such as All Natural Iron Skillet Fried Half Chicken and Molasses-Rubbed Pork Tenderloin.

Wisteria prides itself on a diverse and extensive wine list served by a warm and knowledgeable staff.

With a Zagat rating of "Excellent," and similar reviews in Where to Dine, Atlanta, Bon Appetit, Wine Spectator, Atlanta Magazine, Jezebel, Georgie Trend, Best of City Search, and many others, we are sure you'll have a fantastic time!

MILLER UNION

999 BRADY AVENUE
ATLANTA, GA 30318
678.733.8550

www.millerunion.com

Lunch Tues - Sat 11.30 am to 2.30 pm.

Dinner Mon - Thu 5 to 10 pm
Friday and Saturday from 5 to 11pm.

At Miller Union, we believe in the partnership between chef and farmer. Our menu is based around the week's harvest; we take care to preserve the true flavors of our ingredients with a simple rustic preparation.

Owned by Steven Satterfield and Neal McCarthy, Miller Union's unique dining space sits on the site once occupied by the Miller Union Stockyards and contributes to the revitalization of Atlanta's dynamic Westside.

On the third Tuesday of every month, we offer family-style Harvest Dinner; visit our website for more information about our unique monthly offering.

Bon Appetit voted Miller's Union one of Atlanta's 10 Best New Restaurants in their September 2010 issue. But that's not the only one.

We've also been written up as one of Atlanta's best new restaurants in Atlanta Magazine, Food and Wine, Creative Loafing, Where Magazine, Jezebel, Metropolis, Creative Loafing, The Atlantan, Southern Living, Wine & Spirits, Travel & Leisure, The Sunday Paper, AJC's Most Memorable Meals, Knfire and Fork, The Daily Beast, and many, many more.

Come on in to find out why.

MILLER + UNION

LUNCH

STARTERS

feta snack ...4	4
seasonal soup of the day6	6
arugula, local lettuces, buttermilk dressing, benton's bacon 7	8
georgia apples, celery, local lettuces, shallot vinaigrette 6	8
country pork terrine with pickled vegetables & grilled bread9	9

SANDWICHES

farm egg salad & watercress7	7
chicken salad with celery, pecans, farm lettuces & fresh herbs8	8
house cured & smoked ham, red hill cheddar, honey-dijon 9	9
pecan, bacon, tomme melt with apples & arugula ...8	8
fried shrimp with shaved lettuce, tomato & remoulade13	13
"the daily grind" cheeseburger, all the trimmings & french fries13	13

ENTREES

pork sausage, field peas, heirloom tomato & pepper15	15
penne with country ham, sweet corn & fresh herbs12	12
smoked trout salad with local lettuces13	13
seasonal vegetable plate....14	14

SIDES

field peas4	4
fried okra4	4
yellow squash & zucchini4	4
sautéed green beans4	4
french fries4	4

DESSERTS

homemade ice cream sandwich5	5
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DINNER

STARTERS

feta snack	4
seasonal soup of the day	6
farm egg baked in celery cream with rustic bread	8
arugula, local lettuces, buttermilk dressing, benton's bacon	8
georgia apples, celery, local lettuces, shallot vinaigrette	7
country pork terrine with pickled vegetables & grilled bread	9
creamy grits fritters with country ham & thomasville tomme	5

ENTREES

griddled darby farms chicken, roasted okra with garlic & tomato	22
pan seared duck breast, sweet corn & butter bean succotash	28
grilled heritage pork loin with okra, corn, beans & tomatoes	27
sautéed quail, braised celery, farro with squash & pecans	22
skillet ny strip, creamy polenta, sweet pepper agrodolce	32
pork sausage, field peas, tomatoes, peppers	20
carolina flounder fillet, shelled peas & beans, watercress	26
grilled mountain trout, bacon, local potatoes, vidalia vinaigrette	19
low country shrimp & grits	19
seasonal vegetable plate	19

SIDES

field peas	5
eggplant caponata	5
sautéed green beans	5
fried okra	5
zucchini & yellow squash	5

DESSERTS

fudge brownie a la mode	7
coconut cream pie	7
apple-pecan cake, caramel ice cream	7
peach shortcake	7
ice cream of the day	3
selection of southern cheeses	13

BOCADO

BOCADO

887 HOWELL MILL ROAD
ATLANTA, GA 30318
404.815.1399
www.bocadoatlanta.com

Lunch Hours
Mon. - Fri. 11am to 2:30pm

Dinner Hours
Mon. - Sat. beginning at 5pm



We want our diners to feel at-home in our relaxed and innovative space in the heart of Atlanta's bustling West Midtown.

Our design is a literal translation of our passion for sustainable foods. Keeping with our commitment to simplicity, our restaurant's design reflects our love of all things natural. The restaurant utilizes organic, reused materials recreated in inventive and distinctive ways.

The unique elements merge to create a truly organic, comfortable aura from the lofted ceiling to the inviting banquettes.

The spacious patio is perfect for al fresco dining or an after-work cocktail, and our private dining room can accommodate everything from formal functions to small get-togethers.

Our communal table, centrally located in the heart of the modern space, is the epitome of the restaurants homegrown, organic atmosphere.

● dinner

SMALL PLATES

hearts of romaine, garlic-lemon dressing, croutons, parmesan	\$7
faro salad, cherry tomatoes, corn, cucumbers, avocado	\$8
bibb lettuce, cranberries, goat cheese, buttermilk dressing	\$8
heirloom tomatoes, avocado, green goddess, radishes, cucumbers	\$10
eggplant calabrese, buffalo burrata, rosemary, black olive toast	\$13
georgia peaches, pistachio & arugula pesto, local blueberries, duck prosciutto	\$11
deviled eggs, prosciutto, pickled red pearl onions	\$6
poached farm egg, creamed chanterelles, pork schnitzel, jus	\$12
local berkshire prosciutto, arugula, aioli, country bread	\$6
chicken liver "goodness", homemade apple sauce, bacon-onion toast	\$6
lump crab fritters, sweet corn & spicy pepper salad, mustard aioli	\$13
bread and butter, holeman & finch bakery, salted butter	\$5

ARTISINAL CHEESE 1/\$5 3/\$10 4/\$13

roquefort - sheep, france	snow white cheddar - goat, wisconsin
pecorino - sheep, italy	purple haze chevre - goat, california

PLATES

bocado burger stack, american cheese, house-made pickles, fries	\$12
roasted poblano & pimento cheese, bacon, fried green tomato, spicy sauce, tomato bisque	\$12
niman ranch rack of pork, borlotti beans, greens, baby turnips, pork jus	\$20
flat iron steak, carrots, sugar snaps, potato puree, jus	\$22
chesapeake flounder, succotash, elephant garlic, vidalia onion vinaigrette	\$19
orecchiette, genovese basil pesto, black cherry tomatoes, summer squash, whipped ricotta	\$17
pan roasted chicken breast, local grits, collards, white wine-tabasco sauce	\$18

4505 ASHFORD DUNWOODY RD NE
ATLANTA, GA 30346
(678) 205-5862

764 MIAMI CIR NE
ATLANTA, GA 30324
(404) 846-0449

M-Th 11am-11pm
F-Sat 5pm-12am
Sun 5pm-11pm

Once you walk through our door, you'll feel like you've stumbled upon the best-kept secret in the city.

Our festive, high-energy, interactive dining experience possesses an artsy setting as a backdrop with live entertainment and award-winning specialty tapas.

Come in and relax with us over a glass of wine, great food, and live Latin entertainment. You will surely fall for the ambience, food, and service!

We accomodate parties and a wide variety of events for private and business functions.

"This funky tapas destination in Miami Circle keeps packing 'em in. Is it the mojitos? Absolutely. But truth be told, there's a darned good authentic tapas menu lurking beneath that glass of muddled mint and rum. Slide your drink over and check it out: standards such as patatas bravas — decadent, crisp-edged potatoes with spicy Romesco sauce — and fried calamari pack a peppery punch."

Meredith Ford, Atlanta Journal-Constitution

eclipse di luna

restaurant & tapas bar

tapas.

tapas.

tapas.

tapas.

Cassava

Fried Yuca Root with Mojo
Dipping Sauce and Garlic Aioli
\$4.50

Quesos Espanoles

A Tasting of Spanish Cheeses with
Assorted Accompaniments \$5.95

Peixinhos da Horta

Sherry Batter Fried Green Beans
with Sea Salt \$3.95

Esparragos

Grilled Asparagus with Lemon &
Manchego Cheese \$4.50

Aguacate

Fresh Avocado with Fire Roasted
Corn Salad \$3.95

Queso Frito con Miel

Fried Goat Cheese with Caramelized
Onions & Honey \$4.75

Pan Fresco

A Plate of Sliced Ciabatta Bread
with Spanish Olive Oil
\$2.25

Pao de Queijo

Locally Made Brazilian Cheese Rolls
\$3.25
add Serrano Ham \$2.00

Coca de Trampo

Spanish 'Pizza' with Chopped
Vegetable Salad, Olives & Fontina
Cheese \$4.95

Caesar Salad

Romaine Lettuce with Manchego
Cheese, Piquillo Peppers
& Artichoke Hearts \$4.00

add Grilled Chicken or Shrimp/\$3

Paella Fideuâ

Vegetarian Paella with
Zucchini, Peppers, Peas,
Portobello Mushrooms,
Baby Artichokes & Spinach
cooked in Vermicelli Noodles
& Chili Broth.

Allow 35 minutes. \$20.00

Remolacha Rostisada

Roasted Beet Salad with Arugula,
Goat Cheese & Candied Walnuts
\$4.00

Aceitunas y Almendras

Assorted Marinated Olives &
Spanish Marcona Almonds \$4.95

Hummus

Black Bean Hummus with
Naan & Crudité \$4.25

Broccoli

Roasted Broccoli Florettes with
Traditional Romesco \$4.25

Tomate Fresco

Homemade Mozzarella,
Tomato & Basil \$4.50

Pan Catalán

Toasted Ciabatta Bread with Tomato,
Garlic, & Thyme Purée \$3.25

Patatas Bravas

Spiced Potatoes with Romesco
\$3.50

Executive Chef: Ofer Ayal

(678) 205-LUNA Park Place Atlanta, Georgia www.eclipsediluna.com

20% gratuity will be added to parties of six or more • No separate checks



FOX BROTHERS BBQ

1238 Dekalb Ave
Atlanta Ga 30307
404.577.4030

www.foxbrosbbq.com

Mon-Thursday: 11:00am-10pm
Friday and Saturday: 11:00am-11:00pm
Sunday: 11:00am-10:00pm

Fox Bros Bar-B-Q got their start in 2000 when Jonathan Fox got tired of not finding any bar-b-q that reminded him of what he grew up on in Texas.

Frustrated with all of the popular recommendations, he started cooking his own. In 2001 the brothers (Jonathan and Justin) had a party for friends which featured all you can eat bar-b-q, sides, all you can drink and live bands. The event became a yearly tradition and grew each year.

In 2004, Jonathan was introduced to the owners of Smiths Olde Bar, and began selling their style of Bar-B-Q at Smiths on Wednesday nights.

It eventually became seven days a week with Fox Bros having their own separate menu.

Finally, In 2005 Jonathan was laid off from his corporate job and you can guess the rest.

Now Fox Brother's has become a tradition in itself in Atlanta with rave reviews from customers and the media alike!



SIDES

(ask about our daily special sides)

Fries
Tater Tots
Onion Rings
\$2.95
Baked Beans
Potato Salad
Coleslaw
\$2.95 (box) or \$5.95 (pint)
Mac & Cheese
Collard Greens
Green Beans
Brunswick Stew
Brisket Chilli
Fried Okra
\$3.95 (box) or \$6.95 (pint)

DESSERTS

SOLID MEATS

(Our meats are all smoked onsite with Hickory wood)

PULLED PORK

Pound \$11.95
Half Pound \$5.95

BEEF BRISKET (SLICED/CHOPPED)

Pound \$13.95
Half Pound \$6.95

SMOKED CHICKEN

\$6.95
All white meat available for \$2 extra

BABY BACK RIBS

Whole Rack \$19.95
Half Rack \$9.95



SALADS

BBQ SALAD

Mixed greens topped with your choice of meat,
sliced red onions and tomatoes

\$8.95

HOUSE SALAD

Mixed greens topped with sliced red onions and tomatoes

\$5.95

DRESSINGS

Oil & Vinegar, Honey Mustard, Ranch, Bleu Cheese.

KIDS MEALS

(served with one side)

KIDS PULLED PORK SANDWICH

\$5.95

KIDS CHOPPED BRISKET SANDWICH

\$5.95

GRILLED CHEESE SANDWICH

\$3.95

CHICKEN FINGERS

served with Honey Mustard

\$5.95

CORN DOGS

\$4.95

DESSERTS

(ask about our daily special desserts)

HOMEMADE BANANA PUDDING

\$4.50

CHOCOLATE PECAN PIE

\$3.95

PEGGY'S PEANUT BRITTLE & PECAN BRITTLE

\$3.95



TAKE-OUT MENU

1238 Dekalb Ave. Atlanta, GA. 30307
404.577.4030 (fax) 404.577.4032
www.foxbrobbq.com

APPETIZERS

BASKET OF FRIES / BASKET OF TOTS

\$4.95

(add cheese for \$1 extra)

BASKET OF ONION RINGS

\$4.95

TEXAS FRIES

Fries smothered in our Brisket Chili, topped with melted cheese.
Half orders \$4.95 Whole orders \$7.95

THE TERMINATOR

Fries smothered in our Brisket Chili and topped with melted cheese.
Half orders \$7.95 Whole orders \$7.95

THE LOPEZ

Fries smothered in our Brisket Chili and covered in melted cheese.
Half orders \$7.95 Whole orders \$7.95

SMOKED WINGS

Hickory Smoked Chicken Wings served in our Smokehouse Wing Sauce.

Served with Ranch / Bleu Cheese.

6 Wings \$5.95

12 Wings \$10.95

24 Wings \$19.95

(All drums \$1 extra)

FRIED PICKLE CHIPS

Fried Pickle Chips served in batter, breaded and fried.

Served with Ranch.

Whole Orders \$5.95 Half Orders \$2.95

FRIED JALAPEÑO CHIPS

Pickled Sliced Jalapeño plated in batter, breaded and fried.

Served with Ranch.

Whole Orders \$5.95 Half Orders \$2.95

HALF & HALF

½ Fried Pickle Chips, ½ Fried Jalapeño Chips, served with Ranch.

\$5.95

STUFFED JALAPEÑO POPPERS

Fresh Jalapeño stuffed with our BBQ Ranch and sharp cheese.

Served with Ranch.

\$7.95

BOWL OF BROWNSWICK STEW

\$6.95

AWARD WINNING BRISKET CHILI

Topped with diced red onions and cheese.

Cup \$3.95

Bowl \$6.95

SANDWICHES & BASKETS

(served with one side)

PULLED PORK SANDWICH

\$8.95

(add coleslaw for 50¢)

Weekday Lunch Special with Fries Potato Chips
(Mon-Fri., 11am-3pm)

\$6.95

BEEF BRISKET SANDWICH

Served sliced or chopped.

\$9.95

RIB SANDWICH

4 ribs on the bone served on two slices of white bread.

\$9.95

SMOKED CHICKEN SALAD SANDWICH

Pulled smoked chicken, with mayo, diced celery
and white onion, and a slice of tomato.

\$8.95

PIMENTO CHEESE SANDWICH

Served cold or griddled.

\$7.95

VEGGIE BURGER

Served on a toasted bun with lettuce, tomato and red onion.

\$7.95

(add cheese for \$1)

FOX BROS. "BURGER"

Chopped Brisket topped with bacon, tomato, red onion,
pickles, melted pimento cheese and jalapeño mayo.

on a buttered, toasted sesame seed bun

\$10.95

SMOKED WING BASKET

6 smoked wings served with ranch or blue cheese.

\$9.95

All Drums for \$1 extra

CHICKEN FINGER BASKET

Served with Honey Mustard.

\$9.95

Don't forget to ask about our
daily Lunch and Dinner Specials.

PLATES

(all served with two sides)

PULLED PORK PLATE

\$10.95

BEEF BRISKET PLATE

served sliced or chopped

\$11.95

SMOKED CHICKEN PLATE

A half smoked chicken

\$11.95

All white meat available for \$2 extra

COMBO PLATE

Choose two meats

pulled pork/ beef brisket (chopped/sliced)/
½ chicken (white/dark) / 4 ribs/ 4 wings

\$14.95

THE BC PLATE

Choose three meats

pulled pork/ beef brisket (chopped/sliced)/
½ chicken (white/dark) / 4 ribs/ 4 wings

\$16.95

THE EVERYTHING PLATE

Choose four meats

pulled pork/ beef brisket (chopped/sliced)/
½ chicken (white/dark) / 4 ribs/ 4 wings

\$22.95

SMOKED WING PLATE

12 smoked wings served with ranch or blue cheese.

\$14.95

ALL DRUMS FOR \$1 EXTRA

VEGGIE PLATE

Choose four of our sides.

\$10.95

BABY BACK RIBS

(served with two sides)

HALF RACK PLATE

\$13.95

WHOLE RACK PLATE

\$22.95

BABY BACK COMBO

½ rack with one other meat

\$16.95

ECCO

40 7TH STREET, NE
ATLANTA, GA 30308
404.347.9555

www.ecco-atlanta.com

Dinner

Sunday - Thursday 5:30-10pm
Friday - Saturday 5:30-11pm

Bar opens at 4pm 7 days a week.

Since being named a "Best New Restaurant in America" in 2006 by Esquire, Ecco has quickly become one of Atlanta's, and the Southeast's, most recognized and renowned restaurants.

The seasonal European menu tempts with delicious meat and cheese boards featuring a myriad of different selections, housemade pastas, authentic wood-fired pizzas and mouthwatering desserts. The restaurant also features an adventurous, nationally-recognized wine list representing both boutique and well-known European vineyards with many exclusive selections.

Featuring award-winning design including an over-sized bar, a large, open-air patio and a breathtakingly beautiful main dining room, Ecco is completely unique, yet comfortable. Whether with a large party, enjoying a romantic dinner or simply having a bite at the bar, Ecco is sure to become one of your favorite intown neighborhood dining spots.

Located in the heart of midtown, with its soaring glass entrance and honed marble floors, its stunning over-sized bar, exhibition kitchen and wood-burning oven, Ecco embraces its classic roots while delivering an unmistakably modern, fresh and original dining experience.


MEATS & CHEESES one for 4.75, three for 14, five for 22
Meats

- PROSCIUTTO DI PARMA: farmhouse ham aged for 16 months
- ECCO SALCHICHON: pork salami with majoram, mace, and white pepper
- FINOCCHIONA: fennel-seasoned salami
- COPPA: cured pork shoulder
- SPECK: smoked prosciutto
- SAUCISSON SEC: mild pork salami with garlic
- SOPRESSATA: coarse pork salami with clove
- TOSCANO: beef and pork salami
- CULACCIA: domestic heirloom prosciutto
- BRESAOLA: house-cured organic beef eye round

Cheese in descending order from mild to pungent

- GREEN HILL: Georgia; cow's milk; soft
- CANA DE OVEJA: Spain; sheep's milk; soft
- AGED GOUDA: Holland; cow's milk; firm
- PARMIGIANO-REGGIANO: Italy; cow's milk; hard
- ROBIOLA 3 MILKS: Italy; cow's, goat's and sheep's milk; soft
- CLOTH-BOUND CHEDDAR: Vermont; cow's milk; firm
- VERDE CAPRA: Italy; goat's milk; creamy blue
- FOURME D'AMBERT: France; cow's milk; blue
- LA PERAL: Spain; cow and sheep's milk; blue

Taste & Share

- Mixed olives 4
- Italian-style pickled vegetables 5
- Marcona almonds 6
- Fried goat cheese, honey and black pepper 7
- Marinated white anchovies 7
- Piquillo peppers stuffed with braised shortrib 7
- Fried clams, mint, green onion and chilies 7

Appetizers

- Creamy turnip soup with candied pancetta 8
- Gem lettuce with local apples and cheddar 7
- Squid a la plancha, tomato and squid ink 9
- Oak-grilled asparagus and marinated tomato salad 8
- Pork belly tartine, rye bread, Georgia apples 9
- Roasted mushrooms, fondua and farm egg 9

Wood Fired Pizzas

- San Marzano tomatoes, house-made mozzarella and basil 13
- Roasted winter squash, comte, sweet and sour onions 14
- Salami, house-made mozzarella, gaeta olives 14
- Braised winter greens, house-made mozzarella, prosciutto 13

Pastas

- Chili-braised pork with garlic and homemade pappardelle 16
- Semolina dumplings, winter squash, sage and brown butter 14
- Linguini with littleneck clams, garlic and parsley 13
- Bucatini with house-cured pancetta, spicy tomato sauce and pecorino 15

Mains

- Seared strip steak, Sicilian-style, with tomato 24
- Mako shark a la plancha with oil-cured olives and hot chilis 20
- Roasted organic chicken thighs with salsa verde 13
- Roasted pork with tomato and rosemary 15
- Sautéed skate wing with wine, butter, pancetta and parsley 21

Sides

- Ribollita 6
- Roasted cauliflower, bagna cauda 5
- Sautéed pole beans with anchovy, fennel and sultanas 6
- Roasted Brussels sprouts with walnuts 6
- Pommes frites and house-made mayonnaise 4
- Roasted potatoes and pecorino 5



SANDWICHES, WRAPS, AND CHICKEN TENDERS

All sandwiches are made with Papi's Special Sauce.

Add rice and beans to any sandwich \$2.00

AUTHENTIC CUBAN SANDWICH

Smoked pork marinated with Papi's secret recipe, Ham, Swiss cheese, dill pickles, mustard, and mayonnaise on Cuban bread \$5.99

PAPI'S SANDWICH

The Authentic Cuban Sandwich with Swiss cheese, lettuce, onions, and tomatoes \$5.99

CUBAN HAMBURGER

Ground sirloin, pork and chorizo español, mayo, mustard, cheese, onions, lettuce, tomato on a hamburger bun \$4.99

POLLO CUBAN SANDWICH

(Poyo) The Authentic Cuban Sandwich with chicken. Includes: lettuce, onions, and tomatoes \$5.99

JERK CHICKEN SANDWICH

Jerk chicken breast with swiss cheese, dill pickles, mustard, lettuce, onions and tomatoes on Cuban bread. \$5.99

JERK CHICKEN WINGS

Jerk chicken wings severed with fries. \$5.99

MEDIA NOCHE SANDWICH

Smoked pork, ham, swiss cheese, dill pickles, mustard and mayonnaise on sweet bread \$5.25

FISH SANDWICH

Breaded Tilapia filet, Swiss cheese, mayo, mustard, and lettuce on Cuban bread \$5.79

TUNA SANDWICH

Tuna, lettuce, mayonnaise, and mustard on Cuban bread. \$4.99

PAN CON BISTEC

(beef steak) Steak with small potatoes, mayo, swiss cheese, and onions on Cuban bread \$5.99

PAN CON LECHON

(Smoked pork sandwich) with lettuce and tomatoes \$5.25

ROPA VIEJA SANDWICH

Shredded beef, swiss cheese, mayo on Cuban bread \$5.49

PAN CON CROQUETTE

Ham and cheese croquettes with mayonnaise on Cuban bread \$5.49

PAPI'S HAM AND CHEESE SANDWICH

Ham and swiss cheese with mayo on authentic Cuban bread.

VEGETARIAN SANDWICH

Mushroom, broccoli, carrot, etc. Sautéed in butter with cheese, mustard and mayonnaise on Cuban bread \$5.49

CUBAN WRAPS

Pork, Chicken, Jerk Chicken, Fish, or Steak. All wraps include lettuce, tomato, Swiss cheese and sour cream on flat bread \$5.99

CHICKEN TENDERS WITH FRENCH FRIES

Tasty, lightly breaded chicken fingers with french fries

SOUPS AND SALADS

JERK CHICKEN SALAD

A large Cuban-style salad topped with Jerk Chicken, fresh lettuce, tomatoes, onions, pickles, oil, and vinegar \$5.99

CHICKEN SALAD

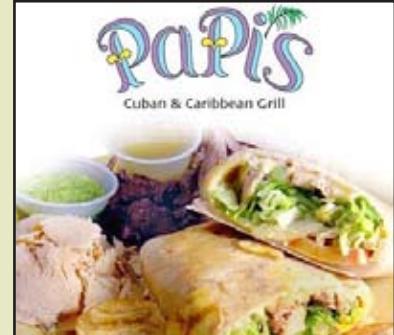
A large Cuban-style salad topped with grilled chicken, fresh lettuce, tomatoes, onions, pickles, oil, and vinegar \$5.75

STEAK SALAD

A large Cuban-style salad topped with grilled steak, fresh lettuce, tomatoes, onions, pickles, oil, and vinegar \$5.95

VEGGIE HOUSE SALAD

A large Cuban-style salad topped with fresh lettuce, tomatoes, onions, pickles, oil, and vinegar.... \$4.25



PAPI'S CUBAN & CARIBBEAN GRILL
www.papisgrill.com

Monday - Friday: 11 AM - 9 PM
Saturday: 12 Noon - 10 PM
Sunday: 12 Noon - 7 PM

PAPI'S MIDTOWN
216 PONCE DE LEON AVENUE
MIDTOWN, ATLANTA.
404-607-1525

PAPI'S STOCKBRIDGE
1375 ROCK QUARRY RD.
STOCKBRIDGE, GEORGIA.
770-506-9664

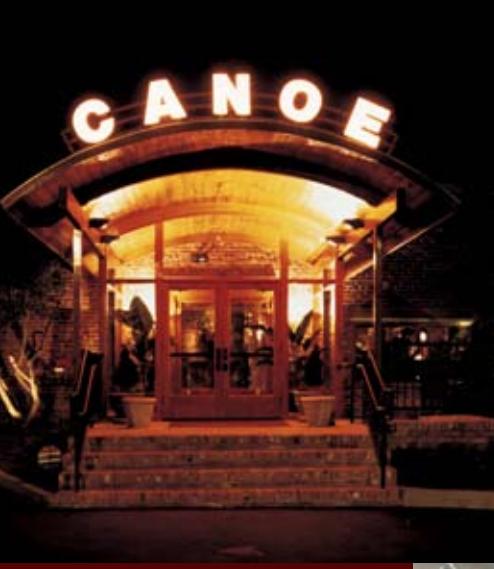
PAPI'S KENNESAW
745 CHASTAIN RD.
KENNESAW, GEORGIA.
678-797-0502

PAPI'S LAWRENCEVILLE
911 DULUTH HWY.
LAWRENCEVILLE, GA 30043
770-237-8889

You don't have to travel to Cuba or the Caribbean to experience the flavors that are indigenous to the tropics. Papi's brings all the essence of the South Seas to you, with attention to authenticity and an adherence to the recipes of generations.

It was always Reynaldo "Rey" Regalado's dream to own a business and together with his father, Rey Sr., he yearned for a better life abroad in the United States. The two often spoke of presenting the delectable culinary tastes of East Cuba to the Americans.

Out of this, and much hard work and love, Papi's was born.



CANOE

4199 Paces Ferry Road, NW
Atlanta, Georgia 30339
770.432.2663

www.canoeatl.com

Tucked away along the peaceful banks of the Chattahoochee River, yet conveniently located in the Atlanta community of Vinings lies one of the country's most acclaimed restaurants.

Balanced by both culinary expertise and natural aesthetics, Canoe offers a rich, flavorful experience for all your senses. One that has garnered numerous accolades, like being inducted into Nation's Restaurant News 2005 Fine Dining Hall of Fame.

Here, the river rolls past a tranquil waterfront that is enhanced by a natural, yet manicured landscape – the perfect spot for a before or after-dinner stroll.

"Canoe is a restaurant that matters. The color scheme is richer, the lighting dimmer, the wood partitions darker. It feels more elegant — more like a special night out, less like a scene."

- John Kessler, Atlanta Journal-Constitution



STARTERS

Warm Bleu Crèmeux Salad with Bacon, Baby Spinach, Red Grapes and Pecan Vinaigrette 12

Jumbo Lump Crab Cake with a Yuzu Dressed Cabbage Slaw 15

Barbecued Spring Lamb Ribs with Vidalia Onion and Sweet Pepper Chow-Chow 11

Fried Green Tomato with Smoked Ham, Local Egg and Chipotle Celery Root Salad* 9

Marinated Golden and Red Beet Salad with Whipped Vermont Goat's Cheese, Candied Walnuts and Basil Oil 11

Spring Asparagus Soup with an Applewood Smoked Bacon Custard and Crispy Shaved Shallot 8

Baby Arugula Salad with Spiced Nuts, Shaved Parmesan and Poppy Seed Vinaigrette 10

Pekin BBQ'd Plantation Quail with Chilled Local Baby Collards and Star Anise Boiled Peanuts* 11

Oysters on the Half Shell with a Simple Cucumber Champagne Mignonette* MKT

Canoe's House Smoked Salmon with a Crispy Potato Cake and Vermont Goat's Cheese* 6 / 12

ENTREES

Pecan Crusted Cod with Sweet Peas and Asparagus, Young Fingerling Potatoes and Clabber Cream 24

Slow Roasted Beef Short Rib, Kohlrabi, Red Cabbage and Chocolate Vinegar 27

Grilled Atlantic Salmon Over Baby Spinach and Spaghetti Squash Tossed with a Citrus Pecan Vinaigrette* 16

Roasted Rack of Lamb with Black Olive Bread Pudding and Caramelized Fennel* 29

Spring Vegetable Pasta with House Made Egg Noodles and Thinly Shaved Parmesan 15

Slow Roasted Carolina Rabbit with Swiss Chard - Bacon Ravioli, Sweet Potato Hash and Candied Garlic Sauce 25

Local Rainbow Trout with Lobster Succotash and Whipped Potatoes 23

Miso Marinated Alaskan Halibut with Edamame Hummus, Grilled Baby Bok-Choy and a Shiitake Wasabi Vinaigrette 26

Roasted Local Chicken with "Loaded" and Crushed Red Bliss Potatoes and Sweet Onion Gravy 19

Seared George's Bank Scallops Over a Toasted Almond and Roasted Tomato Gazpacho with Minted Zucchini Cream* 24

Chili Glazed Duck Breast with Foie Gras Sausage and Roasted Vegetables* 26

Grilled New York Strip Steak with Black Truffle Buttermilk Potato Puree and Spicy Escarole* 30

The Canoe Duck N' Beef Burger with Fried Egg and Pickled Cabbage* 14

Ray's Fresh Seafood

Ray's on the River fresh fish and shellfish are available grilled, broiled or blackened.
Served with today's seasonal vegetable. Top off your fish with one of our complimentary sauces.

Salsa Cruda – Tomatoes, fresh herbs, olive oil
Meuniere – Lemon caper, tomato, brown butter

Chilean Sea Bass 32	Black Grouper 30	Yellow Fin Tuna 28
Alaskan King Crab Legs 1 lb 32	Colossal Scallops 25 George's Bank on the Eastern Seaboard	Colossal Shrimp 25 Wild Caught
Lobster Tail(s) 26 or 42 Cold Water Tails from Maine or Canada	Norwegian Salmon 24	Georgia Mountain Trout 18

Seafood Specialties

Horseradish Crusted Grouper
Sautéed spinach, orange vinaigrette,
balsamic reduction 32

Fresh Jumbo Lump Crab Cakes
Mashed potatoes, asparagus,
Creole beurre blanc 30

Ginger Soy Tuna
Bok choy, ginger soy glaze,
shiitake mushroom jus 30

Seafood Platter
Broiled, fried or blackened.
Shrimp, scallops, crab cake, fresh fish,
mashed potatoes, seasonal vegetable 32

Norwegian Salmon Oscar
Whipped potatoes, grilled asparagus,
sautéed jumbo lump crab meat, béarnaise 30

Parmesan Scallops
Israeli couscous, herb roasted tomatoes,
basil oil, balsamic reduction 27

Ray's Hand Cut Steaks

1855 Corn-Fed Midwestern Beef supplied by Halperns' Meat Company of Atlanta –
a local institution for over 40 years. Aged a minimum of 21 days to ensure juiciness and flavor.

All of our steaks are served with our Yukon gold mashed potatoes.
Add \$1.50 for any potato substitutions and \$3.00 for any vegetable substitution.

16 oz. New York Strip 32

22 oz. Bone-in Ribeye 50

8 oz. Filet 31

Steak and Fries 18
10 oz. Hangar Steak

Slow Roasted Prime Rib Limited availability
12 oz. 20 16 oz. 25 20 oz. 30

Complement your hand cut steak with any of the following:

Cold Water Lobster Tail 20
Colossal Shrimp 15
Oscar Style 8

Colossal Scallops 16
Jumbo Lump Crab Cake 14
Maytag Blue Cheese Crust 3

There is a risk associated with the consumption of raw shellfish, raw fish, and any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at a greater risk and should consult a physician prior to consumption.

Award Winning Sunday Brunch 9:30 -3:00

RAYS IN THE CITY

240 PEACHTREE ST. NW
ATLANTA, GA 30303
404.524.9224

www.raysrestaurants.com

When you dine at Ray's in the City, you will find a selection of the freshest seafood, hand cut steaks and made to order sushi.

We are always proud to provide our guests with quality food plus attentive service. You will find we are committed to giving you a truly memorable dining experience and invite you to become one of our regulars. Ray's signature cuisine features fresh seafood, which is flown in daily and prime cut steaks. The award winning Sunday Brunch offers over 80 home made items.

With an obsession for fresh seafood, prime steaks and fine wine, your dining experience at any Ray's Restaurant will be a truly memorable one. Whether dining in our spacious dining rooms, on the patio, or listening to live jazz in the lounge areas, let us take care of your dining pleasure.

SPINACH, CRAB & LOBSTER DIP Served with pita chips or celery for dipping 10.99

EDAMAME Soybeans with sea salt 4.99

BUFFALO WINGS Fresh Georgia-raised chicken wings served mild or hot with celery and blue cheese dressing 8.99

SOUTHWEST EGG ROLLS Spicy egg rolls with chicken, cheese, black beans and corn served with cholula sour cream 9.99

BLACK BEAN DIP Black beans, hot queso, fresh pico de gallo, sour cream, jalapenos and cilantro served with fresh crispy warm tortilla chips 8.99

QUESO, CHIPS AND PICO DE GALLO Fresh, warm, crispy tortilla chips served with creamy hot melted cheese and fresh pico de gallo for dipping and sharing 8.99

MEDITERRANEAN HUMMUS Chick peas and sesame tahini seasoned with lemon juice, garlic, olive oil and feta. Served with mixed greens tossed in balsamic vinaigrette and flatbread crackers 9.99

BONELESS WINGS Fresh Georgia-raised chicken breast chunks tossed in a Thai chili sauce 9.99

BANG BANG SHRIMP Crispy, dusted Georgia shrimp coated in spicy bang bang sauce 10.99



MAHI-MAHI SALAD Large Mahi-Mahi filet dusted with spicy seasonings and grilled over an open flame. Served on fresh local field greens tossed in citrus vinaigrette dressing with smoked black bean & corn salsa 10.99

BALSAMIC GRILLED CHICKEN SALAD Mixed greens, toasted pecans, marinated chicken breast, gorgonzola and balsamic vinaigrette dressing 11.99

MIXED GREEN SALAD WITH GINGER DRESSING 4.50

SOUP OF THE MOMENT Market price



MAHI MAHI BASKET Filet of Mahi-Mahi battered in our Park Trail Ale and lightly fried to perfection and served with choice of side 10.99

TEMPURA SHRIMP BASKET Crunchy Wild American Shrimp tossed in a creamy, spicy remoulade and served with choice of side 11.99

TAVERN CHICKEN BASKET Chicken tenders lightly breaded and flash fried with Chipotle BBQ sauce or Buffalo style with blue cheese dressing and served with choice of side 10.99



BEST BURGER IN MIDTOWN

Angus Beef & Great Range Bison fresh ground on premises daily.
OUR BURGERS ARE HAND-FORMED WITH FRESH GROUND MEAT.
Served on a bakery-fresh roll with homemade condiments.

CHEESE: Choice of thick sliced Cheddar, Monterey Jack or Gorgonzola

BISON OR BEEF

CLASSIC AMERICAN WITH LETTUCE, TOMATO AND MUSTARD 7.49

WITH SAUTÉED ONIONS (VIDALIA IN SEASON) 8.49

WITH THICK-SLICED APPLE-SMOKE BACON AND ONIONS 8.99

— BURGER SPECIALS —

GORGONZOLA BLEU RIBBON BURGER Twin juicy hand-formed patties topped with crumbled gorgonzola, sauteed onions, lettuce and tomato on a bakery-fresh roll 8.99

SAUTEED SHROOM BURGER Loaded with fresh, plump, sauteed mushrooms, a hint of garlic butter and topped with melted cheese 8.99

SKINNY BURGER Single freshly ground bison patty, lettuce, tomato and sauteed onions on a special 100 calorie bun 7.99

BRUNCH BURGER Double patties, cheddar, onions, bacon, mushrooms and a fried organic egg 9.99

If you can eat two, we'll buy you a Bloody Mary!

GEORGIA BBQ CHICKEN SANDWICH All-natural Georgia chicken breast marinated, seasoned and grilled, topped with monterey jack cheese, tomato and leafy greens with BBQ sauce on the side 8.99

BUFFALO CHICKEN SANDWICH Crisp-fried Georgia chicken breast tossed in Cholula sauce, with lettuce, and blue cheese dressing 8.99

BALSAMIC CHICKEN SANDWICH Georgia chicken breast marinated, then grilled and served with red onions, gorgonzola cheese, lettuce and balsamic reduction 8.99

PULLED PORK SANDWICH Georgia dry-rubbed pork shoulder slow-cooked overnight, pulled by hand 8.99

MAHI-MAHI SANDWICH Line-caught fresh filet grilled or crispy beer-battered, with lettuce, tomato, sliced red onion and served with a homemade tartar sauce 9.99

On The Side, Your Choice 1.99

SWEET POTATO FRIES **TAVERN FRIES**

SEASONAL VEGETABLE **ONION RINGS**

SAUTEED ONIONS AND SHROOMS

SMOKED BLACK BEAN & CORN SALSA



Park Tavern Neighborhood Sushi Bar and Brewery is located in the heart of Midtown on the corner of 10th Street and Monroe overlooking Piedmont Park and the Midtown skyline. Park Tavern is celebrating its 10th anniversary this year and has rejuvenated its restaurant and menu for its customers and for the times. Our building was originally built in 1905 as horse stables for local racing enthusiasts and then transformed into a golf clubhouse in 1928. Although expanded and renovated over the years, the building still features some of the original woodwork and stone from the historic clubhouse. Today Park Tavern combines the historic charm of the site with the modern sophistication of Atlanta's impressive skyline. The restaurant features handcrafted beers brewed on-site as well as spectacular patio dining overlooking the park and city. The menu features classic favorites such as burgers, salads and sandwiches as well as a full sushi bar serving a wide variety of fresh sushi rolls. Large flat screens throughout the restaurant broadcast the biggest games of the day.

CHEF SPECIALS

All served with real wasabi and pickled white ginger.

CEVICHE Sashimi grade Hawaiian fish tossed in E.V.O.O., yuzu juice and cilantro served with warm tortilla chips and fresh lime 10.99

SEARED KOBE Cast iron seared rare Kobe 100% Wagyu beef with avocado, Yukon gold truffle frites and Japanese mustard sauce 15.99

KING SALMON SASHIMI Fresh Tasmanian salmon with sliced jalapenos, crispy garlic and spicy soy 10.99

SEARED BUTTERFISH Hawaiian Walu sliced thin and served with cucumber, ponzu and shredded nori 12.99

TUNA TATAKI Big Eye tuna seared-rare topped with crispy rice, avocado and soy sesame sauce 14.99

TUNA SPECIAL Big eye ahi tuna sashimi and white Hawaiian tuna sashimi served with cilantro and citrus ponzu 14.99

PARK TAVERN SALT BLOCK EXPERIENCE

Sear your own Hawaiian sashimi grade premium fish and meltingly tender wagyu beef on a red hot Himalayan Salt Block. Dinner includes edamame, mixed green salad with ginger dressing, sushi rice, seaweed wraps and everything you need to make your own delicious hand rolls!

29 per person

COMBOS

CALIFORNIA COMBO Spicy Tuna and California rolls with 2 pieces nigiri and 2 pieces sashimi (chef's choice) 20.99

RAINBOW COMBO Rainbow roll with 8 pieces sashimi 20.99

SASHIMI BOAT Assorted fresh Hawaiian sashimi and Kobe beef arranged on a sushi boat 79.99

Traditional Nigiri and Sashimi sushi made with fish of choice upon request.

Sushi
1/2 off
10PM-MIDNIGHT
EVERY NIGHT
Really!



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500 Tenth Street NE | Atlanta, GA 30309

Park Tavern's relaxed atmosphere includes a restaurant and bar with dining either on our spacious patio overlooking Piedmont Park or inside our newly renovated restaurant and sushi bar. In addition to a wide variety of specialty cocktails, wines and imported and domestic beers, be sure to sample some of our Park Tavern house brews such as the Park Trail Ale and the Druid Hills Pils.

SPECIALTY ROLLS 6-8 PIECES

RAW.....

BIG KAHUNA Spicy tuna, pineapple and avocado topped with ahi tuna, mango and teriyaki sauce 12.99

COWBOY Spicy Kobe steak, crispy potatoes and avocado topped with Kobe tataki and an Asian mustard sauce 13.99

SAMURAI Spicy tuna, hamachi, cream cheese and avocado flash fried served with spicy mayo and teriyaki sauces 11.99

SUPER CRUNCH ROLL Avocado, salmon and cream cheese, rolled then tempura-fried with spicy mayo and teriyaki sauce 11.99

SHOGUN ROLL Red, white and spicy tuna, avocado and asparagus 12.99

PIEDMONT ROLL Spicy hamachi and asparagus roll topped with tuna tataki, jalapeno, crispy rice, avocado and spicy soy 13.99

RAINBOW ROLL Crab, cucumber, and avocado on the inside, salmon, tuna, and yellowtail on the outside 12.99

SPICY TUNA ROLL Fresh chopped tuna with spicy sauce 8.99

DYNO-MITE ROLL Shrimp tempura, spicy tuna and avocado topped with hamachi, crab and spicy mayo 13.99

TASMANIAN ROLL Salmon tartare, crispy jalapeno and avocado roll topped with Tasmanian king salmon, Ikura, yuzu sauce and shiso 13.99

SURF & TURF Crab, shrimp and avocado roll topped with Kobe 100% Wagyu beef, Walu sashimi and yuzu sauce 14.99

COOKED.....

DRAGON ROLL Shrimp tempura, red pepper, cream cheese and green onions topped with grilled eel and crab 11.99

BAJA CALIFORNIA California roll topped with crab, avocado and wasabi mayo 10.99

PHILLY ROLL Kobe beef, cream cheese, green onions and avocado flash fried and served with Japanese mustard sauce and wasabi mayo 11.99

CALIFORNIA ROLL Crab, cucumber and avocado 6.99

CRUNCHY TOFU Asparagus, cream cheese and tempura tofu roll topped with avocado, green onions and teriyaki sauce 10.99

Visit www.parktavern.com to sign up for our Rewards Program and receive FREE Meals, Coupons and More!

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. If you suffer from any liver, stomach, blood or immune diseases, you should eat these foods fully cooked.

Smoking allowed on outside patio only.

Join us for 1/2 Price Wine Bottle Wednesdays!

Sushi to go! Check out our full menu online at www.parktavern.com.
1/2 off Sushi and Salt Block Experience not available for 1/2 price offer.

We now are on OPEN TABLE for reservations.

A gratuity of 18% will be added to parties of 6 or more.

When using discount offers such as coupons, a gratuity of 18% will be added based on the total bill before the discount.

Open Tuesday - Saturday 11am - 1am, Sunday 10am - 10pm

(404) 249-0001

www.parktavern.com

500 10th Street NE, Atlanta, GA 30309

To be *the best*, learn from *the best*.



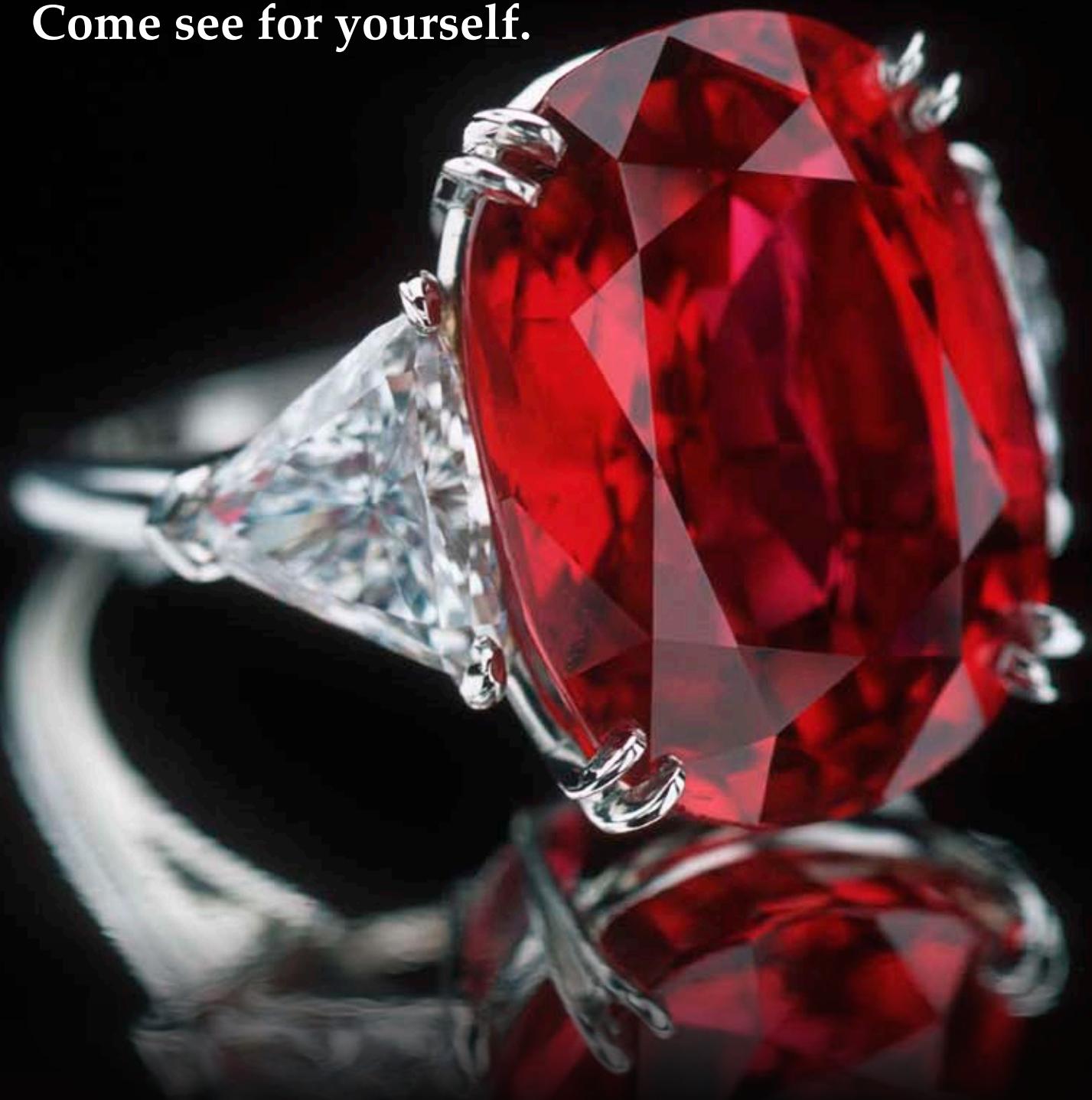
CALLAWAY GARDENS GOLF ACADEMY

Callaway Gardens' PGA certified professionals teach you the fundamentals of the game and the proven methods to improve your game. In addition to improving your full swing, you will learn the art of chipping, pitching, putting, sand play, course management, and golf fitness. Each student will learn the proper techniques used to have correct grip, stance, setup, alignment and your full swing. Practice methods, drills and individualized, flexible instruction will improve your skill and bring your golf game to the next level.

Callaway Gardens' world-class practice area, Twin Oaks, is 26-acres and features 2-acres of manicured tee space, multiple target greens, a large putting green, and an excellent short game area with several bunkers and multiple chipping and pitching areas. Try your swing on our award-winning Mountain View or stunning Lake View golf course and challenge every club in your bag.

Contact Rick Wolf, Lead Instructor, Callaway Gardens Golf Academy at (706) 663-6799 or email rwolf@callawaygardens.com for more information.

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