

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



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

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

**FIRST FLAVORS**

**Fruit and Yogurt** seasonal fruit and low fat yogurt sweetened with maple syrup 5.95  
**Sautéed Chicken Livers** caramelized onions, country ham, creamed corn, garlic jus 6.25  
**Pimento Cheese** crumbled Benton's bacon, celery, sweet pickles 6.50

**SOUPS AND NEW SOUTH SALADS**

**Mixed Baby Lettuces** fresh greens with toasted pecans and balsamic vinaigrette **small** 5.75 **regular** 6.95  
**Caesar Salad** Parmesan cheese, garlic dressing **small** 5.95 **regular** 7.25  
add grilled shrimp, grilled chicken, or smoked turkey breast 7.25  
**Chopped Salad** gem lettuce, shaved local apples, candied pecans, crisped Benton's "Tennessee prosciutto," Dijon mustard 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

**BRUNCH SPECIALTIES**

**South City Breakfast** two eggs any style, applewood-smoked bacon, stone ground grits, skillet potatoes 9.75  
**Chef's Omelet** andouille sausage, sautéed peppers, and cheddar cheese, served with skillet potatoes 10.75  
**Southern-Style Eggs Benedict** smoked beef brisket, pickled jalapenos, Creole mustard hollandaise 10.75  
**Crab Hash** poached eggs, jumbo lump crab meat, sautéed Idaho potatoes, tomatoes, chive hollandaise 17.25

**SOUTH CITY KITCHEN SPECIALTIES**

**Pan Fried Mountain Trout** skillet potatoes, poached egg, baby arugula salad, Creole mustard hollandaise 15.75  
**Grilled Chicken** sautéed green beans, buttermilk whipped potatoes 15.25  
**Lowcountry Shrimp & Grits** stone-ground grits, garlic, poblano peppers, tasso, red pepper gravy 17.75  
**Smoked BBQ Pork** creamy slaw, Old Bay fries 9.50

**ON THE SIDE**

apple-wood smoked bacon 3.75  
Logan Turnpike stone-ground grits 2.75  
collard greens 3.75  
skillet potatoes 2.95

**SOUTHERN SWEETS**

**Chocolate Terrine** Callibaut chocolate, bourbon sabayon, crumbled pecan toffee, fresh cream 6.75  
**Ice Cream or Sorbet** please ask your server for today's selections 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).

A FIFTH GROUP RESTAURANTS CONCEPT

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