



## W E L C O M E

Our menu is inspired by our travels and our passion for creating a memorable dining experience. Every plate is crafted with care by Chef Top Rojanasthien and his team. While we do not offer substitutions, you'll find many gluten-free selections, clearly marked and safe for those with celiac disease. If you have any allergies, please let your server know before placing your order. We are grateful you've chosen to spend your evening with us!

## W E E K L Y H I G H L I G H T S

**Early Seating:** 20% off all entrées before 5:30 PM on Wednesday and Thursday.

**Atlas After Hours:** Our bar is now open late on Fridays and Saturdays. Sip cocktails, zero-proof creations, and enjoy good conversation until 11:00PM. A great way to end a night after dinner or a show. Light fare available, reservations and walk-ins welcome.

## F O L L O W U S

Facebook: Atlas Fare

Instagram: @AtlasFare

Chef Top Instagram: @Toprojanasthien

## B E V E R A G E S

San Pellegrino Sparkling Water (750ML)	6	Mela Coffee Roasters (refill)	5
Evian Mineral Water (750ML)	6	Coke Products (refill)	5
Mocktail	10	Iced Tea (refill)	5
Premium Mocktail with Lyre's	13	Tazo Hot Tea	4

\*Denotes items that might contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of food-borne illness.

**Please bring any food allergies to your server's attention prior to ordering.**

GF Denotes naturally gluten free dishes

Vegan Denotes vegan dishes

V Denotes vegetarian dishes

Parties of seven or more will include a 20% gratuity.



## SMALL PLATES

GF	<b>*Miso Scallop</b> Sea scallop, miso butter, cauliflower purée	10 per scallop
GF	<b>Shrimp Ceviche</b> poached shrimp, jicama, lime dressing, shrimp chips	15
V	<b>Truffle Wontons</b> trio of cheeses, candied walnuts, truffle oil	14
GF Available	<b>Salmon Rillettes</b> salmon pâté, pickled red onions, gherkins, bread +4 substitute gluten-free bread	16
GF V	<b>Roasted Carrots</b> Mint yogurt, hot honey, pistachio	14
GF Available	<b>*Steamed Clams</b> sweet chili bacon broth, hard cider, pine nuts +4 substitute gluten-free bread	24
V	<b>Caesar Salad</b> grilled romaine, classic dressing, shaved parmesan, crostini	15
GF	<b>Curry Squash Soup</b> crawfish, butternut squash, pepitas	20

## SIDES

GF V	Mashed Potatoes	9	V	Bread and olive oil	7
GF V	Sautéed Vegetables	10	GF V	GF bread and olive oil	8
GF V	French Fries flavor: sea salt, truffle, or spice with garlic aioli	9			



# ENTREES

## GARDEN

GF	<b>Mushroom Risotto</b>	33
V	mushroom medley, peas, parmesan, truffle oil	
GF	<b>Falafel</b>	34
VEGAN	chickpea fritters, quinoa, tomato salad, cashew tzatziki, balsamic glaze	
GF	<b>Vegan Noodle Bowl</b>	31
VEGAN	Glass noodles, stir-fried vegetables, fried organic tofu	

## LAND

GF	<b>Island Pork Chop</b>	42
	herb-seasoned pork loin, pineapple-teriyaki glaze, coconut fried rice	
GF	<b>Beef Bourguignon</b>	43
	braised American Wagyu, house-made gnocchi, gravy	
GF	<b>*New York Steak</b>	49
	12 oz. New York Strip, mashed potatoes, red pepper cashew sauce (contains nuts)	
GF	<b>Chicken Risotto</b>	37
	pan-seared chicken thigh, peas, parmesan	
GF	<b>Pork Tenderloin</b>	43
	pistachio-crusted pork tenderloin, mustard cream sauce	

## SEA

GF	<b>*Furikake Crusted Halibut</b>	45
	Pea puree, broccolini, wasabi peas	
GF	<b>*Seared King Salmon</b>	42
	Roasted root vegetables, hollandaise sauce	

entrées continued on next page



GF	<b>Shrimp and Grits</b>	42
	jumbo shrimp, creamy polenta, Thai chili jam	
GF	<b>Seafood Risotto</b>	42
	saffron rice, seafood medley, peas, carrot	
GF	<b>*Pan Seared Sea Scallops</b>	45
	Sautéed kale, bacon, white beans, lemon-saffron pearls	

## DESSERT

GF	<b>Ginger-Snap Basket</b>	14
	fresh fruit, crème anglaise, mascarpone, balsamic glaze	
	<b>Apple Pie Bread Pudding</b>	12
	apple spice custard, bourbon caramel sauce	
GF	<b>Chocolate Mousse</b>	10
	dark chocolate, whipped cream, sea salt	
GF	<b>Sorbet</b>	8
VEGAN	seasonal flavor	

## DESSERT DRINKS



### **East Berlin**

White Russian style cocktail layered with Kahlúa, Smirnoff Vodka, finished with micro cream

14

### **PORT WINE**

Sandeman Porto Tawny 10 Years Old

10



### **Lavender Fog**

a dreamy cocktail with earl grey, lavender, cream and Smirnoff Vodka

15

Sandeman Porto Tawny 20 Years Old

14



### **Mela Espresso Martini**

GREY GOOSE Vodka, Kahlua, and a custom blend of Brazil French Cold Brew by Mela Roasting Company.

16

### **BOURBON**

Browne Family Vanilla Bean Whiskey

13