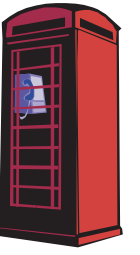


Dunwoody Restaurant Group Eatery Times



Volume 5 - Number 1

Dunwoody Restaurant Group, GA
The Leading Pub Company in Atlanta

dunwoodyrestaurantgroup.com

**WE RESERVE THE RIGHT TO REFUSE SERVICE • NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS • NO SEPARATE CHECKS FOR PARTIES OF 15 OR MORE
PLANNING AN EVENT? ASK TO SEE OUR PARTY MENUS.**

Whet Your Appetite: Savoury Apps Served, Mouths Water

Tavern Wings 6 for \$8.95 / 12 for \$15.95 / 18 for \$21.95

Available Flavours: Sriracha Honey Lemon Pepper; BBQ; Lemon Pepper; Teriyaki; Mild, Medium, or “Bloody Hot”; Parmesan, Garlic & Basil. *Get all Flats or Drums for \$2.95 extra.*

N.Y. Chicken Dip \$9.95

A rich blend of chicken, Buffalo and blue cheese served hot in a skillet with flash fried jalapeño flour tortilla chips.

Giant Pretzel (10 oz) \$10.95

Served with spicy cheese dip and mustard dip. *Extra cheese dip \$1.25.*

Smoked Salmon \$9.95

House-smoked and topped with capers and red onions. Served with lemon-caper aioli and grilled pita bread.

Grande Nachos

Half: \$9.95 / Full: \$11.95

Crispy nachos drizzled with queso and topped with tomatoes, olives, jalapeños, and blackened chicken breast covered in melted cheddar and mozzarella. *Substitute Spicy Ground Beef for \$1.00 more.*

Chicken Strips & Chips

\$10.95

Fresh chicken tenderloins-beer battered and lightly fried a golden brown and served with honey mustard dipping sauce.

Lamb Kebab* \$10.95

Skewers of Mediterranean lamb- marinated, grilled and served with a house lemon Feta vinaigrette and pita bread.

Fried Green Beans \$6.95

Beer battered and fried. Served with a Chipotle Ranch sauce.

Mozzarella Sticks \$8.95

Breaded, lightly fried, and tossed in Parmesan, basil, and garlic. Served with marinara.

Smoked Salmon Spread \$11.95

A blend of our house smoked salmon with garlic goat cheese and topped with a lemon caper aioli. Served with pita points.

Irish Spring Rolls \$9.95

Stuffed with corned beef, Swiss cheese, and cabbage lightly fried and served with 1000 Island dipping sauce.

Triple Dip \$10.95

Roasted hummus, pimento cheese, garlic goat cheese, and crudité and served with grilled pita bread.

LANGUAGE LESSONS: THE BRITISH SAY/THE AMERICANS SAY...

Courgette / Zucchini
Rubber / Eraser
Holiday / Vacation
Lift / Elevator

Rubbish / Garbage
Loo / Restroom
Nappy / Diaper
Lorry / Truck

Car Bonnet / Hood
Aubergine / Eggplant
Crisps / Potato Chips
Chips / French Fries

Trainers / Sneakers
Biscuit / Cookie
Peckish / Hungry
Torch / Flashlight

Bin / Trash Can
Petrol / Gas
Underground /
Subway

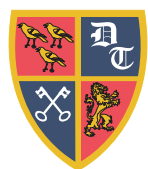
The Dunwoody Restaurant Group



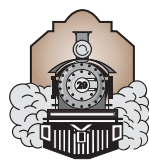
The Bat & Ball
2150 B Johnson Ferry
Atlanta 30319
(770) 986-0410



The Black Swan Tavern
1401 Johnson Ferry
Suite 128
Marietta 30062
(678) 401-5286



**YE OLDE
DUNWOODY TAVERN**
5488 Chamblee-Dunwoody
Dunwoody 30338
(770) 394-4164



IRON HORSE TAVERN
29 Jones St
Norcross 30071
(678) 291-9220



King George Tavern
4511 Chamblee-Dunwoody
Dunwoody 30338
(470) 395-9769



O'Brian's Tavern
2486 Mt. Vernon Rd
Dunwoody 30338
(770) 396-0096



The Royal Oak
1155 Mt. Vernon Hwy
Sandy Springs 30338
(770) 390-0859

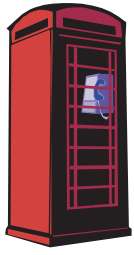


The Ship & Anchor
5975 Roswell Rd NE
Sandy Springs 30328
(404) 256-3550

COMING SOON TO DUNWOODY

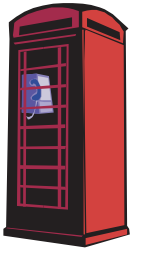


*CONSUMER ADVISORY - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. DISCLOSURE: ALL ITEMS ARE COOKED TO ORDER.



Dunwoody Restaurant Group

Dining Out



HOT BOWL OF SOUP! *Soup of the Moment:* A different House-made soup every day. M-m m!!! \$3.95
Baked French Onion: House made, topped with croutons and Swiss cheese. \$4.95

Signature Salads: *Sure To Satisfy* Dressings: Sun-Dried Cranberry Vinaigrette; 1000 Island; Ranch; Bleu Cheese; Honey Mustard; Oil & Red Wine Vinegar
 Also available as a jalapeño tortilla wrap.

Kentish Cobb \$11.95: With chicken, bacon, tomato, cucumber, chopped egg, and bleu cheese crumbles with bleu cheese dressing.

Mediterranean* \$11.95: Chicken, gyro meat, or grilled lamb on a bed of romaine with Feta, red onions, oven-dried tomatoes, mushrooms, and mixed olives tossed in a house-made Greek dressing.

Lettuce Wedge \$8.95: Topped with bacon, tomatoes, bleu cheese dressing and crumbles as well!

Blackened Chicken Caesar \$11.95: Classic Caesar with grilled or blackened chicken.

Chicken Harvest \$11.95: Diced chicken with Feta, mandarin oranges, candied chopped pecans, sun-dried cranberries, tomatoes, and cucumbers with our sun-dried cranberry vinaigrette.

Tavern Salad \$8.95: Chopped romaine topped with cucumber, tomato, chopped egg, and mozzarella and cheddar cheeses. *Add Chicken or Salmon for \$5.00 more.*

All salads except Caesar and Wedge are a blend of Iceberg and Romaine.

SANDWICHES *Comes with your choice of soup, salad or fries. Substitute sweet potato fries, tater tots, Caesar Salad or French Onion Gratinée for \$1.00 more. Also available as wraps.*

5 Cheese Grilled Cheese \$9.95: A five cheese blend on rye with a cup of tommy soup for dippin'!

Grilled Mediterranean Gyro \$10.95: Lamb and beef in a warm pita with lettuce, tomato, Tzatziki, and Feta.

Dublin Cheesesteak \$9.95: A heaping portion of chopped corned beef, grilled with caramelized onions, mushrooms, jalapeños, and melted cheese. Served on a warm hoagie.

Brooklyn Reuben \$12.95: 21+ years as a favourite! Eight ounces of fresh cooked corn beef and sauerkraut, chopped and tossed together and served on grilled, swirled rye with Swiss cheese and 1000 Island. The Best!

Tuscan \$9.95: Grilled chicken slices, oven-dried tomatoes, fresh basil, and mozzarella on grilled ciabatta with basil mayo.

Fish Tacos (Blackened, Grilled or Fried) \$9.95: Fresh cod in warm flour tortillas with lettuce, fresh pico de gallo, and a creamy cilantro ranch.

Chicken Ranch Monterey \$9.95: Lightly fried chicken breast with bacon, Swiss cheese, Ranch dressing, lettuce, and tomato on a hoagie. *Grilled chicken breast can be substituted on request.*

Smoked Salmon BLT \$12.95: Fresh smoked salmon with bacon, lettuce, and tomato with a lemon caper aioli on ciabatta.

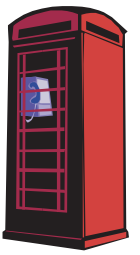
Lobster Grilled Cheese \$14.95: Grilled lobster, brie, and cream cheese on Texas-Toast. Readers' Choice Award Winner in "Garden & Gun Magazine".

Chicken Parmesan \$10.95: Battered, fried chicken breast topped with marinara and melted Mozzarella and served on a bun.



Dunwoody Restaurant Group

Dining Out



THE BURGER SHOPPE

Comes with a choice of soup, salad or fries. Substitute sweet potato fries, tater tots, Caesar Salad or French Onion Gratinée for \$1.00 more. Also available as wraps. Meats can be substituted for grilled chicken, black bean, or beef burger!

Black Bean Burger \$10.95: A Healthy Alternative. Topped with fresh Pico de Gallo and lettuce tossed in a Chipotle Ranch dressing.

The Original Dunwoody Doozie* \$10.95: Our legendary 1/2 pound burger topped with bacon, cheese, lettuce, tomato, and onion strings. Piled high! *There are many who try to imitate the 'Original'.*

Bleu Cheese Buffalo Burger* \$10.95: Topped with bleu cheese dressing, Buffalo sauce and crumbled bleu cheese. A bleu cheese explosion!

California Burger* \$10.95: With grilled mushrooms, Swiss, lettuce and tomato.

Meatloaf & Pimento Burger* \$10.95 A blend of Italian sausage and beef, cooked through and topped with Pimento cheese, lettuce, and tomato.

YOUR MAIN COURSES

Pub Fare at its Finest! Tasty Choices for Lunch or Dinner.

Fish 'n' Chips 1 Piece \$9.95/2 Pieces \$14.95: Icelandic Cod dipped in an IPA batter, tossed in seasoned flour and served with double-fried steak fries. *The Best Fish 'n' Chips in Town.*

Meatloaf \$12.95: A blend of Italian sausage and ground beef stuffed with spinach and Mozzarella served with mashed potatoes, veggies and gravy.

Bangers & Mash \$12.95: Traditional Irish Guinness sausage served on a bed of mashed potatoes and topped with caramelized onions and brown gravy.

Shepherd's Pie \$13.95: New Zealand lamb slowly braised with carrots, onion, garlic, rosemary, and topped with golden brown mashed potatoes. Served with fresh steamed vegetables.

Spicy Patty Melt* \$11.95: A seasoned, grilled beef patty served open faced on marbled rye and topped with sautéed onions, 1000 Island dressing, jalapeños, melted queso, and broiled mixed cheeses.

Puddings *(That's "Desserts" for you Yanks!)*

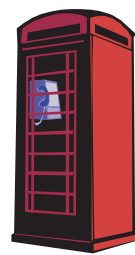
Deconstructed Key Lime Pie \$6.95 • House-Baked Chocolate Chip Cookie a la mode \$5.95
New York Style Cheesecake \$6.95 • Flame Roasted Fuji Apple \$4.95

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Dining Out



Ask your server about our tap, seasonal, and bottled beer selections.

From the Vine

House: *Woodbridge by Robert Mondavi* Glass: \$7
Pinot Grigio Chardonnay Merlot Cabernet Sauvignon

Whites

Astoria Prosecco: *Veneto, Italy.* A gorgeous bouquet of delicate floral notes and fruity aromas. Glass: \$10

Beiler Pere et Fils: *Cote d'Aix-en-Provence, France.* Like biting into a freesia-infused apple in a sexy-hippy version of the garden of Eden. Glass: \$10 Bottle: \$38

Bex: *Riesling; Nahe, Germany.* Aromas of orange blossom, lime, and white grapefruit. Glass: \$9 Bottle: \$34

Antinori "Santa Cristina": *Pinot Grigio; Florence, Italy.* Aromas of white flowers and orange blossoms. Glass: \$9 Bottle: \$34

Kim Crawford: *Sauvignon Blanc; Auckland, New Zealand.* Generous citrus aromas with notes of dried herbs. Glass: \$9 Bottle: \$34

Merf: *Chardonnay; Washington, United States.* Rich and balanced with flavors of fresh tropical fruits, honey, ripe citrus, and vanilla. Glass: \$9 Bottle: \$34

Kendall-Jackson Vintner's Reserve: *Chardonnay; Fulton, California.* Fruit flavors with an oak finish. Glass: \$10 Bottle: \$38

Raeburn: *Chardonnay; Russian River Valley, California.* Complex fruit tones ranging from pear and Gravenstein apple to nectarine. Bottle: \$40

Reds

Hangtime: *Pinot Noir; California, United States.* A rich garnet color with aromas of dark cherry, dried cranberry, and hints of allspice. Glass: \$9 Bottle: \$34

Doña Paula Estate: *Malbec; Mendoza, Argentina.* Intense violet color with a nose of black fruits, violets, and spices. Glass: \$9 Bottle: \$34

Spellbound: *Petit Sirah; California, United States.* Generous bouquet of rich blackberries, blueberries, vanilla bean, and roasted coffee. Glass: \$10 Bottle: \$38

19 Crimes: *Red Blend; South Bank, Victoria, Australia.* Black cherry, plum, and berries with a hint of spice. Glass: \$9 Bottle: \$34

Merf: *Cabernet Sauvignon; Washington, United States.* Notes of blackberry, vanilla, and spice with silky tannins and a lasting finish. Glass: \$9 Bottle: \$34

Kendall-Jackson Vintner's Reserve: *Cabernet Sauvignon; Fulton, California.* Glass: \$10 Bottle: \$38

Four Vines: *Old Vine Zinfandel; California, United States.* Deep ruby red with bright acidity and flavors of plum, cherry, and vanilla oak. Bottle: \$40