



BRUNCH

Starters

OYSTERS ON THE HALF SHELL* (6)		CARAMEL PECAN MONKEY BREAD	14
Raw – Cocktail Sauce, Mignonette, Lemon, Saltines	26	Cinnamon Sugar, Milk Icing	
Broiled - Bacon, Spinach, Cream, Parmesan, Garlic	28	FRENCH TOAST STICKS	12
DEVEILED EGGS	10	Apple Butter, Powdered Sugar, Real Maple Syrup	
House Relish, Crispy Bacon, Buffalo		WINGS	14
BLACK BEAN HUMMUS	12	Choice of Classic Buffalo, Lemon-Pepperyaki, Blackened	
Butternut Squash, Black Beans, Chipotle, Roasted Garlic, Pumpkin Seeds, Toasted Pita		BRUSSELS SPROUTS	15
CRAB AVOCADO TOAST	19	Rice Vinegar, Unagi, Asian Pear	
Lump Crab Salad, Radish, Everything Bagel Spice, Pickled Onion, Lemon Curd		DISCO TOTS	14
		Pimento Mornay, Bacon, Scallions	

Salads & Bowls

Add a Protein to Any Salad or Bowl	
+ Chicken Breast 7 + Shrimp 12 + Tuna Tataki 12 + Steak* 14	
MEDITERRANEAN Romaine, Tomato, Artichoke, Pepperoncini, Feta, Pistachio, Lemon Tahini Dressing	15
CAESAR Romaine, Arugula, Butter Lettuce, Garlic Croutons, Grana Padano Cheese	15
TOMAHAWK CHOPPED Romaine, Bacon, Cheddar, Preserved Tomato, Carrots, Radish, Croutons, Ranch	15
CRUNCHY THAI Napa Cabbage, Rice, Carrot, Red Pepper, Sesame, Herbs, Peanut Dressing	15
FALL SALAD Baby Kale, Brussels Sprouts, Pear, Dried Cranberries, Walnuts, Goat Cheese, Balsamic Dijon Vinaigrette	16
TUNA“POKE”* Sesame Sushi Rice, Arugula, Avocado, Cilantro, Wakame, Pickled Onions, Ginger Dressing	26

Sandwiches

ITALIAN BEEF 12 hr. Braised Beef, Sweet & Spicy Pepper Relish, Jus, Hoagie Roll	24
THE BISCUIT SAMMIE Over Easy Egg, Bacon, Chow Chow, White Cheddar, Duke’s, Biscuit	18
BREAKFAST TACOS Andouille, Eggs, Peppers, Hashbrowns, Onions, Radish, Salsa Verde, Corn Tortillas	19
THE ATL RO Fried Chicken, Hot Honey Lemon Pepper, Sriracha Aioli, Pickles, Lettuce, Pepperjack, Brioche Bun	22
BLACKENED MARKET FISH SANDWICH Iceberg, Tomato, Red Onion, House Remoulade, Brioche Bun	29
THE CEASE & DESIST BURGER Two Beef Patties, American, Dijonnaise, B&B Pickles, Iceberg, Brioche Bun	23
+ Nueske’s Bacon, 5 + Fried Egg, 2	

Entrees

FALL OMELET Acorn Squash, Onion, Kale, Fennel, Goat Cheese, Roasted Garlic Sage Cream, Breakfast Potatoes	19
THE MAGNOLIA Two Eggs Any Style, Logan Turnpike Grits, Turkey Sausage, Biscuit	18
EGGS BENEDICT Ham, Spinach, Poached Eggs, Hollandaise, House Salad	23
FRIED CHICKEN & WAFFLES Waffle, Hot Honey Lemon Pepper, Maple Syrup	24
SHRIMP & GRITS Trinity, Spinach, Jalapeno, Andouille, “Etouffee Style”	27
PANCAKES Three Fluffy Griddled Pancakes, Chef’s Seasonal Topping, Maple Syrup	15



BUCKET OF FRIED CHICKEN	Whole Bird 76 Half Barrel 42 Solo Plate 24
Served with: Biscuits & Honey Butter, Heirloom Grits, Scrambled Eggs, Seasonal Sauces on the Side	

Sides to Share

LOGAN TURNPIKE GRITS	BUTTERMILK BISCUIT	APPLEWOOD SMOKED BACON	MAC-N-CHEESE
BREAKFAST POTATOES	TWO EGGS ANY STYLE	TURKEY SAUSAGE	FRIES - OR - TOTS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
*THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGGS, FISH, SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOYBEANS, AND SESAME.
PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.