

We proudly support our local farmers: Woodland Gardens, Moore Farms, Mushroom Matt Farms, Zoe Goerge Farms, Ula Farms, Vice Provisions, Southern Swiss Dairy, & Bobby Britt Farm. Baked goods are made in-house or supplied by TGM Bread and Gornae Bake Shop



Bread & Butterfly



BISTRO

THE BISCUIT | \$5

If Edna Lewis was French, her biscuit would taste like this!

TOASTED BAGUETTE WITH JAM | \$5

Seasonal Jam

CROISSANT | \$7

Butter | Cinnamon | Chocolate

HOUSE YOGURT | \$8

Seasonal Fruit, Granola, Add Honey + \$0.75

BURRATA | \$13

Seasonal Fruit, Balsamic Reduction

EGGS BENEDICT | \$16.5

*Poached Eggs, Rosemary Ham, Hollandaise

FRENCH OMELETTE & GREENS (GF) | \$13.5

Herb & Almond Pesto, Pecorino

B&B GIANT PANCAKE | \$12

Maple Syrup, Butter, Extra Syrup + \$0.50

QUICHE | \$12.5

Local Spring Onion, Goat Cheese

POACHED EGG TOAST | \$8.5

*Poached Egg on Toasted TGM Bread with Local Greens

AVOCADO TOAST | \$12.5

*Poached Egg, Avocado Spread, Onion, Local Greens

SALMON TOAST | \$14.5

*Poached Egg, Cream Cheese, House Smoked Salmon, Caper, Onion, Local Greens

HAM TOAST | \$14.5

*Poached Egg, 16 Month Prosciutto, Pecorino, Onion, Local Greens

BRASSERIE

LAMB PATTY | \$15

Leg of Lamb Ragu, Mire Poix, Lamb Jus

CROQUE MONSIEUR | \$14

Prosciutto Cotto, Mortadella, Mornay

JAMAICANS IN PARIS | \$16

Pickled Shrimp, Panis, Pecorino

STEAK & EGGS | \$26.5

Local Grass Fed Beef, Jus

BURGER AMERICAIN | \$22

*Local Grass-Fed Beef, Gruyere, Caramelized Onion, Whole Grain Mustard, Aioli, Crispy Potatoes

CRAB CAKE | \$15

Blue Lump Crab, Preserved Lemon Remolaude, Seasonal Greens

ATL BEEF | \$17

Local Beef, Chow Chow, Beef Jus

SIDES & ADD-ONS

CRISPY FRIED POTATOES | \$7

Grange Seasoning & Aioli

16 MONTH PROSCIUTTO | \$8

Fresh Sliced or Crispy

GLUTEN FREE BREAD | \$4

*ADD AN EGG | \$3.25

ADD AVOCADO | \$4

Sliced or Spread

ADD TRUFFLE OIL | \$4

BREAD & BUTTER | \$3

*SMOKED SALMON | \$8



ASK YOUR SERVER ABOUT OUR DAILY DESSERT OPTIONS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. Please notify your server of any allergies.



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CAFE

BAR

COUNTER CULTURE COFFEE & ESPRESSO

- DRIP COFFEE | \$4
- ICED COFFEE (+1 FREE REFILL) | \$4
- CAFE AU LAIT | \$5
- ESPRESSO | \$4
- CORTADO | \$5
- CAPPUCCINO | \$6
- CAFE LATTE | \$6
- CAFE AMERICANO | \$5
- FLAT WHITE | \$6
- HIBISCUS MOCHA | \$7
- IRISH COFFEE | \$14
- AMARETTO COFFEE | \$10

- SYRUPS | \$0.50
- Chocolate
- Vanilla
- Lavender
- Honey
- Brown Sugar
- Rosemary
- Hibiscus
- OAT MILK | \$0.50
- AMARETTO | \$6
- IRISH CREAM | \$6

TEA

JUST ADD HONEY LOOSE LEAF TEA | \$6 / \$8

- Earl Grey Cream - Black Tea
- Good Morning - Black Tea
- Mint To Be - Herbal Tea (caff free)
- Be Well - Herbal Tea (caff free)
- Berries on the Beltline - Fruit Tea (caff free)

CHAI LATTE | \$6

LONDON FOG | \$6

CARAFE OF ICED TEA | \$4

SODA & JUICE

- HIBISCUS LIMEADE | \$6
- ROSEMARY LEMONADE | \$6
- COKE, DIET COKE, SPRITE | \$4
- GINGER ALE | \$4
- ORANGE JUICE | \$4

ZERO PROOF

- ATHLETIC BREWING MEXICAN COPPER | \$8
- LYRE'S CLASSICO SPARKLING | \$10
- LYRE'S SPRITZ | \$12
- Lyre's Aperitif Rosso, Sparkling Wine, Soda
- OLMSTED SPARKLER | \$12
- Rosemary, Elderflower, Lime, Sparkling

COCKTAILS

- MARTINIQUE MIMOSA | \$14
Passionfruit, Elderflower, Lime, Sparkling Wine
- BUTTERFLY HI BALL | \$15
Grapefruit, Amaro, Salted Honey, Citrus
- SPRING CLEANING | \$15
Vodka, St Germain, Lime, Mint, Soda
- CHEF'S BRUNCH PUNCH | \$14
Caribbean Rum, House Grenadine, Fresh Squeezed Fruit
- THE DRAWING ROOM | \$14
Elderflower, Genepy, Lime, Cucumber
- HAITIAN MULE | \$14
Planterray Rum, Herbal Liqueur, Ginger Beer, Lime

WINE

- BRUT CAVA | \$14 / \$50
Perelada - Penedes, Spain
- CHENIN BLANC | \$14 / \$50
Protea, 2023 - Western Cape, South Africa
- CHARDONNAY | \$15 / \$60
Ramsay, 2023 - Napa, CA, USA
- SAUV BLANC/PINOT GRIS - "ORANGE" | \$14 / \$50
Aransat, 2023 - Friuli-Venezia Giulia, Italy
- MOURVÈDRE ROSÉ | \$14 / \$50
Babylonstoren, 2024 - Franschhoek, South Africa
- TEMPRANILLO | \$16 / \$70
Hito, 2023 - Ribera Del Duero, Spain
- PINOT NOIR | \$16 / \$60
Alta Heights, 2023 - Sonoma, CA
- GAMAY | \$16 / \$60
Folk Machine, 2023 - Santa Rosa, CA

BEER

- TRITONIA TART ALE | \$7
Creature Comforts - Athens, GA
- CLASSIC CITY | \$7
Creature Comforts - Athens, GA
- TROPICALIA | \$7
Creature Comforts - Athens, GA

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