



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

torre oria cava, fresh orange juice

Appetizers

DEVILED EGGS 5½

crispy ham, bacon jam, herbs

BEIGNETS 6½

powdered sugar

BISCUIT & COUNTRY SAUSAGE GRAVY 6

GRILLED OKRA 7

green onion mayonnaise, feta cheese, toasted chili and lime

FRIED GREEN TOMATOES 6½

coated in house made saltines, served with 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 12½

raisins, candied pecans, spiced 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 shrimp, toasted grits, garlic sautéed greens, shrimp gravy

SAUSAGE SCRAMBLE 16½

2 eggs, onions, peppers, grits, cheddar cheese, basil

CRAB CAKE SANDWICH 17½

horseradish sauce, watercress, benne slaw, hand-cut fries

SHAVED PORK SANDWICH 15½

buttermilk & peach slaw, arugula TGM bun, hand-cut fries

SHORT RIB 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 >