

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

10 house smoked jumbo wings, celery and carrots \$14
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 \$12. 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.

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 Style Caprese Salad

Fresh Tomato, Basil and Mozzarella topped with our blueberry balsamic
reduction. \$11



World Famous Totchos

We are the **ORIGINAL** Home of the Totcho!

What are Totchos you ask? The Nook's tater tots smothered in goodness!



During this time, all of our Totchos are **Giving Totchos®**

Proceeds benefit **The Giving Kitchen**. **The Giving Kitchen** provides
assistance to Atlanta's restaurant community facing hardship.

Nacho Totchos™

Grilled chicken, pico de gallo, sour cream, jalapeños, and
The Nook's secret cheese sauce. \$12

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. \$12

Buffalo Totchos®

Grilled chicken, buffalo sauce, blue cheese dressing,
blue cheese crumbles, and scallions. \$12

Redneck Totchos™

House smoked pulled pork, our Coca-Cola® barbecue sauce, The Nook's
secret cheese sauce and jalapeños. \$11

Loaded PoTotchos®

Sour cream, mixed shredded cheese, The Nook's secret cheese sauce,
bacon, and scallions. \$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. \$45

Ask your server how you can take the Macho Totcho Challenge to get on the Wall of Fame!

Salads

Sub blackbean patty, if you'd like. Sub Chicken breast. \$1. Sub Salmon \$3. Sub steak \$6.
Add black bean patty, 1/2 lb burger patty, 6 ounce chicken breast, or salmon for \$5.50. Add steak for \$10. Add 1/2 avocado for \$3.

House Salad

Mixed greens, Craisins®, pecans, blue cheese crumbles,
and bacon, tossed in a pecan vinaigrette. \$10

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. \$12



Nutritious Nookie

A dish invented by our fit Nooksters.
Grilled chicken, chipotle hummus, carrots, celery, and fresh fruit. \$11
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. \$14

**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 \$3.

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. \$13

Half-Pound Burger Classic

Premium Angus beef cooked to order, and classically topped with lettuce, tomato, onion, and cheddar cheese on a Challah bun. \$13

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. \$11

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

Izzy's Spicy Hot Chicken Sandwich

Nashville style spicy fried chicken sandwich topped with coleslaw. So good! 13

Salmon B.L.T.

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

New Piedmont Pork

Mesquite smoked pulled pork, topped with Coca-Cola® barbecue sauce and The Nook's Stellar Mac & Cheese on a jalapeño cheddar bun. \$12

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 (available after 4pm)

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!

Nooktastic Fried Chicken

Hand battered fried chicken breast. Choose two Nook Sides. \$15

Prime Ranch Cut Steak

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

Bourbon Marinated Salmon

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

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 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 | 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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