

ATLANTA

PARISH

FOODS & GOODS

BLDG. 240

INMAN PARK

BRUNCH

HOUSEMADE GRANOLA

yogurt, honey, seasonal fresh fruit
\$6

PARISH BENEDICT

buttermilk biscuit, poached eggs, slow cooked beef, garlic braised spinach, whole grain mustard bernaise
\$12

EGGS BOUDREAUX

Louisiana crab cake, poached eggs, andouille sausage spiked sauce Creole, pontalba hash browns or jenny jack grits
\$13

EGGS POULET

buttermilk biscuit, Creole fried chicken breast, poached eggs, andouille sawmill gravy, pontalba hash browns
\$14

GREEN EGGS AND HAM

smoked ham chop, fried eggs, chimichurri, pontalba hash browns
\$14

BELLA'S OMELETTE

mushrooms, spinach, onions, and sharp cheddar, pontalba hash browns or jenny jack grits
\$11

OMELETTE PONTCHARTRAIN

garlic braised spinach, crawfish, andouille gravy, pontalba hash browns
\$13

LEMON AND RICOTTA PANCAKES

three buttermilk pancakes laced with lemon and creamy ricotta
\$9

BELGIAN WAFFLE

brown sugar butter, log cabin syrup
\$9

AMERICAN BREAKFAST

two eggs any style, housemade maple-pear sausage or applewood smoked bacon, pontalba hash browns or jenny jack grits
\$10

SHRIMP & GRITS

local shrimp, tomato and andouille gravy, jenny jack grits, poached egg
\$13

BRANDY MILK PAIN PERDU

house brioche, brandy custard, whipped creole cream cheese, candied pecans, local preserves
\$11

DIXIE BREAKFAST BURGER

8 oz house ground top round and pork shoulder, bacon, sunny side up egg, shaved lettuce, fried green tomato, pimento cheese, crystal mayonnaise, texas toast open faced, pontalba hash browns
\$12

BRUNCH SIDES

\$4

HOUSEMADE MAPLE-PEAR SAUSAGE • APPLEWOOD SMOKED BACON • TURKEY BACON •
PONTALBA HASH BROWNS • JENNY JACK GRITS • SEASONAL FRUIT • LOCAL EGGS (2)

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

LUNCH FARE

HEARTS OF ROMAINE SALAD

romaine spears, salt roasted beets, granny smith apples, hard boiled egg, fried red onion, garlic anchovy dressing

\$8

MILK AND HONEY SALAD

baby spinach, house made almond nougat, smoked bacon, dried cherries and apricots, red onion, chile and honey vinaigrette

\$12

COMMUNITY EGG SALAD SANDWICH

*griddled sourdough, curried egg salad, shaved cucumbers, arugula, tomato
pontalba hash browns or side salad*

\$9

FRIED GREEN TOMATO BLT

*fried green & fresh tomato, romaine, applewood smoked bacon, creole remoulade, farm bread,
pontalba hash browns or side salad*

\$9

BRUNCH DRINKS

PARISH BLOODY

parish bloody mary mix, absolut vodka

\$8.5

PIMM'S CUP

pimm's No. 1, fresh house-made lemonade, soda and ginger ale with a cucumber garnish

\$9

IN COLD BLOOD SCREWDRIVER

absolut new orleans, blood orange puree

\$9

DESSERT

(\$7)

CHOCOLATE SHERRY SHORTCAKE

chocolate cherry biscuit, cherries jubilee, sour cream ice cream

PEACHES & CREAM BREAD PUDDING

roasted peach custard, biscuits, wild flower honey ice cream

WHITE CHOCOLATE BANANA CREAM PIE

shortbread crust, white chocolate bavarian cream, brulee banana, chocolate sauce

MOONPIE

triple decker, graham cracker cookie, marshmallow, ganache

LEMON CHEESECAKE

blueberry compote, vanilla bean sour cream glaze