

Managing Partner & Executive Chef
FORD FRY

Chef de Cuisine
BRIAN HORN

Southern Farmstead Cooking

JCT.

LUNCH MENU

Atlanta, Georgia



Open for Lunch:
MON - SAT, 11AM - 2:30PM

Open for Dinner:
MON - THURS, 5PM - 10PM
FRI & SAT, 5PM - 11PM
SUN, 5PM - 9PM

APPETIZERS

- DEVILED EGGS** - BENTON'S COUNTRY HAM 5.00
- TRUFFLE** - PARMESAN FRIES 7.00
- ONION RINGS** - TOMATO-APPLE KETCHUP 7.00
- CRISPY OYSTER "SMALL-FRY"** 9.00
- FRIED LEMONS & FILET BEANS, OOO-EEE! SAUCE
- "ANGRY" MUSSELS** 9.00
- PEPPERED BACON, SERRANO CHILE & ONION

SOUP

- SWEET CORN SOUP** 6.50
- VANILLA BEAN, CRUSHED PEANUTS
- TOMATO SOUP**
- GEORGIA GOAT CHEESE CROUTON 6.50

SIDES

4.00

- GARLICKY GREEN BEANS, FRIES** - HOUSE MADE MAYO, RED MULE GRITS, POACHED EGG
- COLLARD GREENS** - PEPPER VINEGAR, BROWN BUTTERED POTATO DUMPLINGS, WILTED SPINACH

SALADS

- JCT. SALAD** 8.00
- ROMAINE, GREEN BEANS, SPICED PECANS, APPLES, BUTTERMILK DRESSING
- FARMSTEAD GREENS** 6.00
- GREENS & HERBS, SHAVED CELERY, VINAIGRETTE
- ADD WOOD GRILLED CHICKEN, SHRIMP (5) OR FRIED OYSTERS (3) TO ANY OF ABOVE 5.00
- ICEBERG & CRISPY OYSTERS** 13.00
- BLEU CHEESE, RADISH, LOCAL BACON
- SHRIMP & AVOCADO SALAD** 13.00
- GEORGIA WHITE SHRIMP, AVOCADO & LEMON, BIBB & FRESH HERB SALAD
- FRIED CHICKEN SALAD** 13.00
- JCT. SALAD W/ A CRISPY FRIED CHICKEN BREAST
- SPINACH** 12.00
- WOOD GRILLED CHICKEN, CROUTONS, RED ONION LOCAL BACON, SWEET APPLE VINAIGRETTE
- CRISPY PORK "CRACKER JACK" SALAD** .. 14.00
- PORK TENDERLOIN "CUTLET," ARUGULA, CARAMEL CORN & SPICED PEANUTS, BLEU CHEESE, COUNTRY HAM, GEORGIA APPLE VINAIGRETTE... *Yun!*

SANDWICHES

- HAMBURGER** 9.00
- WOOD GRILLED, FULLY STACKED, WHITE CHEDDAR OR BLEU, FRIES
- FRIED EGG BURGER** 10.50
- WOOD GRILLED, FRIED EGG, TOMATO "JAM," WHITE CHEDDAR, FRIES
- LAMB BURGER** 16.00
- WOOD GRILLED, GOAT CHEESE, TOMATO "JAM," ARUGULA, FRIES
- GRILLED CHICKEN SANDWICH** 9.00
- LOCAL GOAT CHEESE AND LEMONY ARUGULA, GRILLED COUNTRY BREAD, FRIES
- "GROWN-UP" GRILLED CHEESE** 9.00
- ASSORTED CHEESES & ROASTED TOMATO ON BUTTERED SEMOLINA TOAST, CUP OF TOMATO SOUP
- SALMON SANDWICH** 9.50
- WOOD GRILLED ON BRIOCHE, ARUGULA, GARLIC-LEMON MAYONNAISE, FRIES
- PORK BELLY "BLT"** 11.00
- FARM STAND TOMATOES, BIBB, HOUSE MAYO, VANILLA BEAN APPLE BUTTER, SEMOLINA TOAST, FRIES

PLATES

- SHRIMP & GRITS** 13.00
- TIM & ALICE'S RED MULE GRITS, CRUSTY BREAD FOR SOPPING
- FISH & CHIPS** 11.00
- FRIES, GARLIC-LEMON MAYONNAISE, GRANNY SMITH APPLE SLAW
- SPRINGER MOUNTAIN FRIED CHICKEN (LIMITED... COME EARLY!)** 13.00
- MACARONI AND CHEESE, GARLICKY GREEN BEANS
- CRAB CAKE** 16.00
- CHILLED VEGETABLE & HERB SALAD, MEYER LEMON, EVOO
- VEGETABLE PLATE** 12.00
- FARM-STAND VEGETABLES, BUTTERED POTATO DUMPLINGS
- "MEAT & POTATOES"** 14.00
- WOOD GRILLED SKIRT STEAK, CANDIED SHALLOTS, FRIES

BEVERAGES

- COFFEE 2.50
- ESPRESSO 3.00
- CAPPUCCINO 3.50
- CAFÉ AU LAIT 3.50
- LATTE 3.50
- ICED TEA 2.00
- LEMONADE 2.50
- (HAND SQUEEZED, REFILLS EXTRA)
- SOFT DRINKS 2.00
- Ice Cream Floats
- ROOTBEER 5.00
- BLACK CHERRY 5.00
- CREAMSICLE 5.00

•• 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE ••