



atelier A D L ' Y Ā ,

STARTERS

Truffle Rosemary Parmesan Fries w/ Confit Garlic Aioli
\$12

Waffle Fries w/ Smoked Gouda Cheese Fondue
\$12

Spinach Artichoke Dip Served Hot & Pita Chips
\$14

Classic Hummus w/ Confit Garlic Oil & Pita Chips
\$11

*Pimento Cheese Arancini (Fried Risotto Balls)
w/ House-made Ranch*
\$13

*Smoked Gouda Cheese Fondue Served w/
baguette, pretzel bites, carrots, broccoli*
\$18

Charcuterie Board
\$31

<i>Truffle Parm Mac & Cheese</i> \$14	<i>White Cheddar Mac & Cheese</i> \$12
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SALADS

Atelier House Salad
Spring Mix, Strawberry, Feta,
Spiced Pecan,
Strawberry Blush Wine Vinaigrette
\$11

Caesar Salad
Romaine Wedge, Caesar Dressing,
Shaved Parmesan, House-made
Croutons
\$11

PARTIES OF 6 OR MORE, 20% SERVICE CHARGE + TAX. *CONSUMING COOKED TO ORDER, RAW OR UNDERCOOKED MEATS, MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



atelier

ADL'YĀ,

SLIDERS

Served with Waffle Fries

*Caramelized Onion & Swiss
Slider w/ Chipotle Aioli*
\$16

*Goat Cheese & Bacon Slider
w/ Fig Jam and Spring Mix*
\$16

*Classic American Cheese Slider
w/ Pickle & Lettuce*
\$16

*Jalapeno Bacon Jam & Sharp
Cheddar Slider*
\$16

FLATBREADS

*Spinach & Artichoke Spread,
Chicken, Bacon and Gruyere*
\$14

*Chicken, Bacon, Ranch w/
Hot Sauce Drizzle*
\$14

*Pepperoni, Mozzarella, Fresh
Marinara w/ Hot Honey Drizzle*
\$14

*Fig Jam, Goat Cheese,
Caramelized Onion & Gruyere*
\$14

DESSERTS

*Bread Pudding w/ White
Chocolate & Bourbon Cream
Sauce*
\$11

*Espresso Chocolate Cake w/
Vanilla Ice Cream, Warm
Chocolate Ganache & Pecans*
\$12

*Nutella Flatbread w/
Strawberry, Marshmallow, &
Biscoff Crumble*
\$12

*Chocolate Fondue
Bananas, Rice Crispy Treat,
Strawberry, Pound Cake*
\$20

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