

**Chip Ulbrich** Executive Chef  
**Blake Wagner** Chef de Cuisine



**Ryan Whitten** Sous Chef  
**Stephen Brennan** Sous Chef

**\*\* GLUTEN FREE MENU \*\***

**FIRST FLAVORS**

- Pan-Seared Chicken Livers** country ham, caramelized onions, creamed corn, garlic jus 6.25  
**Low & Slow Smoked Pork BBQ** housemade BBQ sauce, cabbage slaw 6.25  
**Steamed Mussels** tomato, okra, white wine, garlic, lemon 9  
**Butterbean "Hummus"** celery hearts, sweet pickled garlic 6  
**New Orleans BBQ Shrimp** Gulf shrimp in garlic, white wine and brown butter sauce 9

**NEW SOUTH SALADS & SANDWICHES**

- Mixed Field Greens** fresh greens, toasted pecans, balsamic vinaigrette **small** 5.75 **regular** 6.95  
**Caesar Salad** Parmesan, Caesar dressing **small** 5.95 **regular** 7.25  
add grilled shrimp, grilled chicken, or smoked turkey breast to any salad for an additional 7.25  
**Chopped Salad** gem lettuce, shaved local apples, candied pecans, dried cranberries, crisped Benton's "Tennessee prosciutto," Dijon vinaigrette 9.25  
**Smoked Turkey "South Cobb" Salad** baby lettuces and romaine, cider-molasses vinaigrette, chopped egg, Benton's bacon, buttermilk blue cheese, tomatoes, butterbeans, sliced tender smoked turkey breast 13.75  
**Smoked & Chopped BBQ Pork Sandwich (no bun)** creamy slaw, Old Bay fries 9.50  
**Grilled Pimento Cheese Burger (no bun)** pimento goat cheese, house pickles, shaved red onion, lettuce, tomato, BBQ aioli, Old Bay fries 10  
**Smoked Turkey Breast Sandwich (no bun)** melted farmstead Gouda, rhubarb mustard, shaved red onion, lettuce, tomato, Old Bay fries 9.50

**SOUTHERN INSPIRATIONS**

- Sautéed Shrimp & Scallops** creamy stone-ground grits, sweet red pepper coulis 17.75  
**Seafood Jambalaya** shrimp, crawfish, mussels, fish, Carolina Plantation rice, smoked andouille sausage, spicy tomato broth 17  
**Sautéed Catfish** stewed tomatoes and okra, mustard greens, scallion remoulade 17  
**Roasted Mushroom Meatloaf** crisp potato wedges, fresh corn, baby arugula, garlic jus 15.25  
**Market Fish** roasted mushroom, sweet corn and Carolina rice risotto, extra virgin olive oil, lemon and thyme-infused wildflower honey MP

**SKILLET, GRILL & SAUTÉ**

- Pan-Seared Georgia Mountain Trout** butterbean succotash, grilled Vidalia onion aioli, crispy andouille 19  
**Grilled Pork Chop** field peas, sautéed mustard greens, rhubarb mustard jus 24  
**Grilled Atlantic Salmon** three-bean salad, 'pepper jelly' vinaigrette, micro pea shoots 21  
**Certified Angus Filet of Ribeye** buttermilk whipped potatoes, grilled local zucchini, horseradish-tomato jam 28  
**Grilled Hanger Steak** sweet corn salad, roasted tomatoes, basil chimichurri 23

**ON THE SIDE**

- SCK collard greens 4 | Old Bay fries 4 | stone-ground speckled grits 4 | green beans 4  
local field peas 5 | butterbean succotash 5 | buttermilk whipped potatoes 4

**SOUTHERN SWEETS**

- Chocolate Terrine** Callibaut chocolate, bourbon sabayon, crumbled pecan toffee, fresh cream 6.75  
**Ice Cream or Sorbet** ask your server for today's selection 5.75

Our commitment to recycling, supporting local farms and doing what we can to help the environment makes us at least 65% waste-free!  
We serve only 100% trans fat-free food; gluten free menus available upon request. Please note an 18% gratuity will be added to parties of six or more.  
For private/group dining, call 678.302.3264 or e-mail [awoods@fifthgroup.com](mailto:awoods@fifthgroup.com). For business/personal catering, call 404.815.1178 or visit [boldamerican.com](http://boldamerican.com).

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