



< CHEF ZEB STEVENSON >

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WATERSHEDRESTAURANT.COM

LUNCH

Favorites

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| DEVILED EGGS: <i>bacon jam, crispy country ham and soft herbs</i> | 5½ |
| PIMENTO CHEESE: <i>pepper jelly, benne seed crackers and bread & butter pickles</i> | 8½ |
| SMOKED CHICKEN WINGS: <i>bbq spice mix and french onion dipping sauce</i> | 10 |
| BAR BURGER: <i>lettuce, onion, cheddar, bread & butter pickles, mayo and ketchup</i> | 8½ |
| FRESHLY-BAKED CORNBREAD: <i>local butter, sea salt and honey</i> | 6 |

Salads and Chilled Appetizers

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| MIXED GREENS SALAD: <i>tomato, onion, cucumber, croutons and house-made ranch</i> | 8½ |
| CHICKEN LIVER MOUSSE: <i>fruit vinegar gelee, house-made mustard and grilled bread</i> .. | 10 |
| KALE SALAD: <i>dried currants, pecan vinaigrette, local cheese and shaved radish</i> | 9½ |
| ROASTED BEET TARTARE: <i>pistachio, blue cheese, shallot, egg yolk, georgia olive oil</i> | 10 |

Hot Appetizers

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| WINTER SQUASH SOUP: <i>candied squash, fragrant chili oil and cilantro</i> | 8½ |
| GRILLED SHRIMP: <i>potato puree, brown butter, basil mignonette and smoked olive oil</i> .. | 14½ |
| ROASTED OYSTERS: <i>house-made bacon, leeks, crème fraiche and chive</i> | 14 |
| CRISPY PORK BELLY: <i>turmeric glaze, endive, apple, pecan, spiced yogurt</i> | 11 |

Main Dishes

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| CHICKEN AND DUMPLINGS: <i>chicken, vegetables, buttermilk dumplings and herbs</i> | 16½ |
| WATERSHED BURGER: <i>lettuce, onion, cheddar, pickles, mayo and ketchup</i> | 15½ |
| BLACKENED GULF REDFISH: <i>cauliflower, potatoes, leek broth, lemon gremolata</i> | 15½ |
| CRAB CAKE SANDWICH: <i>bibb lettuce, smoked horseradish mayo, benne slaw, fries</i> | 17½ |
| PRESSED CHICKEN BREAST: <i>kale salad with sieved eggs, crispy shallots, grains and buttermilk dressing</i> | 14½ |
| STEAK SANDWICH: <i>arugula, caramelized onion, aged cheddar, TGM bun, fries</i> | 15½ |

Side Dishes

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| MACARONI & CHEESE: <i>served bubbling hot</i> | 7½ |
| SPICY COLLARD GREENS: <i>ham hock pot liquor, onions and tomatoes</i> | 5½ |
| HAND-CUT FRENCH FRIES | 5½ |
| GRILLED BROCCOLI: <i>lemon-pepper butter, chili and sea salt</i> | 8½ |
| GRATIN OF WINTER GREENS: <i>topped with saltine crumbs and parmesan</i> | 7½ |

Sweets

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| HOT MILK CAKE: <i>family recipe with caramel icing, sea salt and soft cream</i> | 8 |
| RUSTIC APPLE TART: <i>butter cookie crust, stewed apples, cinnamon ice cream</i> | 8 |
| CHOCOLATE GANACHE CAKE: <i>cashew brittle and soft cream</i> | 8 |
| BOURBON PECAN PIE: <i>chocolate sauce and soft cream</i> | 8 |

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