



OPEN DAILY 11:30 AM – 7 PM

INDOOR & PATIO DINING AVAILABLE

For call ahead take away orders, call 770.465.3260

STARTERS

LOADED MOUNTAIN NACHOS	11
beef chili, queso, guacamole, sour cream, salsa, shredded lettuce, tomato, pickled jalapeño add: grilled chicken +5 pulled pork +5	
FRIED GREEN TOMATOES	9
comeback sauce, buttermilk aioli, scallion vinaigrette	
FRIED CHICKEN WINGS	13
mountain dry rub buffalo bbq plain	
CHICKEN TENDERS	13
fries honey mustard or bbq sauce	
QUESADILLA	11
cheese, peppers, onions, salsa, sour cream add: grilled chicken +3	
QUESO AND TORTILLA CHIPS	6

SOUP AND SALADS

FRENCH ONION SOUP	8
CLASSIC CHILI	CUP 6 BOWL 8
shredded cheddar, scallions, tortilla chips	
COMMONS HOUSE SALAD	SMALL 8 LARGE 12
spring mix, shredded carrots, red onions, tomato, shredded cheese, croutons	
COMMONS CAESAR SALAD	SMALL 8 LARGE 12
romaine lettuce, parmesan cheese, caesar dressing, croutons	
BABY ARUGULA SALAD	SMALL 8 LARGE 12
strawberries, goat cheese, red onions, candied pecans, vidalia onion vinaigrette	
add: grilled chicken +5 grilled salmon* +6 grilled shrimp +6	

SANDWICHES

served with your choice of southern slaw, french fries, house made kettle chips, fresh vegetable of the day gluten-free bread available upon request	
BBQ PULLED PORK SANDWICH	16
braised pork shoulder, house bbq, southern slaw, brioche bun	
BUTTERMILK GROUPER SANDWICH	16
fried or blackened, lettuce, tomato, onion, comeback sauce, brioche bun, southern slaw	

CRAB CAKE SANDWICH	18
herb mayo, tomato, arugula, brioche bun	
COMMONS DOUBLE-STACK TURKEY CLUB	16
smoked turkey, bacon, arugula, herb mayo, sourdough bread	
GRILLED CHICKEN BREAST SANDWICH	14
lettuce, tomato, onion, havarti cheese, lusty monk mustard, brioche bun	
COMMONS BURGER*	18
8 oz. angus beef patty, lettuce, tomato, onion, bacon, cheddar, brioche bun	
*also available as an Impossible Burger	
GRILLED SALMON BLT	18
grilled salmon, bacon, lettuce, tomato, garlic aioli, sourdough bread	
9TH HOLE HOT DOG	9
jumbo beef hot dog	
add: southern slaw +1 beef chili +2	

ENTREES

PAN SEARED ATLANTIC SALMON*	21
fresh vegetable of the day, jasmine rice pilaf, lemon herb jus	
GRILLED NY STRIP* 12 OZ	28
garlic mashed potatoes, fresh vegetable of the day, mushroom demi	
CHICKEN PINEAPPLE KABOB	18
sweet and spicy chili glaze, fresh vegetable of the day, jasmine rice pilaf	
GRILLED BBQ PORK RIBS	
southern slaw, french fries	
HALF RACK	21
FULL RACK	29

DESSERT

STRAWBERRY SHORTCAKE	8
CHOCOLATE MOUSSE CAKE	8
CREAM BRÛLÉE CHEESECAKE	8

SIDES

FRENCH FRIES, HOUSE MADE KETTLE CHIPS, SOUTHERN SLAW, FRESH VEGETABLE OF THE DAY, SIDE SALAD	5
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*Cooked to order. Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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WHITE WINE

CHARDONNAY	GLASS	BTL
MAGNOLIA GROVE, CALIFORNIA	8	28
CHATEAU ST. JEAN, SONOMA COAST	10	38
SONOMA CUTRER, SONOMA COAST		62

SAUVIGNON BLANC	GLASS	BTL
BRANCOTT, NEW ZEALAND	10	38

PINOT GRIGIO	GLASS	BTL
MAGNOLIA GROVE, CALIFORNIA	8	28
PIGHIN, ITALY		49

UNCOMMON WHITES	GLASS	BTL
MAGNOLIA GROVE ROSE, CALIFORNIA	8	28
CHATEAU ST. MICHELLE, RIESLING, WASHINGTON	10	39

SPARKLING	GLASS	BTL
FREIXENET BLANC DE BLANCS, CAVA, SPAIN	8	28
CHANDON BRUT, CALIFORNIA		64

RED WINE

CABERNET	GLASS	BTL
MAGNOLIA GROVE, CALIFORNIA	8	28
COLUMBIA CREST "H3", WASHINGTON	10	39
BLACK STALLION, NAPA VALLEY		69

MERLOT	GLASS	BTL
MAGNOLIA GROVE, CALIFORNIA	8	28
J. LOHRESTATES "LOS OSOS, CALIFORNIA		45

PINOT NOIR	GLASS	BTL
LINE 39, CALIFORNIA	9	32
MEIOMI, CALIFORNIA		55

UNCOMMON REDS	GLASS	BTL
ROSEMOUNT ESTATE, SHIRAZ, AUSTRALIA		32
ALAMOS, MALBEC, ARGENTINA	10	35

HANDCRAFTED COCKTAILS

STONE MOUNTAIN LEMONADE	12
buffalo trace bourbon, cognac, fresh orange juice, lemon juice, grenadine, simple syrup	

RUBY MIMOSA	12
absolut vodka, grapefruit juice, champagne, grenadine	

WHISKEY SMASH	11
canadian club, lemon, strawberry, simple syrup	

SOUTHERN SPICED MANGO TEA	12
spiced rum, mango puree, southern sweet tea, lemonade	

NEW FASHIONED	15
bulleit rye, house honey syrup, orange bitters	

STRAWBERRY MULE	12
Tito's, strawberries, ginger beer	

CUCUMBER GIMLET	11
beefeater gin, house cucumber syrup, fresh lime juice	

SKINNY MEZCAL MARGARITA	15
del maguey vida mezcal, grand marniere, organic amber agave, fresh lime juice	

HOLE IN ONE	13
absolut raspberri, chambord, peach schnapps, cranberry juice, grenadine	

BEER

DOMESTIC	5
IMPORT + CRAFT	6

budweiser, bud light, coors light, michelob ultra, miller lite, corona extra, heineken, modelo especial, guinness, stella artois, sam adams, yuengling, truly or white claw hard seltzer, sweetwater "420" pale ale, scofflaw basement ipa, tucker brewing ga red lager, tucker brewing hefeweizen, tucker brewing tucker lager, atlanta cider co. "crispy apple"

DRAFT	7
selections of tucker brewing company beers	

AFTER DINNER DRINKS

ESPRESSO MARTINI	13
absolut vanilla, kahlua, espresso, half & half	

RUSTY NAIL	9
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DEWAR'S SCOTCH, DRAMBUIE	
GRAND MARNIER	9

REMY MARTIN VSOP	15
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FERNET-BRANCA AMARI	8
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IL TRAMANTO LIMONCELLO	8
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