

LUNCH MENU

JUSTIN KEITH
CHEF AND OWNER



SOUTHERN BISTRO

CHASTAIN PARK

WINTER 2024

RYAN SMITH
CHEF DE CUISINE

STARTERS

- BISTRO YEAST ROLLS | 6

Maldon Sea Salt, Chive Butter
- DEVILED EGGS | 7

Smoked Bacon, Green Tomato Chow Chow
- PIMENTO CHEESE | 9

House Pickle, Crostini
- FRIED GREEN TOMATOES | 9

Sweet Pepper Jelly, Arugula, Goat Cheese
- CRAB RANGOON DIP | 13

Sweet Chili, Sesame, Cilantro, Wonton Chips
- WHITE WINE POACHED PEARS | 10

Blue Cheese Fondue, Sliced Almond, Hot Honey
- SIMPLE GREEN SALAD | 8

Georgia Lettuce Mix, Heirloom Cherry Tomato, Cucumber, House Vinaigrette
- BROCCOLI CHEDDAR SOUP | Cup 6 / Bowl 8

Herbed Crouton, Buttermilk

LUNCH ENTREES

- GULF SHRIMP & GRITS | 19

Andouille Sausage, Caramelized Onion, Tomato Pan Gravy
- NORTH GEORGIA RAINBOW TROUT | 18

Blistered Red Potato, Green Bean, Almond, Leek, Lemon Butter
- BUTTERMILK BONE-IN FRIED CHICKEN | 17

Whipped Potato, Cucumber-Dill Salad, Green Bean, Chicken Gravy
- 3 MEAT MEATLOAF | 17

Whipped Potato, Braised Collard Green, Red Wine Gravy
- FISH & CHIPS | 18

Cornmeal Crusted Mahi-Mahi, Cole Slaw, Remoulade
- GRILLED SALMON* | 18

Roasted Brussels Sprouts, Wild Mushroom, Shallot Applewood Bacon, Maple Dijon Vinaigrette

*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.

A 20% Gratuity Maybe Added To Parties Of 6 or More People

BIG SALADS

- NANCY G’S COUNTRY CLUB | 18

GA Lettuce Mix, Fried Chicken, Cheddar Cheese, Applewood Bacon, Avocado, Cherry Tomato, Cucumber, Honey Mustard
- CHEF SALAD | 15

Chopped Romaine, Diced Ham, Smoked Turkey, Cheddar, Heirloom Cherry Tomato, Cucumber, Pickled Red Onion, Hard Boiled Egg, 1000 Island Dressing
- GRILLED CHICKEN COBB | 16

GA Lettuce Mix, Avocado, Applewood Bacon, Heirloom Cherry Tomato, Cucumber, Hard Egg, Blue Cheese, Balsamic Vinaigrette
- FRIED BUFFALO SHRIMP SALAD | 18

Hearts Of Romaine, Blue Cheese Crumbles, Carrot, Celery, Green Onion, Blue Cheese Dressing
- 3 SALAD PLATE | 15

House Made Egg, Chicken & Tuna Salad, GA Lettuce Mix, Heirloom Cherry Tomato, Cucumber
- THE BOSS* | 19

Iceberg Wedge, Grilled Hamburger Patty, Applewood Bacon, Heirloom Cherry Tomato, Cucumber, Crumbled Blue Cheese, Pickled Red Onion, Blue Cheese Dressing
- GRILLED SALMON | 18

Romaine, Shaved Brussels, Red Cabbage, Broccoli, Carrots, Aged Parmesan, Walnut, Maple Dijon Vinaigrette
- BISTRO STEAK CAESAR | 19

Beef Tenderloin, Grilled Romaine Lettuce, Shaved Parmesan, Capers, Crostini, Caesar Vinaigrette

SANDWICHES

- HAM & TURKEY CLUB | 16

Applewood Bacon, Cheddar, Swiss, Lettuce, Tomato, Mayo, Sourdough
- ULTIMATE BLT | 15

Fried Green Tomato, Pimento Cheese, Arugula, Applewood Bacon, Sweet Pepper Jelly, Sourdough
- BLACKENED MAHI FISH TACOS | 17

Pickled Red Cabbage, Pico De Gallo, Remoulade, Cilantro, Flour Tortilla
- GRILLED CHICKEN | 16

Applewood Bacon, Swiss, GA Lettuce Mix, Tomato, Honey Mustard, Egg Bun
- SALMON BLT* | 18

Avocado, Baby Arugula, Multi-Grain
- SOUTHERN BISTRO BURGER* | 15

Aged Cheddar, GA Lettuce Mix, Tomato, Red Onion, House Pickle, Egg Bun
- FRIED CHICKEN | 15

Pimento Cheese, Arugula, Dill Pickle, White BBQ Sauce, Egg Bun
- TUNA MELT | 14

Open-Face, Melted Cheddar, Tomato, Multi-Grain
- WALDORF CHICKEN SALAD | 13

Apple, Celery, Red Onion, Almond, Golden Raisin, GA Lettuce Mix, Multi-Grain
- FRIED OYSTER PO’ BOY | 17

Shredded Lettuce, Tomato, Remoulade, Texas Pete Hot Sauce, Hoagie Roll

SIDES

- French Fries • Cole Slaw • Sliced Tomato

Stone Ground Grits • Whipped Potato

Green Bean • Sautéed Spinach

5
- Cucumber-Dill Salad • Sweet Potato Fries

Coca Cola Braised Collard Greens

Brussels Sprouts

6