

COCKTAILS \$8.50

ATHENA SHANDY - ALTOS TEQUILA, LEMON, MINT, SPRITE, ORANGE, CC ATHENA
CUCUMBER MARTINI - VODKA OR GIN, SWOON LIME & MINT ZERO CARB
MARGARITA - ALTOS TEQUILA, LIME, SIMPLE, TRIPLE SEC
GA PEACH MULE - PEACH VODKA, GINGER BEER, LIME SKINNY OPTION AVAILABLE
PALOMA - ALTOS TEQUILA, GRAPEFRUIT, LIME, SODA
SOUTHERN PEACH TEA - JIM BEAM BOURBON, PEACH, LEMON, MINT, TEA
WHISKEY SOUR - BULLEIT BOURBON, LEMON, SIMPLE

APPETIZERS

\$9 CHEDDAR BITES - WHITE CHEDDAR CHEESE DEEP FRIED GOLDEN BROWN, SERVED WITH ZESTY MARINARA
\$8 SAUSAGE DIP - SAUSAGE AND CREAM CHEESE DIP WITH JUST THE RIGHT KICK SERVED WITH TORTILLA CHIPS
\$8 GREEK SPINACH BALLS - SPINACH, CHEDDAR, SPECIAL SEASONINGS BAKED TO PERFECTION SERVED WITH OUR HOUSE MADE GREEK FETA DIPPING SAUCE
\$9 SOUTHWEST ROLLS - HOMEMADE EGG ROLLS MADE WITH CHICKEN, BLACK BEANS, CORN, JALAPEÑO, ONION, SPINACH, CILANTRO, CHEDDAR
\$4.50 CHIPS AND SALSA - GARLIC ROASTED TOMATO SALSA MADE FRESH IN HOUSE, WITH CHIPS
\$9 CHICKEN TENDERS - FRIED CHICKEN AND FRENCH FRIES WITH A DIPPING SAUCE
\$4.50 CAJUN BOILED PEANUTS - OUR HOUSE RECIPE
\$8 FRIED MUSHROOMS - SLICED PORTABELLA MUSHROOMS WITH HOUSE MADE HORSERADISH AND ROASTED RED PEPPER DIPPING SAUCES
\$8 ONION RINGS - DEEP FRIED ONION RINGS IN A BEER BATTER, WITH HORSERADISH SAUCE
\$8 FRIED PICKLES - MADE IN HOUSE, BATTERED WITH TORTILLA CHIPS, SERVED WITH RANCH
\$6 BASKET OF FRIES OR SWEET POTATO TOTS

SALADS -

ADD CHARGRILLED SALMON(\$5) OR GARLIC HERB BUTTER SEARED CHICKEN BREAST(\$4)

\$9 LOCAL MIXED GREENS - GROWN IN BOGART WITH TOMATO, ONION, CUCUMBER, CROUTONS, CHEESE, AND YOUR CHOICE OF DRESSING
\$9 ROME - ROMAINE HEARTS TOSSED IN HOUSE MADE CAESAR DRESSING WITH CROUTONS AND AGED PARMESAN CHEESE
\$11 CHEF SALAD - HAM, TURKEY, BACON, CHEDDAR, BOILED EGG, CROUTONS, ONION, TOMATO ALL SERVED ON TOP OF OUR LOCAL BOGART GROWN BLEND
\$11 ATHENA - MIXED GREENS BLEND AND ROMAINE HEARTS, KALAMATA OLIVES, FETA CHEESE, PEPPERS, ONION, CUCUMBER TOSSED IN HOUSE MADE CREAMY GREEK FETA DRESSING
\$11 SPINACH AND BERRY - BABY SPINACH, SEASONAL FRESH BERRIES, CRUMBLERED FETA, CANDIED PECANS WITH BALSAMIC DRESSING

DRESSINGS AND SAUCES- CAESAR, GORGONZOLA, RANCH, HONEY MUSTARD, BALSAMIC VINAIGRETTE, ROASTED RED PEPPER, FETA DRESSING, HOUSE DRESSING, HORSERADISH SAUCE, AVOCADO

KIDS MENU- ALL ITEMS \$6

SERVED WITH ONE SIDE

THE BULLDAWG - KOBE BEEF HOT DOG, KETCHUP, MUSTARD
CHICKEN TENDERS - WITH CHOICE OF SAUCE
THE SINGLE - ONE SMASH BURGER PATTY, AMERICAN CHEESE, YOUR CHOICE OF CONDIMENTS
FLAT STANLEY - PEPPERONI OR CHEESE
FLATBREAD **NO SIDE**

WINE - TIER I - 6 GL / 20 BTL

BACKHOUSE CHARDONNAY, BACKHOUSE CABERNET, DONINI PINOT GRIGIO, MASCHIO PROSECCO

WINE - TIER II - 8 GL / 26 BTL

LA LINDA MALBEC, WEINKELLER RIESLING, WITHER HILLS SAUVIGNON BLANC, ALAIN DE LA TREILLE ROSE'

WINE - TIER III - 10 GL / 32 BTL

HIGHLANDS 41 CABERNET, DIORA CHARDONNAY, HERON PINOT NOIR

BOTTLE ONLY

ROCO CHARDONNAY, WILLAMETTE VALLEY 45
THE CALLING CABERNET, ALEXANDER VALLEY, 55
POL ROGER CHAMPAGNE, BRUT 65

HOMEMADE FLATBREADS

\$9 MARGHERITA - ROMA TOMATOES, ROASTED GARLIC, FRESH BASIL, PARMESAN AND MOZZARELLA CHEESES FINISHED OFF WITH A DRIZZLE OF BALSAMIC GLAZE

\$9 ROASTED VEGGIES - PORTABELLA, ONION, BELL PEPPER, ARTICHOKE, SPINACH, MOZZARELLA, FINISHED WITH A SEASONED OLIVE OIL

\$11 CHEESY STEAK - THINLY SLICED GRILLED STEAK, MOZZARELLA, CARAMELIZED ONIONS TOPPED OFF WITH A GORGONZOLA DRESSING

\$10 THE GRECIAN - GRILLED CHICKEN, KALAMATA OLIVES, FETA CHEESE, TOMATOES, PEPPERS, MARINARA, OLIVE OIL

\$10 THE ROOSTER - GRILLED OR FRIED BUFFALO CHICKEN, GRILLED ONIONS, MOZZARELLA AND BLUE CHEESE

WINGS -

10 (\$12) OR 16 (\$16) CHOOSE YOUR STYLE

SERVED W/ CELERY STICKS

WING SAUCES- CAROLINA VINEGAR BBQ, TERIYAKI, LEMON PEPPER, HOT HONEY MUSTARD, BUFFALO, BLACKENED DRY RUB, HAWAIIAN BBQ

706 SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF 1 SIDE

\$14 PHILLY - THINLY SLICED STEAK OR GRILLED CHICKEN SMOTHERED IN GRILLED ONIONS AND PEPPERS TOPPED WITH PROVOLONE CHEESE ON A TOASTED LOCAL SUB ROLL

\$13 THE BIRD - FRIED OR GRILLED BONELESS BREAST WITH MAYO, LETTUCE, TOMATO ON A LOCAL BUN

\$13 THE DIRTY BIRD - FRIED OR GRILLED BONELESS BREAST TOSSED IN OUR BUFFALO SAUCE WITH MELTED PROVOLONE, LETTUCE, TOMATO, ON A TOASTED LOCAL SUB ROLL

\$10 CLASSIC CLUB - SLICED HAM, TURKEY AND SMOKED BACON WITH AMERICAN CHEESE, MAYO, LETTUCE AND TOMATO ON YOUR CHOICE OF SOURDOUGH OR WHEAT BREAD

\$10 BACON PIMENTO CHEESE MELT - SERVED GRILLED ON FRESH LOCAL MADE SOURDOUGH BREAD

\$9 THE HOT DOG - GOURMET KOBE BEEF HOT DOG WRAPPED IN BACON AND SERVED WITH GRILLED ONIONS AND PEPPERS

\$8 TRIPLE PLAY GRILLED CHEESE - HAVARTI, AMERICAN, AND SMOKED GOUDA MELTED INSIDE OF LOCAL SOURDOUGH OR WHEAT BREAD

\$9 DIJON CHICKEN SALAD - MADE FROM SCRATCH WITH A HINT OF CAJUN SPICE, LETTUCE AND TOMATO, SERVED ON LOCAL TOASTED SOURDOUGH OR WHEAT BREAD

706 BURGERS

DOUBLE PATTIES OF FRESH AMERICAN WAGYU BEEF ON A LOCALLY SOURCED BUN, SERVED WITH A SIDE

\$11.50 LOCAL BURGER - THE CLASSIC BURGER FOR THE CLASSIC CITY. AMERICAN CHEESE, SECRET SAUCE, PICKLE, ONION, LETTUCE, TOMATO

\$13 BACKYARD - SMOKED BACON, CHEDDAR CHEESE, SWEET BBQ SAUCE AND CARAMELIZED ONIONS

\$13 MATADOR - FRIED JALAPEÑOS, PROVOLONE CHEESE, DIABLO SALSA AND AVOCADO RANCH

\$13 SOUTHERN - FRIED GREEN TOMATOES, BACON, PIMENTO CHEESE AND AVOCADO RANCH

\$13 BLACK & BLUE - BLACKENED SEASONING AND BLUE CHEESE CRUMBLES

** BEYOND BURGER - SUBSTITUTE A BEYOND PATTY FOR A GREAT PLANT BASED OPTION (\$3)

** GRILLED OR FRIED CHICKEN BREAST SUBSTITUTE \$1

SIDES

\$4 MAC & CHEESE - BAKED FRESH DAILY

\$3 WAFFLE FRIES - CHOICE OF 1 SAUCE

\$3 BROCCOLI & CARROTS - SAUTÉED BROCCOLI AND BABY CARROTS

\$4 FRUIT CUP - MIX OF FRESH LOCAL FRUIT

\$3 SWEET POTATO TOTS - CHOICE OF 1 SAUCE

\$3 PASTA SALAD - ROTINI WITH CUCUMBER, ONION, BELL PEPPER, KALAMATA, FETA

DESSERTS

\$6 KEY LIME PIE

\$6 HOMEMADE RED VELVET CAKE