



OPEN DAILY 11:30 AM – 7 PM

INDOOR & PATIO DINING AVAILABLE

For call ahead take away orders, call 770.465.3260

## STARTERS

LOADED MOUNTAIN NACHOS beef chili, queso, guacamole, sour cream, salsa, shredded lettuce, tomato, pickled jalapeño add: grilled chicken +5   pulled pork +5	10
FRIED GREEN TOMATOES comeback sauce, buttermilk aioli, scallion vinaigrette	8
FRIED CHICKEN WINGS mountain dry rub   buffalo   bbq   plain	12
CHICKEN TENDERS fries   honey mustard or bbq sauce	11
QUESADILLA peppers, onions, salsa, sour cream –grilled chicken –cheese	13 10

## SOUP AND SALADS

FRENCH ONION SOUP	7
CLASSIC CHILI shredded cheddar, scallions, house-made corn muffin	CUP 6   BOWL 8
COMMONS HOUSE SALAD spring mix, shredded carrots, red onions, tomato, shredded cheese, house-made croutons	SMALL 7   LARGE 10
COMMONS CAESAR SALAD romaine lettuce, parmesan cheese, caesar dressing, house-made croutons	SMALL 8   LARGE 11
BABY ARUGULA SALAD strawberries, goat cheese, red onions, candied pecans, vidalia onion vinaigrette add: grilled chicken +5   grilled salmon* +6   grilled shrimp +6	SMALL 8   LARGE 11

## SANDWICHES

served with your choice of southern slaw, seasoned fries, kettle chips, seasonal vegetables gluten-free bread available upon request	
CHICKEN SALAD CROISSANT grapes, red onion, celery, sweet vidalia onion vinaigrette	13
BUTTERMILK GROUPER SANDWICH fried or blackened, lettuce, tomato, onion, comeback sauce, brioche bun, southern slaw	14

BBQ PULLED PORK SANDWICH braised pork shoulder, house bbq, southern slaw, brioche bun	12
SOUTHERN DIP shaved roast beef, caramelized sweet onions, swiss cheese, creamy horseradish, hickory-scented beef jus, buttered french baguette	13
GRILLED CHICKEN BREAST SANDWICH lettuce, tomato, onion, havarti cheese, lusty monk mustard, brioche bun	12
COMMONS BURGER* 8 oz. angus beef patty, lettuce, tomato, onion, bacon, cheddar, brioche bun	13
COMMONS DOUBLE-STACK TURKEY CLUB slow-roasted turkey, lettuce, tomato, bacon, herb mayo, toasted white bread	12
9TH HOLE HOT DOG jumbo beef hot dog add: southern slaw +1   beef chili +2	8

## ENTREES

PAN SEARED ATLANTIC SALMON* garlic mashed potatoes, broccolini or asparagus, lemon herb jus	21
GRILLED NY STRIP* 12OZ garlic mashed potatoes, broccolini or asparagus, lusty monk mustard jus	28
SEARED GULF COAST CRAB CAKE garlic mashed potatoes, broccolini or asparagus, rémoulade sauce	21
PAN SEARED HERB CHICKEN garlic mashed potatoes, broccolini or asparagus, herb chicken jus	16

## DESSERT

WHITE CHOCOLATE BREAD PUDDING cream anglaise sauce	8
CHOCOLATE MOUSSE CAKE	7
CREAM BRÛLÉE CHEESECAKE	7

\*Cooked to order. Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

©2021 Marriott International, Inc. All Rights Reserved. All names, marks and logos are the trademarks of Marriott International, Inc., or its affiliates.



OPEN DAILY 11:30 AM – 7 PM

INDOOR & PATIO DINING AVAILABLE

For call ahead take away orders, call 770.465.3260

## WHITE WINE

	GLASS	BTL
<b>CHARDONNAY</b>		
MAGNOLIA GROVE, CALIFORNIA	8	28
CHATEAU ST. JEAN, SONOMA COAST	10	38
SONOMA CUTRER, SONOMA COAST		62
<b>SAUVIGNON BLANC</b>		
SEA PEARL, NEW ZEALAND		32
BRANCOTT, NEW ZEALAND	10	38
<b>PINOT GRIGIO</b>		
MAGNOLIA GROVE, CALIFORNIA	8	28
PIGHIN, ITALY		49
<b>UNCOMMON WHITES</b>		
MAGNOLIA GROVE ROSE, CALIFORNIA	8	28
CHATEAU ST. MICHELLE, RIESLING, WASHINGTON	10	39
<b>SPARKLING</b>		
FREIXENET BLANC DE BLANCS, CAVA, SPAIN	8	28
CHANDON BRUT, CALIFORNIA		64

## RED WINE

	GLASS	BTL
<b>CABERNET</b>		
MAGNOLIA GROVE, CALIFORNIA	8	28
COLUMBIA CREST "H3", WASHINGTON	10	39
BLACK STALLION, NAPA VALLEY		69
<b>MERLOT</b>		
MAGNOLIA GROVE, CALIFORNIA	8	28
J. LOHR ESTATES "LOS OSOS, CALIFORNIA		45
<b>PINOT NOIR</b>		
LINE 39, CALIFORNIA	9	32
MEIOMI, CALIFORNIA		55
<b>UNCOMMON REDS</b>		
ROSEMOUNT ESTATE, SHIRAZ, AUSTRALIA		32
ALAMOS, MALBEC, ARGENTINA	10	35

## HANDCRAFTED COCKTAILS

STONE MOUNTAIN LEMONADE	12
buffalo trace bourbon, cognac, fresh orange juice, lemon juice, grenadine, simple syrup	
RUBY MIMOSA	12
absolut vodka, grapefruit juice, champagne, grenadine	
WHISKEY SMASH	11
canadian club, lemon, strawberry, simple syrup	
SOUTHERN SPICED MANGO TEA	12
spiced rum, mango puree, southern sweet tea, lemonade	
NEW FASHIONED	15
bulleit rye, house honey syrup, orange bitters	
STRAWBERRY MULE	12
absolut vodka, strawberries, ginger beer	
CUCUMBER GIMLET	11
beefeater gin, house cucumber syrup, fresh lime juice	
SKINNY MEZCAL MARGARITA	15
del maguey vida mezcal, grand marniere, organic amber agave, fresh lime juice	
HOLE IN ONE	13
absolut raspberri, chambord, peach schnapps, cranberry juice, grenadine	

## BEER

DOMESTIC	5
IMPORT + CRAFT	6
budweiser, bud light, coors light, michelob ultra, miller lite, corona extra, heineken, modelo especial, guinness, stella artois, sam adams, yuengling, truly or white claw hard seltzer, sweetwater "420" pale ale, scofflaw basement ipa, tucker brewing ga red lager, tucker brewing hefeweizen, tucker brewing tucker lager, atlanta cider co. "crispy apple"	
DRAFT	7
selections of tucker brewing company beers	

## AFTER DINNER DRINKS

ESPRESSO MARTINI	13
absolut vanilla, kahlua, espresso, half & half	
RUSTY NAIL	9
DEWAR'S SCOTCH, DRAMBUIE	
GRAND MARNIER	9
REMY MARTIN VSOP	15
FERNET- BRANCA AMARI	8
IL TRAMANTO LIMONCELLO	8

©2021 Marriott International, Inc. All Rights Reserved. All names, marks and logos are the trademarks of Marriott International, Inc., or its affiliates.