

Soup and Salad

**SOUP DU JOUR**

CHEF'S MEDLEY OF FRESH INGREDIENTS, MADE DAILY  
PLEASE ASK SERVER | MKT

**BOTANICAL SALAD**

MIXED GREENS, ARUGULA, CHERRY TOMATO, RED ONION, CUCUMBERS, PARMESAN CHEESE, FRESH STRAWBERRIES, CROUTONS, ALMONDS, BALSAMIC VINAIGRETTE \$10.95

**CAESAR SALAD\***

CHOPPED ROMAINE, ARUGULA, PANKO GRATIN, PARMIGIANO RIGGIANO, BLISTERED PAPPADIEWS, CAESAR DRESSING\* \$10.95

**COBB SALAD**

AVOCADO, EGGS, APPLEWOOD BACON, RED ONION, CUCUMBER, CHERRY TOMATO, BLEU CHEESE, FIELD MIX, CHOICE OF DRESSING \$13.95

add **CHICKEN** | \$6.95    add **SHRIMP** | \$12.95

add **SALMON** | \$15.95

AVAILABLE DRESSING: BALSAMIC VINAIGRETTE, BLEU CHEESE, CAESAR\*, CITRUS VINAIGRETTE, CREAMY VINAIGRETTE, HONEY BASIL VINAIGRETTE, RANCH

Handhelds

All handhelds are served with herb seasoned fries.

**THE DOUBLE DISTRICT\***

TWO-QUARTER POUND BEEF PATTIES, APPLEWOOD SMOKED BACON, AMERICAN CHEESE, RED ONIONS, B&B PICKLE, ROASTED GARLIC AIOLI, TOASTED BRIOCHE BUN, SERVED WITH HERB-SEASONED FRIES \$16.95

**BREAKFAST IN BED\***

SMASH BURGER PATTY, SUNNY SIDE EGG\*, BACON ONION JAM, TOASTED ENGLISH MUFFIN, AMERICAN CHEESE, DIJONAISE, B&B PICKLES, SEASONED POTATOES \$14.95

**ATLANTA HOT CHICKEN SANDWICH**

COUNTRY FRIED CHICKEN BREAST, GARLIC CHILI SOY, GREEN GODDESS COLE SLAW, B&B PICKLES, GARLIC AIOLI \$14.95

**FRIED GREEN TOMATO BLT**

APPLEWOOD SMOKED BACON, TOASTED BRIOCHE, FRIED GREEN TOMATOES, GARLIC AIOLI, LETTUCE, B&B PICKLES, SERVED WITH HERB SEASONED FRIES 13.95

À LA CARTE

THICK CUT BACON	\$4.95
CHICKEN SAUSAGE	\$4.95
SMOKED GOUDA GRIT	\$4.95
POTATO & PARSNIP MASH	\$4.95
HERB SEASONED FRIES	\$4.95
POPPY SEED COLESLAW	\$4.95
SEASONED POTATOES	\$4.95
GARLICKY ASPARAGUS	\$4.95
GARLICKY GREEN BEANS	\$4.95
2 EGGS YOUR WAY*	\$3.95

BRIOCHE, WHEAT TOAST, BUTTERMILK BISCUIT, OR TOASTED ENGLISH MUFFIN \$2.95

BUTTERMILK BISCUIT & CHICKEN SAUSAGE GRAVY, CHIVES \$3.95

Fresh Brewed Coffee

DIRECT FROM FINCA NUEVA LINDA IN SOUTHERN MEXICO'S SIERRA MADRE MOUNTAINS, OUR DARK ROAST COFFEE BOASTS CITRUSY NOTES, SMOOTH COCOA UNDERTONES, AND A SUBTLE HERBAL FINISH. 6OZ | \$4

Boozy Brunch

**MIMOSA BAR** GLASS \$7 | CARAFE \$25  
CHOICE OF: CLASSIC, STRAWBERRY, PEACH, MANGO

**MARTINI**

CLASSIC ESPRESSO MARTINI \$12  
CASAMIGOS ESPRESSO MARTINI \$13

**BLOODY MARY**

CLASSIC BLOODY MARY  
SPICY BLOODY MARY \$9

Appetizers

**GOUDA GRIT FRITTERS**

SMOKED GOUDA GRITS, FIELD MIX, CITRUS VINAIGRETTE, BACON ONION JAM, CHIVES \$8.95

**PEI MUSSELS**

PAN ROASTED MUSSELS, WHITE WINE GARLIC BROTH, FRESH BASIL, DOLCE PICCANTE PEPPERS TOASTED CIABATTA, APPLEWOOD SMOKED BACON \$16.95

**SEAFOOD CROQUETTES**

BROILED SALMON CROQUETTES, REMOULADE CHERRY TOMATOES, CORN RELISH, RED ONIONS, MIXED GREENS, GREEN GODDESS DRESSING \$13.95

**CRISPY CALAMARI\***

GOLDEN FRIED CALAMARI, FRIED JALAPEÑOS GREEN GODDESS DRIZZLE\*, THAI BASIL, MARINARA, CHARRED LEMON \$16.95

**CHICKPEA HUMMUS**

CHICKPEA PUREE, SEASONAL VEGETABLES, CHARRED PITA, CASTELVETRANO OLIVES SMOKED PAPRIKA \$10.95

**GENERAL PAUL'S WINGS**

CRISPY WINGS WITH FLAVOR CHOICE OF: SWEET HOTLANTA SALSA BUFFALO. HONEY YUZU LEMON PEPPER \$13.95

**BOURBON BRUSSELS**

FLASHED FRIED BRUSSEL SPROUTS, BOURBON MAPLE GLAZE CHILLI POWDER HERBS \$9.95

**CRAB CAKES**

4.5 OZ LUMP BLUE CRAB, BROILED MARYLAND, STYLE REMOULADE, ARUGULA, LEMON \$18.95

**FRIED GREEN TOMATO CAPRESE**

FRIED PICKLED GREEN TOMATOES, MOZZARELLA CHEESE, PIMENTO CHEESE, BASIL, SUN-DRIED TOMATO PESTO, YELLOW HEIRLOOM TOMATO, BALSAMIC REDUCTION \$12.95

**CORNBREAD SKILLET**

CHOICE OF BRAMBLEBERRY JAM OR JALAPENO, BACON & CHEDDAR FRESHLY BAKED HOMESTYLE CORNBREAD, FLEUR DE SEL, BUTTER \$9.95

Pancakes, French Toast & Waffle

CHOICE OF BELGIUM WAFFLE, BUTTERMILK PANCAKES OR FRENCH TOAST

**STRAWBERRY SHORTCAKE**

CREAM CHEESE, FRESH STRAWBERRIES, FRENCH VANILLA WHIPPED CREAM, STRAWBERRY CRUMBLE \$10.95

**PEACH COBBLER**

PEACHES, CREAM CHEESE, CANDIED PECANS, PEACH GLAZE, CRISPY CRUMBLE, WHIPPED CREAM \$10.95

**CINNAMON TOAST CRUNCH**

CREAM CHEESE, CINNAMON SUGAR, TOFFEE SAUCE, FRENCH VANILLA WHIPPED CREAM, CINNAMON TOAST CRUMBLE \$10.95

Brunch Specialties

**STEAK AND EGGS\***

6 OZ NY STRIP, SUNNY SIDE EGGS\*, HOUSE MIXED GREENS, SERVED WITH SEASONED POTATOES \$24.95

**CHICKEN & WAFFLES**

BUTTERMILK FRIED CHICKEN BREAST, BELGIUM WAFFLE, SWEET HOTLANTA SAUCE, MAPLE SYRUP, SEASONAL FRUIT \$20.95

**SHRIMP & WAFFLES**

BUTTERMILK FRIED SHRIMP, BELGIUM WAFFLE, SWEET HOTLANTA SAUCE, MAPLE SYRUP, SERVED WITH SEASONAL FRUIT \$23.95

**COUNTRY-FRIED CHICKEN BISCUIT\***

BUTTERMILK-FRIED CHICKEN BREAST, BUTTERMILK BISCUIT, POACHED EGG\*, CHICKEN SAUSAGE GRAVY, SERVED WITH SEASONED POTATOES, HOUSE MIXED GREENS \$15.95

**CLASSIC BENEDICT\***

CANADIAN BACON, POACHED EGGS\*, TOASTED ENGLISH MUFFIN, HOLLANDAISE\*, HOUSE MIXED GREENS, SERVED WITH SEASONED POTATOES \$15.95

**CRAB CAKE BENEDICT\***

LUMP CAKE CAKES, POACHED EGGS\*, TOASTED ENGLISH MUFFIN, HOLLANDAISE\*, HOUSE MIXED GREENS, SERVED WITH SEASONED POTATOES \$22.95

**BRUNCH HASH\***

CHICKEN SAUSAGE, SEASONED POTATOES, AVOCADO, CARAMELIZED BELL PEPPERS & ONIONS, SUNNY-SIDE EGGS\*, GARLIC AIOLI, PICO DE GALLO, CALABRIAN SALSA \$15.95

**BRUNCH PLATTER\*** (NO SUBS)

TWO EGGS\* YOUR WAY SERVED WITH SEASONED POTATOES.  
CHOICE OF MEAT: APPLEWOOD SMOKED BACON OR CHICKEN SAUSAGE  
CHOICE OF BREAD: BUTTERMILK BISCUIT, TOASTED ENGLISH MUFFIN, BRIOCHE TOAST \$13.95

PD Signatures

**TRUFFLED MUSHROOM PASTA**

HANDMADE PORTOBELLO & CREMINI MUSHROOM TORTELLINI, CARAMELIZED ONIONS, ROASTED MUSHROOM MEDLEY, TRUFFLE AU POIVRE CREAM, GRATED PARMIGIANO REGGIANO \$29.95  
‡ ADD GRILLED CHICKEN +\$6

**CREAMY CAJUN CHICKEN PASTA**

BLACKENED CAJUN CHICKEN BREAST, PORK ANDOUILLE SAUSAGE, FRESH Malfadine PASTA, HOLY TRINITY, SPINACH AND TOMATO CAJUN CREAM SAUCE | \$26.95 SUB BLACKENED SHRIMP + \$4

**SHRIMP & GRITS**

SAUTÉED SHRIMP, PORK ANDOUILLE SAUSAGE, SMOKED GOUDA GRITS, TOMATOES, CHARRED CORN, OKRA CRISPS, CHIVES, CREOLE SHERRY BISQUE \$25.95

**CATFISH & GRITS**

CORNMEAL CRUSTED, SMOKED GOUDA GRITS, CHARRED CORN, TOMATOES, CREOLE SHERRY BISQUE, OKRA CRISP \$22.95

**HERB-SEARED SALMON\***

PAN-SEARED ATLANTIC SALMON FILLET, POTATO & PARSNIP MASH, CRISPY BOURBON GLAZED BRUSSEL SPROUTS, CHILI CHUTNEY, CHIVES, SESAME SEEDS CHARRED LEMON \$27.95

**BRAISED SHORT RIB**

BRAISED BONELESS SHORT RIB, POTATO & PARSNIP MASH, ROASTED CARROTS, DEMI-GLACÉ, CRISPY ONION STRAWS, CHIVES \$34.95

**FRA DIAVOLO LINGUINE**

SPICY WHITE CREAM SAUCE, SHRIMP, MUSSELS, CRAWFISH, BABY SPINACH, PANKO GRATIN, FRESH HERB LINGUINE, SAUTÉED GARLIC & CALABRIAN CHILI, FRESHLY GRATED PARMIGIANO REGGIANO \$28.95

**FRIED PLATTERS**

SERVED WITH POPPY SEED COLESLAW, HERB-SEASONED FRIES, TARTAR, COCKTAIL SAUCE & CHARRED LEMON  
(4PCS) CATFISH PLATTER \$26.95  
(10PCS) SHRIMP PLATTER \$29.95  
(2PCS CATFISH & 5PC SHRIMP) SEAFOOD PLATTER \$30.95

\* ITEMS SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6+.