

BRUNCH

11AM-2PM (Saturday & Sunday)



AM CAFÉ

7AM-2PM Daily (8AM Saturday & Sunday)

FIRSTS

French Onion Soup 15
Slow Cooked Onions, Gruyere, Toast

Spanish Omelette 17
Labneh, Dill, Lightly Cured Salmon, Caper

Georgia White Shrimp Salad 19
*Sesame Vinaigrette, Georgia Peaches, Avocado
Boiled Peanuts, SFB Green Peppers*

SFB Shishito Peppers **GF** **V** 13
Soy Sauce, Lime, Fleur de Sel

Tomato Arancini 12
Harissa Aioli

GREENS

Vonnie's Sprouts **GF** **VEG** 16
*Pea & Sunflower Sprouts, Toasted Sunflower Seeds Buttermilk
Ricotta, Green Garlic, Parmesan*

Garden **VEG** 16
*Local Baby Lettuces & Garden Vegetables
Vinaigrette, Torn Croutons, Parmigiano Reggiano*

Tomato & Watermelon Salad 17
*Marinated Tomatoes, Local Cucumber, Sweet Peppers
Feta, Green Coriander Vinaigrette, Tarragon, Mint*

(Add Salmon 15, Chicken 12)

SANDWICHES

TC Cheese Burger 29
*Lettuce, Pickle, Caramelized Onion Aioli, American Cheese
Freshly Ground Painted Hills Beef*

Vonnie's Sprouts Wrap 22
*Curried Flat Bread, Sunflower Sprouts, Pea Shoots
Lemon Vinaigrette, Labneh, Green Garlic Aioli, Cucumber Salad*

Pesto Chicken Sandwich 24
Arugula, Focaccia, Pickled Onion, Basil Pesto

MAINS

Chicken Schnitzel 29
Spinach Spaetzle, Spinach, Lemon Caper Parsley

Pan Seared Faroe Island Salmon 29
*Olive Oil Roasted Fingerling Potatoes, French Beans
Green Garlic Green Goddess, Marinated Tomatoes*

Eggs Benedict 22
Two Eggs, Hollandaise, Leoncini Ham, English Muffin

TC Breakfast 23
Two Pancakes Two Eggs, Bacon, Maple Syrup

SIDES

House French Fries 10
Ketchup, Miso Aioli

Chicken Biscuit Pot Pie 15
Buttermilk Biscuit, Carrots, Celery, Shiitake

Macaroni & Cheese **VEG** 15
Cheddar Cheese Curds, Garlic Herb Crust

Pimento Cheese Grits **GF** **VEG** 9
Day Spring Farms Grits

Homestyle Potatoes **VEG** 9
Roasted Onion, Chives

Pancake **VEG** 9
Maple Syrup

PASTRIES

Croissant 5.5

Pain au Chocolate 6

The Decadent (Fridays) 5.5

Almond Croissant (Saturdays) 6

Ham & Cheese Croissant (Sundays) 6.5

Almond Orange Knot 6.5

Peach Danish 6

Corn Conchas 6

Vanilla Bean Glazed Doughnut 4

Cheddar Chive Biscuits 4.5
Buttermilk Gluten Free Biscuit

Dayspring Farms Biscuit 4.5
*Choice of - Butter, Honey Butter
Seasonal Preserve*

Banana Bread **GF** 4.5

Carrot Cake **GF** 4.5

Banana Chocolate Muffin 4
DaySpring Farms Flour

Nordic Cinnamon Roll 5
DaySpring Farms Flour

Chocolate Chunk Cookie 3.5
DaySpring Farms Flour

FRUIT

Fresh Fruit Cup 9
*Moore Farms Cantaloupe
Razzmatazz Grapes*

LITTLE BITES

Quiche **VEG** 12
Caramelized Onion, Gruyere

Bacon, Egg & Cheese Biscuit 12
Applewood Bacon, American Cheese

Ham, Egg, & Cheese 12
*English Muffin, Gruyere
Leoncini Ham*

Avocado Toast **VEG** 11.5
*Avocado, Sumac
Puffed Quinoa, Lemon Oil
on Sourdough*

Peach Preserve Toast 11
*Peach Preserve, Fresh Blueberry, Ricotta
Olive Oil on Sourdough*

Blueberry Sheeps Milk Yogurt 10
Strawberry Almond Granola

GF
Gluten Free

VEG
Vegetarian

V
Vegan

Upon request, many dishes
can be made to accommodate.

No Outside Food Or Beverage Permitted

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF
YOU HAVE CERTAIN MEDICAL CONDITIONS.



LUNCH DRINK

11AM-2PM (Tuesday-Sunday)

WINES BY THE GLASS

SPARKLING

<i>Scarpetta, Prosecco, Veneto, Italy '20</i>	14/70
<i>Sao Joao, Rosé, Beira, Portugal '20</i>	16/80
<i>Piaff, Brut, Champ., Fra.</i>	29/145
<i>Collet, Brut Rosé Champ., Fra.</i>	29/145

WHITE

<i>Comte Leloup, Muscadet, Loire, Fr., '19</i>	15/75
<i>Kettmeir, Pinot Grigio, Alto Adige, Ita. '21</i>	15/75
<i>Forge Cellars, Riesling, "Classique", N.Y., USA, '20</i>	15/75
<i>Astrolabe, Sauv. Blanc, Marl., N. Zea. '21</i>	14.5/72
<i>Maitre de Chai, Chen. Blanc, Cal., USA., '20</i>	16/80
<i>Michel Vattan, Sauv. Blanc, Sancerre '22</i>	21/105
<i>Sylvaine & Alain Normand, Chard., Burg., Fr. '21</i>	16/80
<i>Thomas George, Chard., Rus. River, USA, '13</i>	19/95

ROSÉ

<i>Thierry Delaunay, "La Vignette", Fra. '22</i>	16/80
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RED

<i>Bouchard, "Reserve", P. Noir, Burgundy, Fra. '20</i>	18/90
<i>Willowbrook, P. Noir, Rus. River, USA '20</i>	16/80
<i>Dom. Guion, Cabernet Franc, Bourgueil, Loire, Fr. '18</i>	16/80
<i>Roco, Pinot Noir, Willamette Valley, USA, '21</i>	18.5/92
<i>Cain "Cuvée", Merlot Blend, Napa, USA NV13</i>	18/90
<i>Jean-Luc Baldes, Malbec, Cahors, Fra. '18</i>	15/75
<i>Damilano, Nebbiolo, Barolo, Piedmont, Ita. '18</i>	25/120
<i>Hindsight 20/20, Cab. Sauv., Napa, USA '20</i>	17/85
<i>Seppeltsfield, Shiraz, Barossa, Australia, '19</i>	16/75
<i>Chappellet, "Mountain Cuvee", Cal., USA '19</i>	22/110
<i>R. Mondavi, Cab. Sauv., Napa, USA '19</i>	28/140

SWEET

<i>Kopke, 20yr Tawny, Oporto, Portugal</i>	16
<i>Cha. St. Vincent, Sauternes, Bord., Fra. '15</i>	27

BEER

Draft

<i>Steady Hand Cloudland Hazy IPA</i>	8
<i>Steady Hand Mexican Lager</i>	8

BOTTLES & CANS

<i>Stella Artois</i>	8
<i>Miller Lite</i>	6
<i>Sweetwater 420</i>	8
<i>Sweetwater IPA</i>	8
<i>Scofflaw Basement Light IPA</i>	8
<i>New Realm Psychedelic Rabbit IPA</i>	8

Be prepared to show I.D.

- No alcoholic beverages will be served to patrons under 21

PLEASE DRINK RESPONSIBLY. NO ALCOHOLIC BEVERAGES ARE ALLOWED OFF PROPERTY AT ANY TIME AND MUST BE CONSUMED WITHIN THE DESIGNATED AREAS.



AM CAFÉ DRINK

7AM-2PM Daily (8AM Saturday & Sunday)

COFFEE

BRASH

ESPRESSO	4
MACCHIATO	4.5
CORTADO	4.5
CAPPUCCINO	4.5
LATTE	5.5
MOCHA	6.5
COFFEE	3.5
ICED TEA	3
CHAI LATTE	6
LONG BLACK	4
AMERICANO	5

ADD-ONS

ALMOND/OAT	.50
VANILLA	1
CHOCOLATE	1
SHOT	2

NOT COFFEE

CASCARA	3.5
MATCHA	6
HOT TEA	5

*Mint • Chamomile • Earl Grey
Jasmine Green • English Breakfast
Yuzu Peach*

 Filtered Water	1
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Lemonade	4
Natalie's JUICE	4

Orange • Grapefruit • Tangerine

Seasonal

Matcha Lemonade	7
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COCKTAILS

Hangover Fix 15
Second Self Mole Porter, TC Bloody Mary Mix, Lime, Worcestershire, Horseradish

Nancy's Creek 15
*Plantation Pineapple Rum, Lemon
Chinola Passion Fruit Rum*

Improved Mimosa 14
Rockey's Liquor, Orange Juice, Prosecco

TC Espresso Martini 16
Bare Bone Vodka, TC Coffee Liqueur, Espresso



THE CHASTAIN

Pastry Chef - Christian Castillo

Executive Chef - Christopher Grossman

@thechastainatl