

draft beers & seltzer

Atlanta Brewing Hoplanta IPA	9
Bell's Two Hearted IPA	9
Blue Moon Belgian White Ale	9
Budweiser American Lager	8
Bud Light Lager	8
Coors Light Lager	8
Dogfish Head 60 Minute IPA	9
Gate City Brewing Baltic Porter	9
Goose Island IPA	9
Heineken Lager	9
Michelob Ultra Light Lager	9
Miller Lite Pilsner	8
Monday Night Brewing Drafty Kilt Scotch Ale	9
Samuel Adams Boston Lager	9
Scofflaw Georgia Peach Hard Seltzer	9
Scofflaw POG Basement IPA	9
Stella Artois Belgian Lager	9
SweetWater 420 Pale Ale	9
SweetWater Blue Fruit Ale	9
Terrapin Hopsecutioner IPA	9
Voodoo Ranger Juicy Haze IPA	9
Yuengling Lager	9

bottled beers & cider

domestic 8

Budweiser, Miller Lite, Crispin Hard Cider

premium 9

Corona, Peroni Nastro Azzurro, Estrella Daura Damm Gluten-Free Lager, Heineken 0.0 Alcohol Free

wines by the glass

white & rosé

Lunetta Prosecco, Italy 187ml	13
Day Owl Rosé, California	12 / 46
Whitehaven Sauvignon Blanc, New Zealand	12 / 46
Wente Vineyards Estate Grown Chardonnay, California	12 / 46

red

Meomi Pinot Noir, California	14 / 54
Chateau Ste. Michelle Indian Wells Merlot, Columbia Valley	13 / 50
Louis M. Martini Cabernet Sauvignon, California	12 / 46
Uppercut Cabernet Sauvignon, California	14 / 54

draft cocktails

Top of the Barrel Aged Old Fashioned / bourbon amaretto / Reäl black cherry syrup / aromatic bitters vanilla bitters 12

Hotlanta Hibiscus Margarita / tequila sweet & sour mix / Monin hibiscus purée sriracha bar syrup 12

Atlanhattan / cherry bitters / rye whiskey sweet vermouth 12

M.R.'s Mojito / rum / clear crème de menthe bar syrup / lime 12

appetizers & shareables

Game Day Loaded Nachos / queso blanco / pico de gallo / sour cream / jalapeños olives / guacamole / black beans ⑧
chicken tinga 14 / chile lime seasoned beef 15

Crispy Brussels Sprouts / red pepper jam glaze / pancetta / jalapeño / goat cheese ⑧ 14

The Southern Spread / seasonal hummus / sumac pita / three onion / sea salt kettle chips pimentos & cheese / crudité / pickled vegetables ① 12

Chicken Quesadilla / chipotle chicken / jack-cheddar / guacamole / sour cream / pico de gallo 14

Cantina Street Tacos / Baja cabbage slaw / pickled red onions / cumin lime crema Cotija cheese
spicy shrimp 14 / market fish 15

Sweet Corn Fritters / smoked shallot aioli ① 12

Crab Cake Sliders / chipotle mayo / Old Bay kettle chips 16

soups

Low Country Seafood Chowder / oyster crackers 12

Smoked Brisket Chili / Fritos / cheddar / sour cream 12

harvest

chicken 5 / bistro steak 7 / market fish 8

Southern City Chop Chop / romaine / tomato / cucumber / olives / red onion / feta garbanzos / horseradish mustard dressing ⑧ 13

TD Caesar / romaine / kale / shaved Brussels sprouts / Parmigiano-Reggiano roasted "everything bagel" croutons / creamy za'atar Caesar dressing 12

Baby Wedge / grape tomatoes / applewood smoked bacon / chopped farm eggs Statesboro blue cheese ⑧ 11

traditional / smoked wings ⑧ 16

Buffalo / honey garlic & parmesan / honey barbecue / mango habanero / lemon pepper rub

handhelds

all handhelds served with B&B pickles, Chef Anthony's sidewinder fries or house salad fried farm egg 3 / garden avocado 4 / applewood smoked bacon 4

Coastal Shrimp Po'Boy / Georgia shrimp / shredded lettuce / diced tomatoes cajun remoulade / hoagie roll 18

TD Smash Burger / American cheese / shredded iceberg / house pickles / special sauce brioche bun 17

Yardbird Crispy Chicken Sandwich / pickle brined / buttermilk southern fried pickled green tomato / peach fennel mayo / brioche bun 16

"Not So Traditional" Cheesesteak / Korean beef bulgogi / peppers / onions white American cheese / hoagie roll 16

Blackened Fish Sandwich / market fish / creamy coleslaw / Chef Tony's tartar sauce lettuce / tomato / seeded brioche bun 19

Uptown Impossible Burger / 100% plant-based / garlicky mushrooms / arugula yellow tomato / chermoula aioli / Havarti / toasted pretzel bun ① 17

Classic Turkey Club / shaved oven roasted turkey / white American cheese / bibb lettuce tomato / applewood smoked bacon / black pepper mayo / toasted nine grain bread 15

plates

Deep South Baby Back Ribs / house smoked / Chef's signature rub + sauce southern slaw / Texas toast ⑧ half 15 / full 28

The Chef's Cut / butcher block beef selection / house fries / chimichurri steak butter ⑧ 40

Florida Black Grouper / simply prepared / red potatoes / seasonal vegetables / lemon ⑧ 29

Pasta Primavera / gluten-free pasta / arrabbiata sauce / market vegetables ⑧ ① 18
chicken 5 / Georgia shrimp 10

indulge

Trio of Mini Mason Jars / key lime meringue / campfire s'mores seasonal flavor cheesecake 10

Brownie Sundae / chocolate brownie / marshmallow / chocolate sea salt pretzels Tahitian vanilla bean ice cream / caramel / hot fudge / whipped cream / maraschino cherry 10

Moon Farms Old Fashioned Shortcake / macerated seasonal fruit / lemon pound cake fresh cream 9

⑧ gluten-free ① vegetarian

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy. Maximum of 3 individual checks per party. A 20% service charge will be added to parties of 6 or more.

TOP
DRAFT
SPORTS LOUNGE



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