

TO START & SHARE

Country style chicken fingers | 12
grilled or fried | honey mustard

Hummus | 10
warm pita bread | celery |
cucumber | carrots

Housemade jalapeño
pimento cheese | 10
sea salt flatbread | cucumber | carrots

Margherita flat bread | 13
San Marzano Tomato Sauce | fresh
mozzarella | basil

BBQ chicken flat bread | 14
red onions | cilantro

Savannah she crab soup | 10

Tomato bisque | 8 ^{GF}

Chicken quesadilla | 14 | just cheese | 11
jack and cheddar cheese | salsa | guacamole | sour cream

WINGS

Choice of flavor:

Buffalo style
BBQ
Naked
Sweet Heat
Lemon Pepper
15

SLIDERS

3 Cheeseburger + fries | 14

HANDHELDS

Georgia hot fried chicken | 14
buttermilk biscuit | pepper jelly

Turkey B.L.T. | 15
turkey | bacon | lettuce | tomato

Shrimp po-boy | 18
seasoned fried shrimp | slaw | tomatoes |
sliced pickles | spicy cajun remoulade |
french bread

Brisket grilled cheese | 15
smoked brisket | american cheese |
steak cut fries or cup of tomato bisque

Grilled chicken sandwich | 17
arugula | provolone | truffle mayonnaise

BURGER BAR

The Original | 16
American cheese | lettuce | tomato |
onions | Applewood bacon |
brioche bun
+ fried egg | 2

Turkey no gravy | 16
fresh spinach | tomato | Swiss cheese |
caramelized onions | lemon aioli |
whole wheat bun

Mean Black Bean | 14
spicy black beans | red onion |
lettuce | tomato | sriracha mayo |
whole wheat bun

EAT YOUR GREENS

Burrata salad | 12
bibb lettuce | heirloom tomatoes |
lemon vinaigrette
chicken | 5
steak | shrimp | salmon | 8

Caesar salad | 12
romaine | parmesan cheese |
garlic croutons | Caesar dressing
chicken | 5
steak | shrimp | salmon | 8

Buffalo chicken BLT salad | 18
grilled or fried | onions | cucumbers |
blue cheese | bacon | avocado ranch

Fried chicken Asian salad | 18
greens | cashews | mint | cilantro |
avocado | soy lime vinaigrette

Arugula steak salad* | 20
cucumbers | blue cheese | heirloom
tomatoes | grilled sirloin | vidalia onion
vinaigrette

KNIFE AND FORK

16oz bone-in ribeye* | 40 ^{GF}
it gets better with eggs | 4 ^{GF}

The grilled stack
chicken | 22 ^{GF}
salmon | 24 ^{GF}
fingerling potatoes | heirloom tomatoes |
green beans | kalamata olives | lemon-
butter sauce | parsley oil

Georgia Trout | 22 ^{GF}
grilled trout | pecan brown butter |
asparagus

Five cheese tortelloni | 16
San Marzano tomato sauce |
shaved parmesan | basil
chicken | 5
shrimp | 8

ON THE SIDE

Green Salad | 5
Fries | 5
Sweet potato fries | 5 ^{GF}
Onion rings | 5
Sea salt baked potato | 5 ^{GF}
Grilled asparagus | 7 ^{GF}

SOMETHING SWEET

Queen's City colossal
cheesecake | 11

Chrissy D's peach cobbler | 9
High Road vanilla ice cream

Queen's City Pastry 5 layer
chocolate cake | 11

High Road ice cream | 7
vanilla | chocolate | seasonal

Key lime pie | 7

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

^{GF} - Gluten Friendly

20% gratuity will be applied to all parties of 6 or more.

BEER

LOCAL	style	abv	bottle	draft	16 oz.
SweetWater 420	Pale Ale	5.2%	6.25		6.25
SweetWater Seasonal	IPA		6.25		6.25
Arches Brewery	Rotating Tap		6.25		6.25
Terrapin Hopsecutioner	IPA	7.2%	6.25		6.25
Red Brick Laughing Skull	Amber	5.7%	6.25		6.25
Scofflaw Basement	IPA	7.5%	6.25		6.25

CRAFT

Dogfish Head 90 Minute	IPA	9.0%	7.75		
Full Sail	IPA	6.0%	6.00		
Bell's Two Hearted Ale	IPA	7.0%	6.50		
Great Divide Claymore	Scotch Ale	7.0%	6.50		
Lefte	Blonde	6.6%	6.25		
Shock Top	Belgian White	5.2%	6.25		
New Belgium Fat Tire	Amber Ale	5.2%	6.00		
Leinenkugel Seasonal	Belgian White	4.9%	6.25		

DOMESTIC

Bud Light	Pale Lager	4.2%	6.25	5.25	
Budweiser	Lager	5.0%	6.25		
Miller Lite	Pale Lager	4.2%	6.25	5.25	
Coors Light	Pale Lager	4.2%	6.25		
Michelob Ultra	Light Lager	4.2%	6.25		
Yuengling	Lager	4.9%	6.25		
Sam Adams Boston	Lager	4.8%	6.25	6.25	
Sam Adams Seasonal	Varies		6.25		
Blue Moon	Belgian White	5.4%	6.25	6.25	
O'Douls NA	Non-Alcoholic Lager		6.25		

IMPORTED

Guinness Draught	Stout	4.1%	6.25		
Corona Light	Pale Ale	4.6%	7.00		
Corona	Pale Ale	4.6%	7.00		
Amstel Light	Light Lager	3.5%	7.00		
Stella Artois	Pale Ale	5.2%	6.25		
Heineken	Pale Ale	5.0%	7.00		
Angry Orchard	Cider	5.0%	7.00		
Duvel	Belgian Strong	8.5%	7.00		

COCKTAILS

Pomegranate Mule: Absolut Citron | pomegranate liqueur | ginger beer | lime juice | lime zest syrup | ginger beer 14

Blackberry Margarita: 1800 Anejo Tequila | fresh blackberries | blackberry thyme syrup | fresh lime juice | Grand Marnier float 15

Gateway Getaway: Ketel One Citron | Chateau Ste. Michelle | strawberry puree | fresh lime juice 15

Atlanta West Point: Captain Morgan Rum | Jim Beam Bourbon | peach puree | fresh lemon juice | ginger beer | club soda float 15

Old 4th Mule: our very own Old 4th Ward Bourbon | fresh lime juice | ginger beer 14

Gin Rickey: Brooklyn's Gin | fresh lime juice | club soda float 14

WINES

SPARKLING

	glass	bottle
La Marca, Prosecco, Extra Dry Veneto, Italy, NV	9.00	35.00
Segura Viudas "Aria" Brut Cava, Catalonia, Spain	9.00	35.00
Mumm Napa, Brut, "Prestige, Chefs de Caves", Napa Valley, CA	16.00	75.00
Veuve-Clicquot, Brut, "Yellow Label", Reims, France, NV		149.00

SWEET AND BLUSH WINES

Chateau Ste. Michelle, Riesling, Columbia Valley, WA	10.00	39.00
Tuck Beckstoffer Wines, Grenache Rose, "Hogwash", CA	11.00	42.00

WHITES

Casa Smith, Pinot Grigio, "ViNO", Ancient Lakes, WA	12.00	38.00
Pighin, Pinot Grigio, Friuli-Venezia Giulia, Italy	14.00	47.00
Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand	13.00	43.00
Provenance Vineyards, Sauvignon Blanc, Napa Valley, CA		57.00
Terra d'Oro, Chenin Blanc Viognier, Clarksburg, CA		39.00
Chateau St. Jean, Chardonnay, North Coast, CA		59.00
Spellbound, Chardonnay, CA	13.00	51.00
Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, CA	14.00	51.00
Kenwood Vineyard "Six Ridges" Chardonnay, Sonoma County, CA		85.00
Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, CA	16.00	63.00
Cakebread Cellars, Chardonnay, Napa Valley, CA		90.00
Rombauer Vineyards, Chardonnay, Carneros, CA		110.00

REDS

Erath, Pinot Noir, Dundee, OR	14.00	51.00
Chalk Hill, Pinot Noir, Sonoma Coast, CA	16.00	58.00
Mohua Wines, Pinot Noir, Central Otago, New Zealand		57.00
Alamos, Malbec, Mendoza, Argentina	10.00	35.00
Austin Hope Winery, "Troublemaker", Central Coast, CA	16.00	51.00
J. Lohr Estates, Merlot, "Los Osos", Paso Robles, CA	14.00	47.00
Canoe Ridge Vineyard, Merlot, "The Expedition", Horse Heaven Hills, WA		39.00
Raymond Vineyards, Merlot, "Reserve Selection", Napa Valley, CA		90.00
Columbia Crest, Cabernet Sauvignon, "H3", Horse Heaven Hills, WA		51.00
Estancia, Cabernet Sauvignon, Paso Robles, CA	13.00	43.00
Aquinas, Cabernet Sauvignon, North Coast, CA	12.00	39.00
The Hess Collection, Cabernet Sauvignon, "Allomi Vineyard", Napa Valley, CA	18.00	78.00
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, CA		80.00
Jordan, Cabernet Sauvignon, Alexander Valley, CA		110.00
Ravenswood, Old Vine Zinfandel, "Vinter's Blend", Acampo, CA	10.00	35.00

BEVERAGES

We proudly serve Pepsi products.

Soft Drinks	3	Juice 4
Iced Tea	3	apple orange pineapple cranberry
Coffee	3	Pellegrino Fiji Evian 4
Hot Tea	4	
Lemonade	3	Red Bull Sugar-free Red Bull 6