



• BREAKFAST •

All Breads and Pastries are from our Bakery, Patisserie on Main

- Daily Assortment of Pastries & Muffin ----- 4.99
Cut Fruit----- 5.99
Hot Apple Cinnamon Oatmeal----- 5.99
Smoked Salmon Tartine ----- 13.99
Cream cheese, capers, and onion on griddled sourdough

• ALL DAY MENU •

- Soup du Jour with Grilled Sourdough ----- 11.99
Add Soup to any Sandwich or Wrap----- add \$4
- Avocado on Grilled Sourdough ----- 11.99
Pumpkin Seeds, Radish, “Everything Bagel” Spices
- Coronation Chicken Salad ----- 11.99
Shredded Chicken, Apple, Celery, Apricot, Spices, and Accoutrements ----- on croissant, add \$2.99
- Grilled Marinated Vegetable Wrap ----- 11.99
Spinach Wrap with Squash, Onions, Broccolini, Goat Cheese, served with Chipotle Aioli
- Grilled Prosciutto di Parma ----- 11.99
with Fontina, pesto aioli, served on Sourdough
- Classic Caesar Salad ----- 13.99
with Grilled Chicken

SIDES ----- 3.99 each

- Fingerling Potato Salad with Grainy Mustard
- Quinoa Salad

TAPAS ---5.99 each /or any five for \$24.99

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| Medjool Dates
<i>with walnuts, sheep cheese and honey</i> | Pimento Cheese Dip |
| Marcona Almonds | Marinated Manchego Cheese |
| Holy Cow Salami | Smoked Salmon Toast
<i>with cream cheese, capers & onion</i> |
| Prosciutto di Parma Toasts, Fig Jam | SGD Asher Blue Toasts and Fig Jam |
| Marinated Olives
<i>with lemon zest and olive oil</i> | Spanish Sardines
<i>in oil</i> |

• COFFEE BEVERAGES •

- Espresso; Double-Shot--- 3.50
- Macchiato -----3.80
Espresso With Foamed Milk
- Cortado ----- 4.00
Traditional 4.5 oz. Beverage
- Cappuccino----- 4.00
Traditional 6 oz. Beverage

- Americano
- 12 OZ ----- 3.50
16 OZ -----4.50
20 OZ ----- 5.50

- Latte
- 12 OZ-----4.50
16 OZ-----5.50
20 OZ -----6.50

- Mocha
- 12 OZ-----5.00
16 OZ-----6.00
20 OZ -----6.99

- Brewed Coffee
- 12 OZ----- 3.00
16 OZ-----3.50
20 OZ----- 4.00

- Café Au Lait
- 12 OZ-----3.50
16 OZ----- 4.00
20 OZ -----4.50

- Iced Americano
- 12 OZ----- 3.50
16 OZ-----4.50
20 OZ ----- 5.50

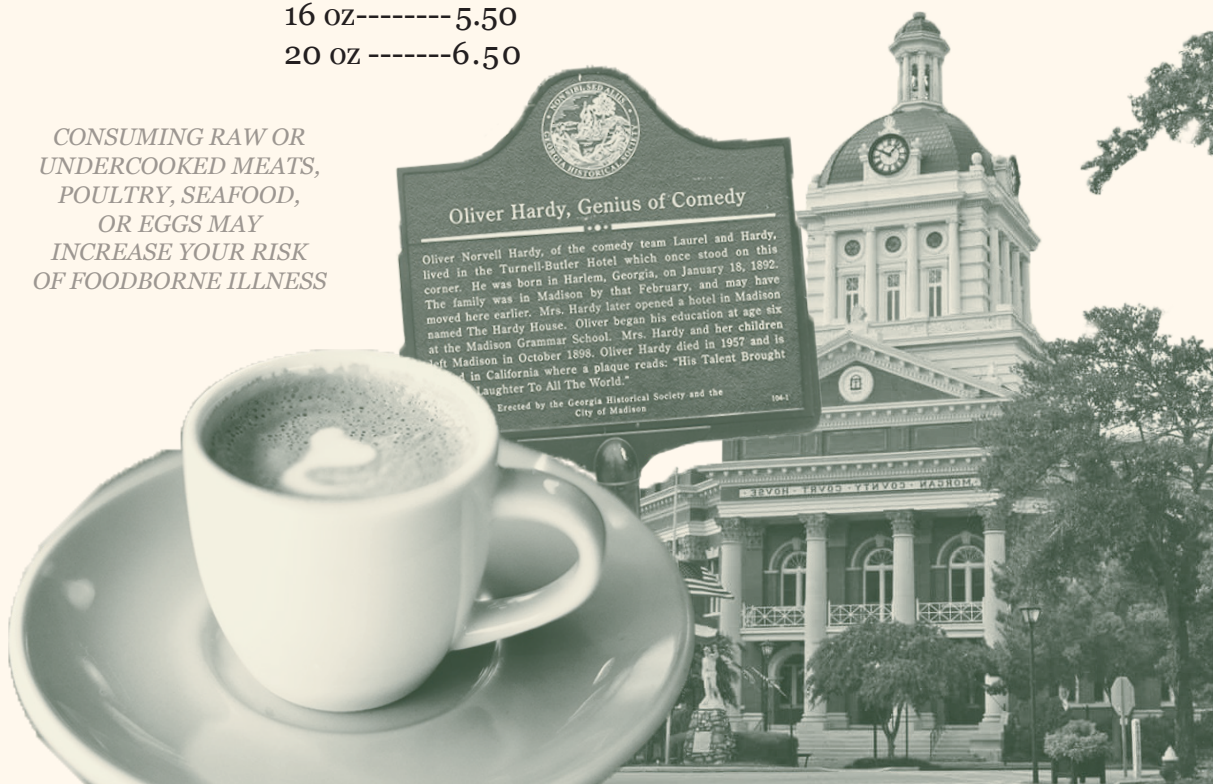
- Iced Latte
- 12 OZ----- 4.50
16 OZ-----5.50
20 OZ -----6.50

- Iced Mocha
- 12 OZ-----5.00
16 OZ----- 6.00
20 OZ ----- 6.99

EXTRAS

- Espresso Shot-----2.50*
- Syrup-----.75*
- Chocolate/Caramel ----- 1.00*
- Almond/Oat/Soy/Coconut Milk--1.00*

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



☀️ BEER ☀️

Left Hand Milk Stout
Longmont, Colorado

Creature Comforts Tropicalia IPA
Athens, GA

Creature Comforts Classic City Lager
Athens, GA

Creature Comforts Bibo Pilsner
Athens, GA

Peach State Lite----- 6
Firemaker Calamity Jane Pilsner ----- 6
Atlanta Cider ----- 6
Samuel L. Smith Organic Lager ----- 6
Firemaker Hazed And Blazed IPA ----- 6
MNB Dr.Robot Berry Lemon Sour ----- 6
Tucker Brewing TKR Pilsner----- 6

☀️ WINE ☀️

WHITE WINE *glass/bottle*
Encostas Do Lima-----\$8/\$30
Vino Verde, Portugal

Ferrari Carano-----\$12/\$46
Chardonnay, Sonoma Coast

Vidal Fleury-----\$8/\$30
Cotes du Rhone, Blanc, France

Veramonte-----\$8/\$30
Sauvignon Blanc, Chile

Placido-----\$8/\$30
Pinot Grigio, Italy

SPARKLING *glass/bottle*
Acinum, Prosecco, Italy ----- \$10 /\$35
Beau Joie Brut, Champagne, France ---- \$18/ \$75

ROSÉ WINE *glass/bottle*
Cotes De Provence
Rosé, Provence, France ----- \$12/\$46
Los Monteros Brut Rosé
Spain ----- \$8/ \$30

RED WINE *glass/bottle*
Valle De Do Bonfim
Douro, Portugal ----- \$10/\$32
Villa Pozzi, Nero D’avola,
Sicily, Italy ----- \$11/ \$38
Ca' Gialla Nebbiolo Langhe
Italy----- \$13/ \$52
San Leonardo Terre
Cab Blend, Italy ----- \$14/ \$48
Rouge Ancestral
Cotes De Jura, France ----- \$14 /\$48

☀️ SINCLAIR COCKTAILS ☀️

The Boulevardier ----- 10
Old Bardstown Bourbon, Sweet Vermouth, Campari

Aviation ----- 10
229 Gin, Maraschino Liqueur, Tempus Fugit Violette, Lemon Juice with Brandied Cherry

The Last Word ----- 10
229 Gin, Brovo American Forest Liqueur, Maraschino Liqueur, Fresh Lime

The Proto-Manhattan ----- 10
Old Bardstown Bourbon, Triple Sec, Cardamom Bitters, Sweet Vermouth

The Limoncello Mule ----- 10
Limoncello, 229 Vodka, Fever Tree Ginger Beer

Old Fourth Elderflower & Juice ----- 10 *Old Fourth Distillery Gin (Atlanta, GA), Elderflower Tonic Water, Pink Grapefruit, Fresh Lime*

Classic Daiquiri ----- 10
Plantation Three Star Rum, Simple Syrup, Fresh Lime

New Creation Paloma ----- 10
Rancho Allegre 100% Agave Tequila, Grapefruit Juice, Fresh Lime

BOURBON & WHISKEY
ASW Distillery Fiddler Bourbon Whiskey
Atlanta, GA — 13
ASW Distillery Resurgens Rye Malt Whiskey
Atlanta, GA — 13
Old Fourth Distillery BIB Bourbon
Atlanta, GA — 13
Basil Hayden — 13
Bulleit — 11
Knob Creek — 11
Woodford Reserve — 11
Bushmills — 11
Whistle Pig 6 Year Rye — 11
Buffalo Trace — 10
Crown Royal — 10

(Bourbon & Whiskey Continued)
Old Forester — 9
Old Overholt BIB Rye — 9
Maker’s Mark — 9
Jameson — 9
Willett Old Bardstown — 7

SCOTCH
Glenmorangie 10 — 18
Glenfiddich 12 — 17
Glenlivet 12 — 13
Johnnie Walker Black — 11
Macallan 12 — 18

TEQUILA & MEZCAL
El Tesoro Blanco — 11
El Tesoro Reposado — 11
Banhez Espadin Mezcal — 11
Rancho Allegre — 7

GIN
Hendrick’s — 11
The Botanist — 11

(Gin Continued)
Old Fourth Distillery
Atlanta, GA — 9
Tanqueray — 7
Bombay Sapphire — 9
229 Gin
Atlanta, GA — 7

RUM
Myer’s Dark Rum — 11
Malibu — 9
Plantation Three Star — 7

VODKA
Grey Goose — 11
Ketel — 11
Absolut — 9
Tito’s —
229 Vodka
Atlanta, GA — 7

LIQUEURS & CORDIALS
Aperol — 9
Amaretto DiSaronno — 9
Campari — 9
Chambord — 11
Bailey’s — 9
Frangelico — 9
Grand Marnier — 11
Kahlua — 9
Limoncello — 7