

## BRUNCH SPECIALTIES

<b>AVOCADO EGG TOAST</b> Two Eggs over Easy, Creamy Guacamole, Goat Cheese, Red Pepper Flakes, Multigrain Toast	12.75 V
<b>SHRIMP &amp; GRITS</b> Sautéed Gulf White Shrimp, Stoneground Grits with Smoked Scamorza Cheese, Lemon Shrimp Emulsion, Andouille Sausage	14.50
<b>VEGETARIAN THREE-EGG OMELET</b> Broccoli, Peppers, Onions, Tomatoes, Shiitake Mushrooms, Cheddar Cheese, Stone Ground Grits side, Country Italian Toast	13.95 V GF
<b>*SCRATCH CORNED BEEF HASH &amp; TWO FARM POACHED EGGS</b> Hollandaise Sauce, Country Italian Toast	15.75 GF
<b>CHICKEN &amp; WAFFLES</b> Crispy Fried Chicken Breast, Belgian Waffle, Cheddar Cheese, Applewood Bacon, Spicy Maple Syrup	13.95
<b>WHITE CHOCOLATE BRIOCHE FRENCH TOAST</b> Glazed Granny Smith Apples, Mascarpone Cheese, Rum Soaked Golden Raisins, Cinnamon	13.25 V
<b>FRENCH CREPE</b> Whipped Vanilla Custard Filling, Strawberries, Blueberries & Raspberries	12.75 V
<b>“BANANAS FOSTER” BUTTERMILK PANCAKES</b> Caramelized Bananas, Chantilly Cream, Crushed Macadamia Nuts	12.50 V
<b>“NUTELLA” BELGIAN WAFFLE</b> Toasted Homemade Maple Syrup Marshmallows, Chocolate Brownie, Candied Pecans	12.95 V
<b>*SLICED SMOKED SALMON PLATTER</b> Sliced Plum Tomatoes, Shaved Red Onions, Capers, Chive Cream Cheese, Toasted Bagel	15.50
<b>EASTERN SHRIMP OMELET</b> Three Eggs, Garlic Sautéed Shrimp, Ginger, Scallions, Sweet Chili Sauce Drizzle, Stone Ground Grits side, Country Italian Toast	13.75 GF
<b>*STEAK &amp; EGGS</b> Grilled Tenderloin, Sunny-Side-Up Eggs, Roasted Fingerling Potatoes, Parsley Sauce	16.75
<b>*THREE SALAD PLATTER</b> Traditional Tuna, Sliced Chicken Breast, Egg Salad	13.95 GF

## BENEDICTS

<b>*JUMBO LUMP CRAB CAKE</b> Citrus Hollandaise, Salt & Pepper Potatoes, Brioche Toast	16.75
<b>*GRILLED SKIRT STEAK</b> Fried Green Tomatoes, Béarnaise Sauce, Salt & Pepper Potatoes	16.95
<b>*TRADITIONAL</b> Black Forest Ham, Hollandaise, Toasted English Muffin, Salt & Pepper Potatoes	14.95
<b>*FRIED GREEN TOMATO</b> Bacon, Whole Grain Mustard Hollandaise, Salt & Pepper Potatoes	14.95
<b>*SMOKED SALMON</b> Potato Blini, Chive Hollandaise, Crispy Vidalia Onions, Buttered Thin Beans	16.95 GF

## SANDWICHES

<b>TRIPLE GRILLED CHEESE &amp; ROASTED TOMATO SOUP</b> BBC French Bread	12.95
<b>HOT PRESSED BREAKFAST SANDWICH</b> Black Forest Ham, Brie Cheese, Fuji Apples, Mama’s Bread, Bourbon Maple Dipping Sauce	14.75
<b>CHICKEN BREAST SALAD CLUB</b> Avocado, Red Onion, Tomato, Blue Cheese Mayo, Applewood Bacon, Toasted Sunflower Wheat	14.95
<b>BRAISED PORK SHOULDER “CUBAN” PANINI</b> Smoked Ham, Swiss Cheese, Mustard, Mayo, Pickles, Pain de Mie Bread	14.25
<b>*TWO PAN FRIED EGGS “GRILLED CHEESE B.L.T.”</b> Melted Gruyere, Bacon, Bibb, Tomato, Mayo, Toasted Country Italian,	13.95
<b>ROASTED ROSEMARY LAMB SANDWICH</b> Arugula, Basil Aioli, Grilled Tomato-Onion Focaccia	14.75

### SOUPS

Potato Leek Soup	6.50 V GF
Roasted Tomato Soup	6.50 V GF
Vegetable & White Bean Soup	6.50 V GF

### SALADS

Hearts of Romaine & Cesar Salad	8.50
Mixed Baby Farm Lettuces	8.50

### GRITS

Turnpike Mill Stone Ground Grits	3.50 V GF
Turnpike Mill Grits “Du Jour”	3.75 V GF
Turnpike Mill Cheddar Cheese	3.75 V GF

### CEREALS

Steel Cut Oatmeal & Brown Sugar	3.25 V GF
Roasted Granola & Fresh Berries	8.50 V GF
Choice of Milk or Greek Yogurt	

### BREAKFAST MEATS

Scratched Corned Beef Hash	6.50
Applewood Smoked Bacon (4)	5.00 GF
Black Forest Ham	4.50 GF
Homemade Sausage Patties	4.75 GF
Chicken Sausage Links	5.25 GF

### A la CARTE

Bagel with Cream Cheese & Jams	3.95
Scone, Danish <i>or</i> Croissant	3.50
Crepes (3)	8.95
Buttermilk Pancakes (3)	9.95
Belgian Waffle	9.95

V / Vegetarian  
GF / Gluten Free Option Available

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\*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 040518