

First Flavors

She-Crab Soup, fresh cream, sherry
6 cup | 8 bowl **gf**

Fried Green Tomatoes goat cheese,
red pepper coulis **9**

Pimento Cheese our b&b pickles, celery,
benne seed crackers **mgf 7**

Green Salad local grown muir and butter
lettuces, young kale, benne seed vinaigrette,
pecorino romano **gf 9**

Caesar romaine hearts, crispy okra & grit
croutons, grana padano **mgf 10**

*with grilled or fried chicken or sautéed or
fried shrimp add 10*

Brunch Plates

The King Biscuit* fried eggs, melted local gouda,
city ham on a XL drop biscuit, with scallion-sausage gravy **16**

Malted Buttermilk Waffle pure vermont maple syrup **11**
with toasted pecans 13

On the Side

collard greens **gf 6**

cheese grits **gf 6**

pecan-wood bacon **gf 5**

chicken sausage **gf 5**

skillet potatoes **gf 5**

hand cut fries **5**

geechie boy grits **gf 5**

1 egg, any style* **gf 2**

cheddar cheese **gf 2**

Dessert

Vanilla Crème Bruléed sweet cream,
candied top burnt banana, **mgf 8**

Gelato or Sorbet
different selections daily **mgf 7**

South City Specialties

Still delicious after all these years

Springer Mountain Farms Fried Chicken collard greens,
mashed red bliss potatoes, honey-thyme jus **mgf 21**

Shrimp & Geechie Boy Grits our tasso ham, smoked tomato-
poblano gravy **gf 23**

Jumbo Lump Crab Cake* artichoke puree, warm fingerling
potato salad, frisee, bacon, mustard seed vinaigrette, sunny
egg **25**

**Springer Mountain Farms Fried Chicken & Malted
Buttermilk Waffle** pure vermont maple syrup **21**

South City Breakfast white cheddar scrambled eggs,
geechie boy grits, tomato relish and choice of pecan
smoked bacon, chicken sausage or pork sausage **gf 15**

Egg White Frittata mushrooms, goat cheese, kale, grana padano,
tomato relish, crispy panko **mgf 14**



Brunch Cocktails

Cuban Sour A rich blend of Bacardi rum with a berry and
almond twist **15**

Another One Fresh and lively ginger liquor with sparkling rose
and Aperol **14**

Leroux Marquis A creole inspired citrus martini with hints of
banana, apricot, and agave
16

Fat Irish Mary We start with a smoky bloody Mary with just the
right heat and add in Dry Irish Stout **13**

A FIFTH GROUP RESTAURANTS CONCEPT
South City Kitchen | La Tavola | Ecco | The Original El Taco | Alma Cocina | Lure | Bold Catering & Design

For private and group dining contact Althea Burnett at aburnett@fifthgroup.com
For business or social event catering and event design call Bold Catering & Design at 404.815.1178 or visit bold-events.com

A commitment to recycling, composting, supporting local farms and being environmentally conscious has helped Fifth Group Restaurants reduce our solid and food waste disposal by more than 95 percent.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

gf=gluten friendly preparation as is. mgf=can be made gluten friendly with modifications
A 20% gratuity will be added to parties of six or more.

Whites

Prosecco, Benvolio, brut IT	9
Cremant Rose, Gustave Lorentz brut, Alsace, FR	14
Clarendelle Rose, Bordeaux, FR	12
Mouvedre Rose, Babylonstoren, SA	10
Sauvignon Blanc, Maurisco, 'The Ned', Marlborough, NZ	10
Pinot Grigio, Barone Fini, Valadidge, IT	10
Spreitzer 101 Estate, riesling, DE	12
Riesling/Pinot Blanc, Marcel Deiss, alsace blanc, FR	14
Chardonnay, Copain 'Tous Ensembles', Sonoma, CA	16

Reds

Pinot Noir, Royal Prince, Sonoma, CA	15
Grenache/Syrah, Saint Cosme, Cotes-du-Rhone, FR	10
Nebbiolo, Paolo Scavino, Piedmonte, IT	17
Malbec/Cabernet, Clos de Los Siete, Mendoza, AR	14
Merlot/Cabernet, Arbalest, Bordeaux, FR	14
Cabernet/Merlot, Cain Cuvee NV11, Napa Valley, CA	20
Cabernet Sauvignon, Priest Ranch, Napa Valley, CA	16
Zinfandel, Seghesio, Sonoma County, CA	



Beer Offerings

bottles & cans

Urban Tree Cider, dry, GA 7
Eventide Kolsch, GA 6
Terrapin Luau Krunkles POG, IPA GA 6
Clausthauler amber, NA, DE 5
Three Taverns 'rapturous' raspberry sour, GA 7
Bud Light, lager, MO 6
Yuengling lager, PA 5
Blue Moon wheat, CO 6
Michelob Ultra, lager, MO 5

tap

Jekyll 'Hop Dang Diggity' ipa, GA 7
Gate City 'Copperhead' amber ale, GA 6
Guinness irish dry stout, IR 7
Sweetwater' pale, GA 6
Tucker Brewing 'Southern Heaven' hefeweizen, GA 6
Creature Comforts 'Tropicalia' ipa, GA 7
Tucker Brewing pilsner, GA 6
Cherry Street coconut porter, GA 7

Cocktails

Cuban Sour A rich blend of Bacardi rum with a berry and almond twist 15

Another One Fresh and lively ginger liquor with sparkling rose and Aperol 14

Leroux Marquis A creole inspired citrus martini with hints of banana, apricot, and agave 16

Fat Irish Mary We start with a smoky bloody Mary with just the right heat and add in Dry Irish Stout 13

Whiskey & Bourbon

Basil Hayden bourbon, KY	15	Uncle Nearest 1884, TN	14	Bulleit rye, KY	12
Russel's Reserve Straight 10 year, KY	16	Nikki Pure Malt JP	28	Treaty Oak 'Red Handed rye', TX	16
ASW Distillery 'Fiddler' bourbon, Atlanta, GA	11	Tanjaku blended whiskey	18	ASW Distillery 'Resurgens' rye, Atlanta GA	14
Whistle Pig 'Piggy Back' 6yr, rye, KY	18	Baker's 7yr bourbon	23	FEW rye, IL	14
Whistle Pig 10yr, straight rye, KY	22	Maker's Mark bourbon	14	Knob Creek rye, KY	15
Treaty Oak 'ghost hill', bourbon, TX	16	Angel's Envy rye, KY	20	Davison Reserve Rye TN	18
Barrel Whiskey 'infinite barrel' whiskey Ky	28	Bulleit bourbon	11	Russel's Reserve 6yr rye, GA	16
Buffalo Trace bourbon, KY	12	Basil Hayden bourbon	15	Old Portero straight rye,	18
Jefferson's ocean aged at sea, KY	24			Woodford Reserve rye, KY	15
Woodford Reserve bourbon, KY				Angel Envy rye, KY	20

Our unique barrel program enthusiastically unites longtime friendships we have with individual distilleries and wineries in an effort to create something absolutely invigorating and familiar all at once. With each new barrel comes a new result presented in the spirit of legacy, innovation and service. Cheers!

Barrel #1

asw fiddler single barrel cask strength personal selection
12

Barrel #2

The old 4th distillery bottled in bond whiskey
12

Whiskey and Vine

FEW Single Barrel Rye finished in Brewer-Clifton red wine barrels
16



First Flavors

She-Crab Soup fresh cream, sherry
6 cup | 10 bowl **gf**

Pimento Cheese our b&b pickles,
celery, benne seed crackers **mgf** 7

Fried Green Tomatoes goat cheese,
red pepper coulis 9

Salads

Caesar romaine hearts, crispy okra,
garlic grit croutons, grana padano
mgf 10

Green Salad baby gem and butter
lettuces, young kale, benne seed
vinaigrette, pecorino romano **gf** 9

*with grilled or fried chicken, or
sautéed or fried shrimp add 10*

On the Side

collard greens **gf** 6

hand cut fries 5

marsh hen mill grits **gf** 5

mashed red bliss potatoes **gf** 7

fried brussel sprouts **mgf** 7

South City Specialties

Springer Mountain Farms Fried Chicken collard
greens, red bliss potatoes, honey-thyme jus 21

Shrimp & Marsh Hen Mill Grits our tasso ham,
smoked tomato-poblano gravy **gf** 23

Lunch Plates

Grilled Hanger Steak Frites hand cut fries, red wine jus 25

Seared Salmon fingerling potatoes, swiss chard,
lemon emulsion **gf** 27

Sandwiches

Pimento Cheese Burger our b&b pickles, bbq
mayonnaise, red onion, hand cut fries, h&f bun **mgf***15

“Nashville Hot” Fried Chicken our jalepeno hot sauce,
house b&b pickles, white bbq sauce. h&f bun **mgf** 16

Dessert

Chocolate Hazelnut Layer Cake chocolate
ganache, hazelnut milk jam, cocoa krispies 9

Sweet Potato Pie caramel sauce, candied pecans,
chantilly cream 9

Banana Pudding banana bread, sweet cream,
langue du chat **mgf** 9

Gelato or Sorbet different selections daily **mgf** 7



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Reisling/Pinot Blanc, Marcel Deiss, alsace blanc, FR	14
Chardonnay, Copain 'Tous Ensembles', Sonoma, CA	16

Reds

Pinot Noir, Royal Prince, Sonoma, CA	15
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Malbec/Cabernet, Clos de Los Siete, Mendoza, AR	14
Merlot/Cabernet, Arbalest, Bordeaux, FR	14
Cabernet/Merlot, Cain Cuvee NV11, Napa Valley, CA	20
Cabernet Sauvignon, Priest Ranch, Napa Valley, CA	16
Zinfandel, Seghesio, Sonoma County, CA	12

Beer Offerings

bottles & cans

Urban Tree Cider, dry, GA 7
Eventide Kolsch, GA 6
Terrapin Luau Krunkles POG, IPA GA 6
Clausthauler amber, NA, DE 5
Three Taverns 'rapturous' raspberry sour, GA 7
Bud Light, lager, MO 6
Yuengling lager, PA 5
Blue Moon wheat, CO 6
Michelob Ultra, lager, MO 5

tap

Jekyll 'Hop Dang Diggity' ipa, GA 7
Gate City 'Copperhead' amber ale, GA 6
Guinness irish dry stout, IR 7
Sweetwater' pale, GA 6
Tucker Brewing 'Southern Heaven' hefeweizen, GA 6
Creature Comforts 'Tropicalia' ipa, GA 7
Tucker Brewing pilsner, GA 6
Cherry Street coconut porter, GA 7

Cocktails

Aero Plane	16
Citrus and fresh flowers paired with Jameson whiskey	
Go Green	15
A blend of Dutch herbs and tropical fruits in a gin tonic	
O'Peppa Please	14
Pink peppercorn spiced grapefruit paloma	
Uncle Earl	13
An old fashioned made with blended scotch and Earl Grey syrup	
Cuban Sour	15
A rich blend of Bacardi rum with a berry and almond twist	

Whiskey & Bourbon

Basil Hayden bourbon, KY	15	Uncle Nearest 1884, TN	14	Bulleit rye, KY	12
Russel's Reserve Straight 10 year, KY	16	Nikki Pure Malt JP	28	Treaty Oak 'Red Handed rye', TX	16
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Buffalo Trace bourbon, KY	12	Basil Hayden bourbon	15	Old Portero straight rye, CA	18
Jefferson's ocean aged at sea, KY	24			Woodford Reserve rye, KY	15
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asw fiddler single barrel cask strength
personal selection
12

Barrel #2
The old 4th distillery bottled in bond
whiskey
12

Whiskey and Vine
FEW Single Barrel Rye finished in
Brewer-Clifton red wine barrels
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First Flavors

She-Crab Soup fresh cream, sherry
6 cup | 10 bowl **gf**

Pimento Cheese our b&b pickles,
celery, benne seed crackers **mgf** 7

Fried Green Tomatoes goat cheese,
red pepper coulis 9

Pan Fried Chicken Livers* country
ham, caramelized onion jus, parsnip
puree **mgf** 9

Crab Cake creole mustard aioli, celery
root- apple salad & 20

Salads

Caesar romaine hearts, crispy okra,
garlic grit croutons, grana padano
mgf 10

Green Salad baby gem and butter
lettuces, young kale, benne seed
vinaigrette, pecorino romano **gf** 9

Harvest Squash Salad – acorn
squash, baby kale, goat cheese,
candied pecans, and pomegranate-
ginger vinaigrette **mgf** 14

On the Side

collard greens **gf** 6

fries 5

marsh hen mill grits **gf** 5

mashed red bliss potatoes **gf** 7

fried brussel sprouts **mgf** 7

grilled broccolini **gf** 7

grilled asparagus **gf** 7

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greens, red bliss potatoes, honey-thyme jus 21

Shrimp & Marsh Hen Mill Grits our tasso ham,
smoked tomato-poblano gravy **gf** 23

Carolina Trout roasted fingerling potato, swiss chard,
pickled mushrooms, finished with a citrus emulsion **gf** 28

Hanger Steak sautéed Yukon gold potatoes, sweet
peppers, & black garlic aioli 32

Molasses Brined Pork Chop sorghum sambal glaze,
brussel sprouts, sweet potato puree **gf** 30

Kansas City Strip Steak grilled broccolini, garlic toasted
panko, herb butter, signature red wine sauce **mgf** 55

Black Rice Jambalaya shrimp, mussels, andouille
sausage creole spiced fumet, centered on forbidden black
rice **mgf** 38

Sandwiches

Pimento Cheese Burger our b&b pickles, bbq
mayonnaise, red onion, hand cut fries, h&f bun **mgf***14

Roasted Turkey arugula, pecan-smoked bacon, swiss
cheese, cane syrup mustard, semolina bread **mgf** 12

Dessert

Chocolate Hazelnut Layer Cake chocolate
ganache, hazelnut milk jam, cocoa krispies 9

Banana Pudding banana bread, sweet cream,
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Riesling, Chateau St Michelle 'Cold Creek', WA	10
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