



4403 Northside Pkwy
Suite 150 Atlanta, GA
30327

General Manager
Coley Squires

Eat - Drink - Celebrate

SMALL PLATES

Perfect for sharing

BRUSSEL & ARTICHOKE DIP. 13
Baked Warm Parmesan, Spinach, Red Peppers, Toasted Pita Chips

MUSSELS & SHRIMP. 21
Shrimp, Broth, Rum, Onion, Garlic, Jalapeno, Cilantro, Crostini's

BOURBON MEATBALLS. 15
Meatballs, Bourbon Glaze, Goat Cheese, Red Peppers

RED PEPPER HUMMUS. 10
House-Made Hummus, Red peppers, Garlic, Tahine, Fried Garbanzo, Olive Oil, Parsley

FRIED GREEN TOMATOES. 18
Creamy Creole Sauce, Herbs, Feta Cheese Crumbles

SALMON DIP. 18
Smoked Salmon dip, Lavash, Dill

SOUPS & SALADS

Fresh made in-house dressings:
Ranch, Blue Cheese, Citrus Vinaigrette, Balsamic Vinaigrette, Caesar, Honey Mustard.

SOUP OF THE WEEK. 8
Ask your Server

COBB SALAD*. 14
Field Greens, Spinach, Eggs, Cucumbers, Grape Tomatoes, Feta Cheese, Bacon, Diced Red Onions, Peppercorn

CAESAR SALAD*. 12
Chopped Romaine, Parmesan, House Made Caesar

KALE SALAD*. 14
Corn Medley, Jalapeno, Tomato, Red Onions, Citrus Vinaigrette

POWER GRAIN BOWL*. 14
Seasonal Veggies, Sautéed Spinach, Grains, Citrus Vinaigrette

ADD-ONS
Chicken 8
Shrimp 10
Salmon 12/16
Steak 14

HANDHELDS

Comes With Choice of Side

CHICKEN SANDWICH. 16
Fried Chicken Breast, Kale Slaw, Red Pepper Aioli, Ciabotta

Optional Park Hot Sauce or Hot Honey BBQ

PARK 82 BURGER 18
Two 4oz Patties, American Cheese, Leaf Lettuce, Tomato, Red Onion, Pickle Chips, Brioche

MARINATED FILET. 18
Balsamic Onions, Boursin Cheese, Horseradish Cream, Arugula, Ciabotta

MEATBALL SUB. 16
Meatballs, Marinara, Mozzarella, Basil, French Hoagie

TURKEY PANINI. 15
Fresh Sliced Turkey, Mozzarella Cheese, Basil Aioli, Arugula, Tomatoes, Bacon, Ciabotta

PARK CHEESESTEAK. 16
Thin Sliced Steak, Peppers & Onions, American Cheese, Mayo, French Hoagie

STONE OVEN, WOOD FIRED PIZZA

All Pizza's are 10"-14" and made to order. Please allow 10-20 Minutes Per Pizza.

MARGHERITA. 17
Roma tomatoes, fresh mozzarella and fresh basil, topped with parmesan

DIABLA. 18
Tomato Sauce, Whole Milk Mozzarella, Pepperoni, Calabrian Peppers, Chili Oil

PARK 82. 20
Tomato Sauce, Whole Milk Mozzarella, Italian Sausage, Pepperonis, Roasted Red Peppers, Red Onions

BLANCO. 20
Spinach, Chicken, Black Garlic Alfredo, Mozzarella, Parmesan, Bacon

OXTAIL PIZZA. 20
Oxtails, Black Garlic, Cream sauce, Jerk, Candied Plantains

ADDITIONAL TOPPINGS.75
Red Onions, Cheddar Cheese, Mozzarella, Parmesan, Tomatoes, Basil, Spinach, Sausage, Pepperoni, Pepperoncini



MAIN PLATES

CHICKEN LASAGNA 24
Roasted Chicken, Rolled Lasagna,
Alfredo, Basil, Spinach, Bread
Crumbs

BONE-IN PORK

TOMAHAWK* 30
10-12oz. Pork Tomahawk, Smoked
Cabbage, Sweet Potato Puree

GEORGIA FRIED

CHICKEN 25
Southern Fried Bone-in Chicken,
Hot Honey, Mac & Cheese, Choice
of 2nd Side

GARLIC PASTA 22
Linguine, Butter Garlic Alfredo,
Tomatoes, Parmesan, Bread
Crumbs
Choice of Protein

**JAPANESE SALMON
& RICE BOWL** 28/32
Salmon, Soy Sauce, Brown Rice,
Sautéed Mushrooms, Black Garlic
& Spinach, Shallots, Citrus
Vinaigrette
6oz or 8oz

SHORT RIB 30
Boursin Mashed Potatoes,
Carrots, Onions, Red Wine Demi
Glaze

OXTAILS \$32
Jamaican Jerk BBQ Sauce, 4 Hour
Braised Oxtail, Roasted Carrots,
Served over Brown Rice.

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SEAFOOD

Served with Seared Lemon

GARLIC SALMON 30
Field Greens, Brown Rice, Corn Salsa,
Parsley, Butter
8oz Cut

SEA SCALLOPS U10* 34
4 -6 Scallops, Arugula, Citrus Vinaigrette,
Roasted Brocolini,
6-8oz

ST. SIMONS CRAB CAKES 33
Seasoned Cakes, Asparagus, Kale, Citrus
Vinaigrette
4oz Cakes

WILD STRIPED BASS* 34
Fresh Wild Striped Bass, Asparagus, Arugula
Salad, Parsley
6-8oz

STEAKS

USDA Prime Beef.
Comes with 2 Sides
All Steaks Cut in-house

FILET MIGNON* 47
Firm, Succulent
7-9oz Cut

NY STRIP* 49
Medium, Semi Firm
10-12oz

RIBEYE* 54
Marbled, Soft
12-14oz Cut

ADD-ONS & BUTTERS

**BLUE CHEESE
BUTTER** 3

**BLACK GARLIC
THYME BUTTER** 3

LEMON BUTTER 3

**RED WINE DEMI
GLAZE** 3

BUTTERED SHRIMP 12

SCALLOPS 14
2 Scallops

CRAB CAKE 15
4oz Crab Meat

**MUSHROOMS AND
ONIONS** 5

COMPLIMENTS

BRUSSELS* 5
Soy, Sweet Chili

ROASTED BROCOLINI* 5
Parmesan

FRIES 5

BROWN RICE 5

SIDE SALADS* 5

**BOURSIN MASHED
POTATOES** 5

GOUDA MAC & CHEESE 7

ASPARAGUS* 7
Topped with Diced Tomatoes

CORN SALSA MEDLEY* 5

Consumer Advisory: Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.

All Parties 6+ will have 20% Gratuity Added. No Split check of parties 8+. Any Party of 20+ must contact Management before Arrival.

* - Gluten Free