

appetizers

Tomato Bisque

warm goat cheese, pine nut pesto, crouton 7.30
add grilled cheese +5.55

Black Bean Quinoa Cake

celery-radish salad, avocado, chipotle mayo, tzatziki sauce 11.50

Wood Oven Roasted Chicken Wings (6F)

spicy chili rub, buttermilk blue cheese dip 12.55

Ahi Poke*

yellowfin tuna, sesame chili oil, avocado, soy, masago, cucumber, radish sprouts, sesame seeds 16.75

Blues & BBQ

homemade barbecue potato chips, blue cheese, bacon, green onion 9.40

Public House Chicken Livers

marinated chicken livers, 3 vinegars, pesto, evoo, tbb toast 8.65

Goat Cheese Ravioli

marinara, nut-free sun-dried tomato & basil arugula pestos, asiago cheese 12.55

Sauteed Red Shrimp Cake

smoked paprika, lemon zest, panko bread crumbs, sriracha aioli 14.10

Cheesy Crunchy Fried Pepper Jack Cheese

pepper jack cheese, marinara sauce 10.45



classic

Steak Frites*

grilled hanger steak, hand cut fries, simple arugula salad, chimichurri 26.20

Catch of the Day*

ask your server for details

Boneless Short Ribs (6F)

tomatillo, carrots, chile morita broth, cheddar mashed potatoes, broccolini 27.23

Wood Oven Roast Chicken (6F)

half-chicken roasted under a brick, herb butter, fingerling potatoes, simple arugula salad 20.95

Chicken Schnitzel

creamy cheddar grits, arugula salad, lemon zest, herbs, fried capers 18.85

Chicken Tenders

hand cut fries 16.75

Chicken Parmesan

baked parmesan-herb crusted chicken, tomato sauce, parmesan cream linguine 18.85

sandwiches

served w | bbq chips or hand cut fries

Grilled Salmon BLT*

bacon, oven roasted tomatoes, arugula, herb aioli, toasted ciabatta bread 13.60

A Good Burger*

cheddar, roasted red onion, tomato, pickles, lettuce & 'the works' 14.65

A Black Bean Organic Quinoa Burger

caramelized onions, avocado, arugula, tomato, pickles, chipotle mayo, toasted bun 13.60

sandwiches below are not available after 3pm

Aunt Jo's Sloppy Sandwich

ground beef, tomato sauce, celery, pickles, velveeta cheese, toasted bun 10.45

Crispy Grouper or Chicken Sandwich

cabbage-carrot poblano slaw, pickles, chipotle mayo, toasted bun 13.60

Club Sandwich

ham, bacon, turkey, swiss, cheddar, lettuce, tomato, mayo, dijon mustard, toast4ed ciabatta bun 13.60



bowls

Curried Chicken

seared chicken, sweet potato, spinach, caramelized onion, roasted red pepper, avocado, hard-boiled egg, marcona almonds, broccolini, edamame, honey-curry vinaigrette, gypsy bacon 18.85

Salmon Quinoa (6F)*

pan roasted salmon, herbed organic quinoa, roasted brussels sprouts, butternut squash, red onion, cumin seeds, salsa verde 24.10

Jay's Shrimp & Grits (6F)

jumbo shrimp, crisp bacon, cremini mushrooms, scallions, sweet peppers, cheddar cheese grits, lemon butter sauce 24.10

Kung Pao Chicken

chicken stir fry, red peppers, celery, ginger, scallions, marcona almonds, spicy-sweet sauce, steamed rice 18.85

salads

+chicken 6.55 +salmon 8.95 +grilled steak 9.95

Burrata & Roasted Heirloom Beets (6F)

tossed with baby arugula, fig balsamic, sea salt, evoo 12.55

Iceberg Wedge (6F)

bacon, buttermilk blue cheese, tomato, scallion 10.45

Swiss Salad (6F)

artisan mixed greens, tomato, shaved carrots, beets, green cabbage, avocado, hard boiled eggs, green beans, potatoes, kalamata olives, lemon-tarragon dressing 14.65

Classic Caesar Salad*

romaine lettuce, croutons, parmesan cheese 9.40

Cobb Salad (6F)

iceberg & honey gem, smoked ham, roasted turkey, bacon, tomato, avocado, hard boiled egg, cheddar cheese, green goddess dressing 13.60



pasta & pizza

Margherita Pizza

classic pizza with tomato sauce, fresh mozzarella, basil 14.65

Bob's Pittsburgh Pizza

tomato sauce, pepperoni, sopressata, hot sausage, mozzarella, gruyere, goat cheese, mushrooms, banana peppers 17.80

White Truffle Pizza

creme fraiche, pancetta, gruyere, thyme 15.70

Grandma Sedgwick's Spaghetti

spaghetti tossed with ground beef, tomato, cheddar cheese, toasted ciabatta bread 14.65

Potato Gnocchi Roasted Chicken

artichoke, cherry tomato, shallots, pesto, feta 15.70

sides

Sauteed Thin Beans (6F)
with shallots 6.25

Creamy Cheddar Grits (6F)
5.20

Jalapeno Mac & Cheese
penne pasta, cheddar 6.25

Sauteed Broccolini
olive oil & garlic 7.30

Creamed Corn, Bacon
6.25

Roasted Butternut Squash
brussels sprouts, pancetta, balsamic reduction 7.30

dessert

Vanilla Creme Brulee (6F)
turbinado crust 7.60

"Coffee" & Doughnuts

new orleans style powdered sugar doughnuts, espresso chocolate chip ice cream
4.70/person - 8.35/share



kids

(please see kids menu for more choices)

items marked with an asterisk * may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

craft beer

120-Sweetwater
pale ale - atlanta, ga 6.25

Cold Snack - Montucky
bozeman, mt 4.20

Rotation Cherry Street Brewing
cumming, ga MKT

Georgia Red - Tucker Brewing
amber lager - tucker, ga 6.05

Copperhead - Gate City
amber - roswell, ga 6.25

Tritonia - Creature Comforts
fruited gose - athens, ga 6.25

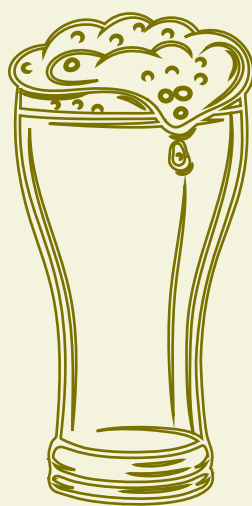
Southern Heaven Tucker Brewing
hefeweizen - tucker, ga 6.05

Fresh Squeezed - Deschutes
american ipa - bend, or 6.05

Basement 16oz. Scofflaw
ipa - atlanta, ga 6.55

Tropicalia Creature Comforts
ipa - athens, ga 6.25

Homestyle - Bearded Iris
ipa - nashville, tn 11.50



red wine

House Red
'Sloan's Pick' 7/24

Cabernet - Aspens
washington | 10/32

Cabernet - Joel Gott 815
california | 12/37

Valpocella Classico- La Ragose
italy | 14/43

Malbec - Minimalistia
mendoza, argentina | 9/28

Pinot Noir - Primarius
oregon | 11/34

Pinot Noir - Meiomi
california | 16/49

Pinot Noir - Weather
sonoma coast | 15/46

Bordeaux Red Blend - La Freynelle
france | 10/31

Tempranonillo - Faustino
rioja, spain | 12/37

Franco Serra Nebbiolo Superiore - Nebbiolo
piedmont, italy | 72

rose | bubbles

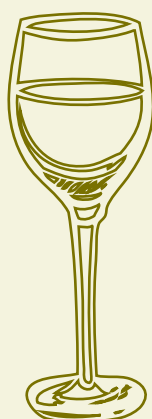
Le Grand Courtage - Brut Rose
france 187ml | 11

Freixenet - Brut Cava
spain | 8

La Marca - Prosecco
veneto, italy 375ml | 9/20

Jean Luc Colombo - Cape Bleue Rose
france | 10/32

Garnacha Rosada - Coto de Hayas
spain | 9/28



cocktails

The Union Classic Cooler
muddled fresh strawberries, lemon, basil, blue nun, fresca 6.75

Scent of a Mule
figenza fig infused vodka, ginger beer, lime 9.90

Troublemaker Margarita
house margarita, orange garnish 8.75

Tito's Martini
blue cheese stuffed olives 9.90

Your Elders
warshred four peel gin, elderflower tonic, lime 9.90

Double Barrel Skinny Margarita
herradura double barrel reposado tequila, fresh lime, agave nectar, gran gala 10.95

Bourbon Tea
laws four grain bourbon, sweet tea syrup, peche de vigne, lemon 10.95

Mr. Bali Hai
bali hai tiki rum, lime, simple, pineapple 10.95

Porch Song
cathead honeysuckle vodka, pamplemousse, elderflower, lemon 10.95

Mamitas
'ready-to-drink' tequila & soda flavors:
lime, pineapple, mango, paloma 6.75

white wine

House White
'Sloan's Pick' 7/24

Albarino - Bodega Garzon
uruguay | 12/37

Verdicchio- Pignocco
italy | 10/32

Chardonnay - Sonoma Cutrer
california | 16/49

Chardonnay - Kendall Jackson
california | 11/34

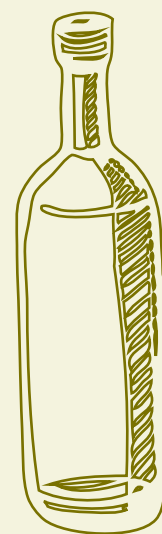
Pinot Grigio - Poggiobello
friuli, italy | 12/37

Pinot Gris - Chemistry
willamette valley, or | 10/32

Pinot Grigio - Barone Fini
alto adige, italy | 10/32

Sauvignon Blanc - Nobilo
marlborough, nz | 10/32

Sauvignon Blanc - Starmont
napa, ca | 13/40



bottled beer

Miller Lite
american pilsner | 4.20

PBR 24oz.
american style lager | 5.70

Stella Artois
belgian lager - belgium | 5.20

Radeberger
pilsner - germany | 6.05

Bold Rock
hard cider - appalachia va, nc | 6.05

Bud Light
light american lager | 4.20

Blue Moon
belgium wheat ale | 4.70

Clausthalar
non-alcoholic - germany | 6.25

Michelob Ultra
light american lager | 4.20

Miller High Life Pony
champagne of beer | 2.10

