

BRUNCH
MENU

JUSTIN
KEITH
CHEF AND
OWNER



SOUTHERN BISTRO

CHASTAIN PARK

WINTER
2024

RYAN
SMITH
CHEF DE
CUISINE

BISCUIT & GRAVY | 9
Buttermilk Biscuit, Sausage Gravy

DEVILED EGGS | 7
Smoked Bacon, Green Tomato Chow Chow

PIMENTO CHEESE | 9
House Pickle, Crusty Bread

FRIED GREEN TOMATOES | 9
Sweet Pepper Jelly, Arugula,
Goat Cheese

HOUSE CURED SALMON* | 16
Cucumber, Pickled Red Onion, Caper,
Hard Boiled Egg, Crusty Bread

AVOCADO TOAST * | 10
Arugula, Goat Cheese, Sunny Side Up Egg,
Everything Bagel Spice, Multi-Grain
(ADD CURED SALMON | 4)

SIMPLE GREEN SALAD | 8
Georgia Lettuce Mix, Cherry Tomato,
Cucumber, House Vinaigrette

FRIED CHICKEN & GRITS * | 16
Buttermilk Biscuit, Fried Egg
Sausage Gravy

CHICKEN & WAFFLES | 18
Chicken Tenders, ½ Belgian Waffle,
Collard Greens, Maple Syrup,
White BBQ Sauce

GULF SHRIMP & GRITS | 19
Andouille Sausage, Caramelized Onion,
Tomato Pan Gravy
(ADD POACHED EGG | 2.5)

FRIED OYSTERS & GRITS | 19
Cheddar Grits, Green Tomato Chow Chow,
Smoked Bacon, Poached Egg,
White BBQ Sauce

THE A.M. BURGER | 18
Applewood Bacon, Fried Egg, Swiss,
Arugula, Aioli, Belgian Waffle Bun

THE BREAKFAST SANDWICH | 17
2 Fried Eggs Over Easy, Cheddar,
Avocado, Applewood Bacon,
Arugula, Tomato, Dukes Mayo, Brioche

THE RISE & SHINE | 18
Fried Chicken, Applewood Bacon,
Scrambled Egg, Aged Cheddar,
Big Biscuit

SOMETHING SWEET

BELGIAN WAFFLE | 10
Strawberry, Whipped Cream, Maple Syrup

BISTRO FRENCH TOAST DELUXE * | 18
Applewood Bacon, Fried Egg, Maple Syrup,
Powdered Sugar

BRIOCHE FRENCH TOAST | 12
Maple Syrup, Powdered Sugar

APPLE CINNAMON PANCAKES | 14
Crème Fraiche, Almond, Maple Syrup

ALL THINGS EGGS

FRIED GREEN TOMATO BENEDICT * | 16
English Muffin, Soft Poached Eggs,
Arugula, Pepper Jelly, Hollandaise

BREAKFAST SAUSAGE BENEDICT * | 17
English Muffin, House Breakfast Sausage,
Soft Poached Eggs, Hollandaise

SOUTHERN BENEDICT * | 17
English Muffin, Black Forrest Ham,
Pimento Cheese, Green Tomato Chow Chow,
Soft Poached Eggs, Hollandaise

CRAB CAKE BENEDICT * | 22
English Muffin, Arugula,
Soft Poached Eggs, Hollandaise

HAM OMELET | 15
Aged Cheddar & Caramelized Onion

EGG WHITE OMELET | 16
Broccoli, Wild Mushroom, Goat Cheese

DENVER SKILLET | 17
Black Forrest Ham, Bell Pepper,
Caramelized Onion, Brunch Potato,
Cheddar Cheese, Over Easy Egg

ROASTED CHICKEN SKILLET | 17
Brussels Sprout, Applewood Bacon
Brunch Potato, Goat Cheese, Over Easy Egg

CHILAQUILES SKILLET | 17
Corn Tortilla Casserole of Chorizo,
Caramelized Onion, Salsa Rojo, Cilantro,
Monterey Jack Cheese, Over Easy Egg

LUNCH STUFF

BUTTERMILK FRIED CHICKEN | 17
Whipped Potato, Cucumber-Dill Salad,
Green Bean, Chicken Gravy

GRILLED SALMON * | 18
Roasted Brussels Sprouts, Wild Mushroom, Shallot
Applewood Bacon, Maple Dijon Vinaigrette

3 MEAT MEATLOAF | 17
Whipped Potato, Braised Collard Green,
Red Wine Gravy

NORTH GA RAINBOW TROUT | 18
Blistered Red Potato, Green Bean,
Almond, Leek, Lemon Butter

SOUTHERN BISTRO BURGER * | 15
Aged Cheddar, GA Lettuce Mix, Tomato,
Red Onion, House Pickle, Egg Bun

ULTIMATE BLT | 15
Fried Green Tomato, Pimento Cheese, Arugula
Applewood Bacon, Sweet Pepper Jelly, Sourdough

WALDORF CHICKEN SALAD SANDWICH | 13
Apple, Celery, Red Onion, Almond,
Golden Raisin, GA Lettuce Mix, Multi-Grain

3 SALAD PLATE | 15
House Made Egg, Chicken & Tuna Salad,
GA Lettuce Mix, Heirloom Cherry Tomato,
Cucumber

NANCY G’S COUNTRY CLUB SALAD | 18
GA Lettuce Mix, Fried Chicken, Avocado, Applewood
Bacon, Cherry Tomato, Cucumber, Cheddar Cheese,
Honey Mustard

*Please be advised that food here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

SIDES

Sourdough • Multigrain • English Muffin | 3

Stone Ground Grits • Green Bean • Sliced Tomato • French Fries
Buttermilk Biscuit • Brunch Potato • Whipped Potato | 5

Two Eggs • Stone Ground Cheddar Grits • Smoked Bacon
Breakfast Sausage • Sweet Potato Fries • Fresh Fruit | 6