

COMFORT, SOUL & LATIN

Signature Entrees

Crispy Juicy Fried Chicken

Farm fresh assorted chicken pieces (or your preference) brined & seasoned with our poultry blend of spices then fried until golden, crispy & juicy!

Herb Marinated Baked Chicken

Farm fresh assorted chicken pieces (or your preference) marinated with fresh herbs & spices then slow baked to perfection!

Jerk Chicken

Farm fresh grilled / smoked assorted chicken pieces marinated with bold Caribbean herbs & spices

Smoked Beef Brisket

Sliced or chopped beef brisket smoked low and slow using hickory & pecan wood

Prime Rib

Herb crusted then slow roasted, served w/ au ju & horseradish cream sauce

ATC Signature Meatloaf

Our signature savory bbq meatloaf choose either ground beef or Turkey

Churrasco Steak

Grilled flank steak with a fresh made chimichurri

Fall off the Bone! St. Louis style Ribs

St. Louis Style ribs slow smoked using hickory & cherry wood. Brushed with our home made bbq sauce

Pernil (Roasted Pork)

Roasted pork shoulder marinated with our scratch made sofrito and a blend of Latin herbs & spices

Double Smoked Pork Chop

Brined, slow smoked & basted with a sweet Memphis style sauce

Wild Caught Salmon Filet

Pan seared, grilled or baked w/ a creamy lemon garlic & herb cream sauce.

Cajun Fried Flounder

Golden fried Flounder filet breaded with a cornmeal batter & Cajun spice

Country Fried Shrimp

Succulent buttermilk battered golden fried butterflied shrimp

Red Snapper

Pan seared red snapper in a rich, savory stewed tomato sauce with sweet peppers & onions

Roasted Garlic Alfredo Penne Pasta Bake

A warm, comforting baked pasta dish bursting with flavors from a creamy roasted Garlic Alfredo sauce & melted 6 cheese Italian blend. (add your choice of protein to jazz it up!)

Lasagna Bolognese

Our take on a classic rich & flavorful Lasagna with bolognese & bechamel sauce

Pastelone

Classic style Latin lasagna utilizing sweet plantains, seasoned ground beef and cheese

Creating Tasteful Moments!

Sides

Butter & Chive Mashed Potatoes

Buttery, creamy smashed Yukon gold potatoes with garlic & chives

Candied Yams

Baked in a warm mixture of brown sugar, vanilla, nutmeg & allspice

Baked Macaroni & Cheese

A creamy comfort food classic layered with a blend of 4 cheeses

Maduros/ Tostones

Sweet or regular fried plantains

Jambalaya

A savory- hearty blend of chicken, sausage, shrimp, veggies & rice with Cajun creole flavor

Arroz con gandules (Rice & Beans)

Yellow rice & pigeon peas flavored by our scratch made sofrito

Bbq Baked Beans

Scratch made sweet & savory w/ smoked brisket!

Smothered Cabbage

Slow cooked w/ sweet onion & smoked sausage

Southern Green Beans

Fresh snapped green beans slow cooked with onion, garlic & smoked turkey

Collard Greens

Fresh collard greens flavored w/ smoked turkey

Salads

Garden Salad

Spring mix, cherry tomatoes, cucumber, carrot, herbed crouton, house champagne vinaigrette.

Classic Caesar Salad

Artisan Romaine hearts, Parmigiano-Reggiano cheese, herbed crouton, Caesar dressing

Strawberry Burrata Salad

Baby arugula, basil, strawberries, pine nuts, honey balsamic, burrata.

Caprese Salad

Sweet tomatoes, fresh mozzarella, basil, balsamic reduction

Pasta Salad

Tri-colored rotini, pepperoni, red onion, bell pepper, black olives, cherry tomatoes, cubed smoked gouda cheese, Italian vinaigrette

Wedge Salad

Crispy iceberg lettuce wedge, marinated tomatoes, candied "crack" bacon, creamy dill dressing or (traditional blue cheese dressin)

Potato Salad

Classic creamy tender potato salad w/ sweet onion celery