

STARTERS & SHARES

BUTTERBEAN HUMMUS	6
FRIED GREEN TOMATOES	7
pimiento cheese, horseradish dill sauce, bacon (GF)	
GOAT CHEESE & HOT PEPPER JELLY	6
PIMIENTO CHEESE	7
w/ bacon jam	
FRIED PICKLES	7
spicy buttermilk ranch	
SOUP	3/5
CHOPPED SALAD	7
romaine, iceberg, charred tomato, caramelized red onion, bleu cheese dressing (GF)	

BREAKFAST ALL DAY

WESTSIDE PILEUP	9
skillet potatoes topped with onions, peppers, cheddar cheese, bacon, two eggs* (GF)	
PEACHTREE PLATE	10
two eggs any style*, brown sugar bacon, pimiento cheese grits, fried green tomatoes, biscuit	
FRIED GREEN TOMATO WRAP	8
fried green tomatoes, bacon, scrambled eggs, cheddar cheese, horseradish dill sauce in a whole wheat tortilla, choice of roasted garlic grits or skillet potatoes	
BLACK BEAN CAKES & EGGS	8
two eggs*, chipotle salsa, sour cream on spicy black bean cakes, choice of roasted garlic grits or skillet potatoes (GF)	
PIMIENTO CHEESE & BACON OMELET ...	10
biscuit, choice of roasted garlic grits or skillet potatoes	

SIDES

each 5

PIMIENTO MAC & CHEESE
FRENCH BEANS (GF)
SPICY TOMATO BRAISED COLLARDS (GF)
FRENCH FRIES
FRIED GREEN TOMATOES (GF)

NIGHTLY FEATURES:

WED: \$10 BURGER & BEER

THU: GRILLED CHEESE & GAMES

FRI: FRIED CHICKEN & WAFFLES

SAT: MEAT & THREE

SUN: BRINNER

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DINNER

CHICKEN & DUMPLINGS 15

roasted chicken, dumpling ragu

PULLED PORK BENEDICT 14

poached eggs*, pulled pork, chipotle bbq, lime aioli, on pepper jack cornbread

MEATLOAF & MAC 12

beef and pork, honey dijon tomato glaze, pimiento mac & cheese, french beans

COUNTRY FRIED PORK CHOP 16

bacon gravy, spicy tomato braised collards

SHRIMP & GRITS 18

spicy pine street market andouille, tomato white wine butter (GF)

WILD MUSHROOM RAGOUT 14

over a tall stack of savory cornmeal pancakes, mushroom gravy

CHICKEN & WAFFLES 13

buttermilk fried chicken breast, hot pepper jelly syrup

WILTED SPINACH SALAD 12

butterbeans, bacon, goat cheese, warm bacon dressing, two over medium eggs* (GF)

“STEAK & EGG” CHOPPED SALAD 15

blackened skirt steak, romaine, iceberg, charred tomato, caramelized red onion, balsamic hard boiled egg, bleu cheese dressing (GF)

HOT CHICKEN DOGHEAD BISCUIT 13

spicy fried chicken breast, b&b zucchini pickles, on cheddar chive doghead biscuit

FRIED EGG SANDWICH 9

two eggs over hard, cheddar cheese, bacon, field greens, red onion, mayonnaise, tomato jam, toasted TGM Bakery challah

BURGER 10

custom grind double burger, american cheese, house b&b pickles, lettuce, TGM Bakery bun (sub black bean burger, no charge)

“PB&J” BURGER 12

custom grind double burger, pimiento cheese, bacon, tomato jam, TGM Bakery bun

NOTICE

SANDWICHES served with cup of soup or field greens tossed in our house balsamic dijon vinaigrette. SUB FRENCH FRIES \$1.50 • SUB FRESH CUT FRUIT \$1.50 • SUB EGG WHITES \$1

*ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

(GF) DISHES DO NOT CONTAIN GLUTEN BUT ARE PREPARED IN A KITCHEN THAT USES INGREDIENTS CONTAINING GLUTEN. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.

CHEF

Wayne Rheinlander