

**Out of respect for our friends at Thankful Missionary Baptist Church next door, please do not park on their property, but rather use our lighted lot at the end of this building or the spaces in front of our place. Thanks!**



## **Appetizers**

**Filipino-style Spring Rolls (Lumpia to those in the know) (2) \$5.00**

Vegetable-filled, yet fried. A yin-yang sorta thing

**Black-Eyed Pea Dip \$7.50**

It's made from black-eyed peas, you know. Served with pita, vegetables and pickled okra

**Pimiento Cheese \$5.50**

We made it, you'll like it, that settles it. With Saltines.

**Matt's Cheese Plate \$4.50**

Sliced cheddar, sliced onion, hot mustard, saltines. Modeled after the plate in the bar where Matt was left as a founding.

**Queso Flameado \$6.50**

Cheese that has once been near fire. Something like that. Served with charred scallions. With tortillas or tortilla chips.

**La Poutine de Georgia \$5.00**

Our fries, our po-boy gravy and our pimiento cheese melting over it all. Ya hoser.  
Amp it up with diced bacon for \$1.50

**Chicken Tenders \$6.00**

Fresh, not frozen, in a light coating of A.J.'s devising. Add Fries for \$1.50.

**Basket Of Fries \$3.00**

From real potatoes! Taken out of the box right here! Add chili: \$2.00. Add cheese: \$.50

## **Salads**

**Charred Broccoli Salad \$7.00 or \$3.50 for a small**

The namesake charred broccoli with arugula, pickled beets, grilled apple, dried cranberry and blue cheese crumbles. Stupidly good. You can have any dressing the balsamic is what really works!

**Spinach Cranberry Salad \$6.00 or \$3.00 for a small**

Spinach, Dried Cranberries, Balsamic Vinaigrette.

**House Salad \$5.00**

A romaine and spinach blend with Tomato, Onion, Cucumber and a pinch of shredded cheddar-jack.  
Ranch, Blue, Balsamic Vinaigrette, Honey Mustard  
Add grilled chicken or fish to a salad: \$3.00

## In A Bowl

**Beef Chili** A.J.'s Swell, hearty, bean-a-licious recipe. \$4.25/\$3.25  
**Veggie Chili** Still swell, still hearty, still bean-a-licious. But Meatless. \$4.25/\$3.25  
**Soup of the day: Ask Your Server!** \$4.25/\$3.25

## Wings

Whole wings, not separate drums and flats. Big 'ol things. As a result, they take some extra time to cook. And trust us, you want us to cook them. Choose buffalo, teriyaki, A.J.'s Sweet-Hot. Well, they're all spicy. And we made them all.

**3: \$5.50 6: \$10.00**

## Sandwiches and Sandwich-esque Products

**Roast Beef Po'-Boy** \$9.50 Or a Half plus side for \$6.00

Cooked forever and served the right way: gravy coated and messy, with mayo, lettuce and tomato and pickles on a French roll from Lee's Bakery of Buford Hwy. Choose a side

**Pimiento Cheese** \$6.50

Yes of course it was made here. On Vienna Bread (the Viennese are pretty white bread folk) or Wheat. Choose a side.

**Grilled Chicken Sandwich** \$7.00

We did not grow the chickens, we do not know their names. We did marinate them ourselves, though, in Chanee's own original marinade. On a potato roll, dressed as you wish. Choose a side.

**Mushroom Philly** \$7.50

3 varieties of mushrooms; onions, cheese and green peppers. **Vegetable-tarian**. But I love it too!  
Choose a side.

**Secret Phreak Philly Cheese Steak** \$9.00

The intrepid kitchen folk slice partially frozen (to firm it up) top round on the slicer which they then grill with onions, mushrooms and green peppers before pouring on the house-made cheese sauce. And their secret, phreaky ingredient. Choose a side.

**B.L.T.** \$6.50

And mayo. Dunno why it's not a B.L.T.M. Wheat or that pale Vienna bread. Choose a side.

**The Fried Fish Sandwich** \$10.50

A lovely big piece o' flounder. Which makes a dang fine sandwich. Dressed with L,T,O and tartar. Sub Cocktail sauce if you prefer. Choose a side.

**Hot Dog** (related to the sandwich, right?) \$5.00

A really fine dog we find, and you will too.

Add onions, kraut, relish. You know. Whatever you want. If it's pimiento cheese you want, add \$1.50. Meat or Veggie chili, \$1.00. Bacon & \$.75. Shredded Cheddar \$.50. Choose a side.

**Veggie Wrap** (Well, you pick it up) \$6.00

Lettuce, tomato, roasted red pepper, carrots, mushrooms, corn, black beans, onions in a light teriyaki sauce in a flour or spinach tortilla. Seriously delicious (and colorful!) Add grilled chicken or fish: \$3.00

This seems like a good time to tell you what the FDA and the Dekalb County Health Department want you to know: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." We wish to add that wearing your seatbelt and eating your vegetables, though not necessarily at the same time, are also fine, fine ideas.

## Burgers

5 oz of a really tasty blend flat-grilled to spec

Choose a side. Tell us if you want L,T,O on any. Sub a small house salad \$2

**Plain** So lonely. Yes, I'm judging \$6.00

**The Holland** ('cause I can, that's why): Lettuce, tomato, grilled onions. \$6.50

**The Southern Living** Pimiento cheese, bacon \$8.50

**The Bowie** Mushroom, Swiss and Bacon \$8.00

**The K.R. Psychedelic New Mexico Experience** Green chiles and cheddar-jack cheese. \$7.50

**The Texas** Chili, Cheddar and Jalapeños. \$8.50

**The Buffalo Blue** Buffalo Sauce on your burger with blue cheese crumbles? Well, yah. \$7.00

**The Mediterranean** This is the **vegetable-tarian** burger option. It's a chickpea patty of A.J.'s devising made with chickpeas, zucchini, carrots, parsley and assorted seasonings. Covered in Nikos's tzatziki sauce. \$6.50

### Burger Extras

An Additional Burger for your Burger \$3.00

Cheese: Blue, American Cheddar, Swiss American \$1.00

Pimiento: \$1.50

Bacon: \$1.50

Chili: \$2.00

Sauteed Mushrooms: \$.50

Onions: grilled or sautéed. It's subtle. It's free, too.

Jalapeño is unsubtle, but still free.

## Sides

### The No Extra Charge Sides:

**French Fries** Hand Cut Right Here (well, someone's hand pulled the lever on the fry-cutter).

**Our Slaw**, which is delicious and mercifully not the least bit sweet.

**Sweet Potato Fries** Not cut here. Like tater tots, sweet potato fries can only be made in factories the size of a city block, complete with smoke stacks. Like tots, they're addictive.

### The Darn Well Worth It Sides:

**Veg Of The Week: Ask!** \$2.00

**Green Beans** From a hot pan, coated in reduced soy, balsamic and water. Add \$2.00

**Mac and Cheese** Our own recipe served in its own cute-as-a-button cast iron dish. 'Cause we care.  
Add \$2.50

**Small House Salad** \$2.50

## **Soft-Drinks**

*On tap: **Abita Root Beer** (you know: for the kids) \$2/ *From the fountain:* Coke, Coke Zero, Sprite, Ginger Ale, Lemonade. Tea, Sweet and Un. \$2. Drink all you want. You'll get sick of it eventually.*

*Bottled: Mexican Coca-Cola, formerly just Coca-Cola if you grew up before Satan's Agribusiness Lobby corn-ified every damn thing. Tastes exactly like your childhood. \$3.*