

# The Nook's Menu

Welcome to The Nook! Please turn me over for Nook Sandwiches, Burgers, Dogs and Entrees.

We thought you should know! Our steak, burgers and dogs are all Certified Angus Beef. Our wings, pork and prime rib are smoked in house. Our dressings, soups, sauces, hummus, and burgers are all home made deliciousness....\*breath\*...and we strive to source our produce locally!

HELLO LARGE PARTIES! OUR KITCHEN IS NOOK SIZED TOO.  
WE ASK FOR YOUR PATIENCE, WHILE CHEF GETS BUSY. *Thank you!*

## Beginning Bites



### House Smoked Chicken Wings

One pound \$10 Not that hungry? Grab 1/2 pound for \$6  
Choose one of The Nook's homemade sauces:  
Buffalo Sauce, Coca-Cola® BBQ,  
Southern Comfort® BBQ, or Honey Chipotle BBQ.



### Savory Sliders

4 sliders in any combo for \$10. 1 slider for \$3.

Black bean with chipotle mayo | Buffalo Chicken with blue cheese | Ginger-soy beef with brie | Chili Cheese Hot Dog | Chorizo with Swiss cheese and jalapeño corn sour cream | Pulled Pork with Coca-Cola® BBQ sauce and slaw.

### Calamari

Flash fried calamari topped with bell peppers, feta cheese, and a sweet chili dipping sauce. \$10

### Chips & Dips

Fresh tortilla chips, home made salsa the Nook's secret cheese sauce. \$11  
Guacamole for just \$4 more.

### The Nook Quesadilla

A salmon, chicken, or veggie quesadilla with corn and black bean salsa, spinach, jalapeño cream sauce, sour cream, lettuce, and pico de gallo. \$11



### Chipotle Hummus

Hummus topped with our chipotle pepper sauce, served with carrots, celery and toasted pita. \$9



### Nook Caprese Salad

Fresh Tomato, Basil and Mozzarella topped with our blueberry balsamic reduction. \$10



## World Famous Totchos

We are the ORIGINAL Home of the Totcho!  
What are Totchos you ask? The Nook's tater tots smothered in goodness!

### Nacho Totchos™

Grilled chicken, pico de gallo, sour cream, jalapeños, and The Nook's secret cheese sauce. \$11

### Mac Daddy Totchos®

Mac 'n' cheese, beef chili, and mixed shredded cheese. \$11

### Fajita Steak Totchos

Steak, sour cream, black bean corn salsa, grilled peppers, shredded lettuce, cheese and cheese sauce. \$11

### The Giving Totcho®

Ask your server for this month's AMAZING Totcho selection!  
Proceeds benefit **The Giving Kitchen**. **The Giving Kitchen** provides assistance to Atlanta's restaurant community facing hardship.

### Buffalo Totchos®

Grilled chicken, buffalo sauce, blue cheese dressing, blue cheese crumbles, and scallions. \$10

### Redneck Totchos™

House smoked pulled pork, our Coca-Cola® barbecue sauce, The Nook's secret cheese sauce and jalapeños. \$10

### Loaded PoTotchos®

Sour cream, mixed shredded cheese, The Nook's secret cheese sauce, bacon, and scallions. \$10

### Cajun Totchos®

Andouille sausage, shrimp, peppers, and The Nook's cheese sauce. \$11

### Macho Totcho

A Macho sized serving of our top five Totcho Totchos! Yes folks, that's five pounds of tater tots smothered in goodness. \$40

**Ask your server how you can take the Macho Totcho Challenge to get on the Wall of Fame!**  
**Current Macho Totcho title holder is Randy Santel, with a time of 40:53!**

## Soups and Salads

Sub chicken breast or blackbean patty, if you'd like. Sub Salmon \$2. Sub steak \$6.  
Add chicken breast or a black bean patty for \$4. Add burger patty or salmon for \$5. Add steak for \$10. Add 1/2 avocado for \$2.



### White Bean Chicken Chili

Northern and navy beans with grilled chicken, topped with sour cream and scallions. Cup \$5 | Bowl \$8  
*Hint: Put some tater tots in there - you'll thank us later!*

**First Place "Best Restaurant Chili"**  
**Chomp and Stomp Chili Cook-Off 2016**

### Traditional Beef and Bean Chili

Just like it sounds. Made with ground beef and beans.  
Just like mama used to make. Cup \$5 | Bowl \$8

### House Salad

Mixed greens, Craisins®, pecans, blue cheese crumbles, and bacon, tossed in a pecan vinaigrette. \$9

### Summer Salad

Spinach, tomato, feta, red onion, and cucumbers tossed in a red wine vinaigrette. \$10



### Duley Salad

All natural chicken, mixed greens and Napa cabbage, topped with Mandarin oranges, tomatoes, cashews and wonton crisps, tossed in cilantro honey lime vinaigrette with a peanut sauce rim. \$11



### Nutritious Nookie

A dish invented by our fit Nooksters.  
Grilled chicken, chipotle hummus, carrots, celery, and fresh fruit. \$10  
Add a side of grilled pita for \$2.



### Ahi Tuna Salad

Blackened ahi tuna, mixed greens, and tomatoes, tossed in red wine vinaigrette with a basil pesto sauce garnish. \$13

### Blue Cheese Salad

Romaine lettuce, blue cheese, tomatoes, cucumbers and tobacco fried onions, tossed in blue cheese dressing. \$9

**Be Kind.  
Give Back.  
Do Good.**



indicates Nook Signature Items

**Thank you for choosing  
The Nook!**

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

# The Nook's Menu

Welcome to The Nook! Please turn me over for Beginning Bites, Totchos, Soups, and Salads.

## Sandwiches, Burgers & Dogs

Served with a Side. Add 1/2 an Avocado for \$2.

Healthier option? We'll wrap any Sandwich, Dog, or Burger for you (except the Nook Club as it's just too big)!

### The Peachtree

Chicken, grilled or fried, blue cheese crumbles, homemade honey mustard vinaigrette, lettuce, tomato, and onion, on a Challah bun. \$12

### Half-Pound Burger Classic

Premium Angus beef cooked to order, and classically topped with lettuce, tomato, onion, and cheddar cheese on a Challah bun. \$12

### Turkey Burger

Premium ground white turkey, Swiss cheese, lettuce, and homemade red pepper and artichoke tapenade on a Challah bun. \$11

### Black Bean Burger

The Best Black Bean Burger in the ATL!! Topped with chipotle mayo and lettuce, tomato, and onion, on a Challah bun. \$12

### Tree Hugger

Avocado, hummus, alfalfa sprouts, lettuce, tomato, black olives, onion, spinach, red pepper, carrots, honey mustard on toasted multigrain bread. \$10  
Add blackbean patty or chicken breast for \$4, burger patty or salmon for \$5.

### Al's Amazing Salmon Burger

Our homemade salmon patty, topped with lettuce, tomato, onion and tarter sauce, on a multi-grain bun. \$12

### Lamb Burger (back by popular demand)

Choice ground lamb patty topped with warm Feta cheese, spinach, tomato & red onion on a Challah bun with fresh cucumber raita. \$12

### Salmon B.L.T.

Salmon filet topped with Applewood smoked bacon, lettuce, tomato, and homemade creamy basil sauce on a multigrain bun. \$13



### Piedmont Pork

Mesquite smoked pulled pork, topped with The Nook's Coca-Cola® barbecue sauce and apple and blue cheese slaw on a jalapeño cheddar bun. \$11



### The Nook Club

Fresh sliced turkey, ham, Swiss cheese, cheddar cheese, bacon, lettuce, tomato, and relish mayo on lightly toasted multigrain bread. \$13

### Chicago Style Dog

Our all beef dog grilled and topped with tomato, onion, mustard, sweet relish, sauerkraut, and pickle, on a poppy seed bun. \$10



### Peanut Butter & Bacon Dog

Yes, it is delicious!! Fried all beef dog, snuggled with bacon and crunchy peanut butter, topped with chips and a pickle slice on a classic bun. \$10

### George's Chipotle Chili Cheese Dog

Our all beef dog topped with homemade beef chili, shredded cheese, bacon, onion and The Nook's honey chipotle barbecue sauce on a classic bun. \$10

### Nook Style Cheesesteak

House smoked prime rib, provolone cheese, with sautéed peppers and onions on a hoagie. \$12 Sub chicken if you'd like.



### Nook Wrap

Blackened chicken, spinach, tomato, goat cheese, and homemade creamy basil dressing in a wheat wrap. \$12 Sub salmon for just \$1.

## Nook Entrées



### Shrimp and Grits

Sautéed garlic shrimp, smoked tomato beurre blanc, scallions, diced tomatoes, served over fried Andouille sausage and gouda studded grit cakes. \$16

**Our Shrimp and Grits has also won awards!**

### Fried Chicken & Gravy

Hand battered fried airline chicken breast topped with homemade gravy. Choose two Nook Sides. \$15

### Nook Entrée Special

Each week The Nook will feature an amazing entree special, created just for our Nooksters. Please ask your server for details.

### Prime Ranch Cut Steak

8 oz prime shoulder cut, lightly seasoned, served with two Nook Sides. Simply amazing! \$21



### Bourbon Marinated Salmon

Bourbon marinated salmon, served with two Nook Sides. \$15



### Open Faced Meatloaf Sammy

Beef, veal and chorizo crusted with The Nook's signature Coca-Cola® BBQ sauce, topped with Swiss cheese and twice baked mashed potatoes. Served with a Nook side. \$14



## The Nook's Award-Winning Stuffed & Stacked Burgers

Please note, our stuffed burgers take extra time for Chef to prepare.

Sorry, we cannot cook stuffed burgers over medium well! Served with your choice of side.

### Shrimp and Grits Stuffed Burger™

Stuffed with sautéed shrimp, Gouda cheese and Andouille sausage, topped with a fried Gouda and Andouille studded grit cake, spinach, tomato, and smoked tomato beurre blanc sauce. \$15

**People's Choice 'Best Burger' at Battle of the Burgers 2010**

### Southern Comfort Stuffed Burger

Stuffed with fried Tabasco® mac 'n' cheese, topped with cheddar cheese, southern style hot potato chips and The Nook's Peach Southern Comfort® BBQ sauce. \$15

**Critics' Choice 'Best Contemporary Burger' at Battle of the Burgers 2011**

### Nook Hawaiian Stuffed Burger

A Nook Stuffed Burger Night favorite, on the dinner menu by popular demand!! Stuffed with ham, red onions, and crushed pineapples. Topped with provolone cheese, SoCo bbq sauce and a grilled pineapple ring. \$15

**Guest Choice 'Best Stuffed Burger Night Creation' 2017**

### Nook Nacho Burger

Two premium Angus beef patties stacked with pepper jack cheese, and topped with avocado, pico de gallo, The Nook's spicy cheese sauce, lettuce, and crispy nacho chips on a jalapeño cheddar bun. \$15

**Staff Choice 'Best New Burger Creation' 2014**

## Nook Sides \$4

tots | sweet potato fries | onion rings | apple and blue cheese coleslaw |  
rice pilaf | petit summer salad | baby house salad | The Nook's stellar bacon mac and cheese |  
sautéed green beans | Brussels sprouts | fried Andouille sausage & gouda studded grit cakes

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