



WELCOME

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!

WEEKLY HIGHLIGHTS

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.

FOLLOW US

Facebook: Atlas Fare

Instagram: @AtlasFare

Chef Top Instagram: @Toprojanasthien

BEVERAGES

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	*Miso Scallop			10 per scallop
	Sea scallop, miso butter, cauliflower purée			
GF	Shrimp Ceviche			15
	poached shrimp, jicama, lime dressing, shrimp chips			
V	Truffle Wontons			14
	trio of cheeses, candied walnuts, truffle oil			
GF Available	Salmon Rillettes			16
	salmon pâté, pickled red onions, gherkins, bread +4 substitute gluten-free bread			
GF V	Jenny's Salad 2.0			18
	greens, apple, beet, feta, dill dressing			
GF V	Roasted Carrots			14
	Mint yogurt, feta, hot honey, pistachio			
GF Available	*Steamed Clams			24
	sweet chili bacon broth, hard cider, pine nuts +4 substitute gluten-free bread			
V	Caesar Salad			15
	grilled romaine, classic dressing, shaved parmesan, crostini			
GF	Curry Squash Soup			20
	crawfish, butternut squash, pepitas			

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	9			
	Pick flavor: sea salt, truffle, or spice with garlic aioli				



ENTREES

GARDEN

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

LAND

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

SEA

GF	*Furikake Crusted Halibut Pea puree, broccolini, wasabi peas	45
GF	*Salmon pan-seared Pacific Northwest salmon, grilled vegetables, rustic romesco	42

entrées continued on next page



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

DESSERT

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

DESSERT DRINKS



East Berlin 14
White Russian style cocktail layered with Kahlúa, Smirnoff Vodka, finished with micro cream



Lavender Fog 15
a dreamy cocktail with earl grey, lavender, cream and Smirnoff Vodka



Mela Espresso Martini 16
GREY GOOSE Vodka, Kahlua, and a custom blend of Brazil French Cold Brew by Mela Roasting Company.

PORT WINE

Sandeman Porto Tawny 10 Years Old 10

Sandeman Porto Tawny 20 Years Old 14

BOURBON

Browne Family Vanilla Bean Whiskey 13