

APPETIZERS & SNACKS

BOWL OF OUR DAILY SOUP	3.95
BUFFALO CHICKEN EGGROLLS	4.95
SHRIMP & GRITS WITH ANDOUILLE SAUSAGE	6.95
a snack-sized portion of our popular dish	
V WHITE PIZZA	6.95
PORK BELLY SOFT TACOS	8.95
With chipotle aioli and granny smith apple slaw	

SALADS

ENTREE HOUSE SALAD	5.95
SERVED WITH OUR FAMOUS ROASTED GARLIC BALSAMIC VINAIGRETTE Chopped Romaine, Carrot, Tomatoes, Mozzarella, Black Olives, Bacon, Egg	
ADD GF CHICKEN SALAD, GF SAUTEED SHRIMP, GF BAKED CHICKEN, GF TURKEY +5.00	
GF WILD CAUGHT BAKED SALMON* , GF FLANK STEAK +7.00	
<i>*Salmon is served Medium</i>	

SANDWICHES

Served With Choice of 1 Side

TURKEY BLT	9.95
With provolone cheese and avocado, garlic aoli, on H&F Bread Company Wheat	
CHICKEN SALAD*	9.95
On H&F Bread Company Wheat	
ALL AMERICAN PATTY MELT	11.95
Blended with sauteed onions, on Griddled Texas Toast	
FLANK STEAK BLT	10.95
With provolone cheese and avocado, garlic aoli, on H&F Bread Company Sourdough	

HALF AND HALF COMBINATIONS

BOWL OF SOUP OR SMALL HOUSE SALAD WITH HALF SANDWICH	9.95
Choose from Turkey BLT, Chicken Salad*, or Flank Steak BLT	
V=VEGETARIAN GF=GLUTEN FREE *=CONTAINS NUTS	

Sides

V/GF SAUTEED GREEN BEANS • V/GF BRUSSELS SPROUTS
V/GF ROASTED SWEET POTATOES • V MAC & CHEESE
V/GF GARLIC MASHED POTATOES • V/GF FRENCH FRIES
SMALL SOUP - ADD \$1 • V FRIED OKRA
V/GF POTATO CHIPS • GF BAKED BEANS
V/GF GRITS + 2.00 • GF SIDE SALAD + 2.00
V/GF SPICED APPLES & RAISINS
V/GF CHEF'S FRESH VEGETABLE*

**Fresh vegetables are sauteed and slightly charred.
We are happy to prepare without char upon request*

FIND US ON YELP



DELIVERY AVAILABLE EACH DAY

AT ZIFTY.COM



ENTREES

All Entrees Served With Choice of 2 Sides Unless Indicated

FRIED CHICKEN BREAST	11.95
bone-in all-natural chicken breast, fried to perfect golden brown	
GF HORSERADISH-DIJON GLAZED BAKED SALMON	14.95
thick-cut, wild caught salmon fillet brushed with our whole-grain dijon mustard glaze, with a hint of horseradish and served medium	
GF LEMON & GARLIC BAKED CHICKEN	11.95
bone-in all-natural chicken breast, marinated and baked with our light lemon-garlic sauce with rosemary	
GF MOJO FLANK STEAK	14.95
tender flank steak marinated in a light mojo sauce	
SHRIMP & GRITS WITH ANDOUILLE SAUSAGE	12.95
four jumbo gulf shrimp with spicy Andouille sausage over creamy stone-ground grits (<i>additional sides a la carte</i>)	
PECAN CRUSTED BAKED TILAPIA*	12.95
tilapia fillet lightly dusted in panko and crushed pecans, baked until golden and topped with a peach-basil garnish	
FISH & CHIPS	11.95
lightly breaded tilapia, deep fried to golden brown and served with fries (<i>additional sides a la carte</i>)	
JUMBO GULF SHRIMP (GF SAUTEED OR FRIED)	11.95
six jumbo gulf shrimp	
FRIED BONELESS PORK CHOPS	11.95
two boneless center cut pork chops, lightly battered and fried until golden brown	
COUNTRY FRIED STEAK WITH WHITE GRAVY	13.95
tender choice steak deep fried to perfection	
GF ROASTED BEEF BRISKET	13.95
dry rubbed and smoked tender brisket	
V VEGGIE CAKES	11.95
2 3.5-oz patties made with corn, red bell pepper, hearts of palm, and sweet onion	
V SEASONAL VEGETABLE PLATE	
CHOOSE 3	10.95
CHOOSE 4	11.95
your choice of 3 or 4 of our vegetable side dishes (V/GF unless otherwise indicated)	

† Warning: The consumption of raw or undercooked eggs, hamburgers, shellfish, poultry, fish or steaks may increase your risk of food borne illness, especially if you have certain medical conditions.

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BEER BY THE BOTTLE / CAN

MILLER HIGH LIFE - \$3

BLUE MOON BELGIAN WHITE - \$4.50

CRISPIN ORIGINAL CIDER - \$6

NEWCASTLE BROWN - \$5

GUINNESS PUB DRAFT - \$5

BALLAST POINT SCULPIN IPA - \$7



6 Craft on Draft:

Ask your server for our featured craft beers on tap.

DESSERTS & COFFEE

✓ THE CRACK BAR 4.95

layers of shortbread, snickerdoodle with caramel and chocolate ganache

✓ BLACKBERRY & GRANNY SMITH APPLE COBBLER 4.95

✓ CHOCOLATE PIE 4.95

REGULAR OR DECAF COFFEE 2.50

FOUNTAIN BEVERAGES & ICED TEA

ICED TEA, COCA-COLA, DIET COKE, SPRITE,
COKE ZERO, LEMONADE, MR. PIBB 1.95

we proudly offer complimentary refills on iced tea and fountain beverages

DELIVERY IS NOW AVAILABLE
EACH DAY VIA ZIFTY.COM



480 JOHN WESLEY DOBBS AVE

ATLANTA, GA 30312

404.948.2253

BAKEITHAPPEN.COM

WINE

White

CALINA CHARDONNAY - \$7/\$24

KENDALL JACKSON CHARDONNAY - \$9/\$32

POP CRUSH WHITE BLEND - \$7/\$24

SEA GLASS PINOT GRIGIO - \$8/\$28

MATUA SAUVIGNON BLANC - \$8 / \$28

SAINT M RIESLING - \$9 / \$32

Red

MOTTO CABERNET - \$7 / \$24

HIDDEN CRUSH CABERNET - \$9 / \$32

DONA PAULA LOS CARDOS MALBEC - \$7 / \$24

MARK WEST PINOT NOIR - \$9 / \$32

TERRA D'ORO ZINFANDEL - \$9 / \$32

COCKTAILS

VIRGIL'S PEACH TEA - \$9

Virgil Kaine High Rye Bourbon, fresh squeezed lemon juice, sweet tea, and peach preserves shaken and served over ice, garnished with a lemon and fresh peach slice.

HARVEST MULE - \$9

Old Fourth Vodka, muddled limes, ginger beer, a splash of grapefruit juice, and served with fresh rosemary.

CUCUMBER FIZZ - \$8

Bombay Sapphire Gin shaken with sliced cucumbers and peach bitters, served in a frosted martini glass with fizzy ginger ale.

SWEET HEAT MARGARITA - \$9

Tanteo Jalapeno tequila, triple sec, sweet agave syrup, house squeezed lime juice, and fresh jalapenos all shaken to perfection, then strained over ice and served with a sweet & spicy rum.

THE BEACH DREAM - \$7

Sugar Island coconut rum, pineapple juice, and Blue Curcao, poured over ice and topped with a splash of soda.