



# WATERSHED

ON PEACHTREE



## Hair of the Dog

### BAY BLOODY 10

*bay seasoned vodka, ubon's bloody mary mix, chef's seasonal pickle*

### BLOODY SUNDAY 10

*uncle val's peppered gin, ubon's bloody mary mix, chef's seasonal pickle*

### \*GIN FIZZ 12

*bluecoat gin, egg white, lemon, lime, simple syrup*

### MINT JULEP 11

*johnny drum "black label" bourbon, mint, simple syrup, crushed ice*

### MIMOSA 8

*casa de fra prosecco, fresh orange juice*

## Appetizers

### DEVILED EGGS 5½

*crispy ham, bacon jam, herbs*

### BEIGNETS 6½

*powdered sugar*

### BISCUIT & COUNTRY SAUSAGE GRAVY 6

### CHILLED TOMATO SOUP 9½

*poached shrimp, avocado, tomato, tomato salt*

### FRIED GREEN TOMATOES 9

*crumbled feta cheese, basil mayonnaise*

### MIXED GREENS SALAD 8½

*local greens, heirloom tomato, cucumber, red onion, ranch dressing, croutons*

### HEIRLOOM TOMATO PIE 8½

*sourdough short crust, tomato jelly glaze*

### PIMENTO CHEESE 8

*benne seed crackers, pepper jelly, house-made pickles*

## Entrees

### CHICKEN AND DUMPLINGS 16½

*pastured chicken, buttermilk dumplings, fresh herbs*

### \*TWO EGG BREAKFAST 12½

*toasted grits, cream biscuit or whole wheat toast, choice of bacon or sausage*

### BREAD PUDDING FRENCH TOAST 10½

*raisins, candied pecans, cane syrup, whipped butter, choice of bacon or sausage*

### \*GRAIN AND VEGETABLE BOWL 13

*mixed whole grains, garden vegetables, soft-cooked egg, garlic crumbs*

### SHRIMP AND GRITS 16

*gulf white shrimp, toasted grits, garlic sautéed greens, shrimp gravy*

### SAUSAGE SCRAMBLE 16½

*2 eggs, house-made sausage, onions, peppers, grits, basil, feta cheese*

### CRAB CAKE SANDWICH 17½

*horseradish sauce, lettuce, benne slaw, hand-cut fries*

### SHORT RIB MELT 15½

*open-faced with white cheddar, pickled red onion, french onion spread, dipping jus, hand-cut fries*

### CITY HAM HASH 15½

*onion gravy, sunny side up egg, sautéed greens*

## Essentials

### TOASTED GRITS 4½

### HAND-CUT FRIES 5½

### BISCUITS 2½

### CHESHIRE PORK BACON 5½

### HOUSE-MADE SAUSAGE PATTIES 6

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE THE RISK OF FOODBORNE RELATED ILLNESS.

< CHEF ZEB STEVENSON | BRUNCH MENU >

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