# The Nook's Menu

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

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

> > **Beginning Bites**



# **World Famous Totchos**

We are the ORIGINAL Home of the Totcho! What are Totchos you ask? The Nook's tater tots smothered in goodness! Get a 1/2 order of Totchos for \$7 (excludes Fajita Steak and Mac Daddy Totcho) 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. Ask your server for details. Do Good! Eat Totchos!

Nacho Totchos™ Grilled chicken, pico de gallo, sour cream, jalapeños, and The Nook's secret cheese sauce. \$14 Buffalo Totchos®

Grilled chicken, buffalo sauce, blue cheese dressing, blue cheese crumbles, and scallions. \$14

Mac Daddy Totchos® Mac 'n' cheese, beef chili, and mixed shredded cheese. \$14.5

Fajita Steak Totchos

Steak, sour cream, black bean corn salsa, grilled peppers, shredded lettuce, cheese and cheese sauce. \$16 Redneck Totchos™ House smoked pulled pork, our Coca-Cola® barbecue sauce, The Nook's secret cheese sauce and jalapeños. \$14

Loaded PoTotchos®

Sour cream, mixed shredded cheese, The Nook's secret cheese sauce, bacon, and scallions. \$13

**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. \$15

**Nutritious** Nookie

A dish invented by our fit Nooksters.

Grilled chicken, chipotle hummus, carrots, celery, and fresh fruit. \$14 Add a side of grilled pita for \$4.

White Bean Chicken Chili Northern and navy beans with grilled chicken, topped with sour cream and scallions. Bowl \$9 Cup \$5 First Place "Best Restaurant Chili" Chomp and Stomp Chili Cook-Off 2016

# Macho Totcho

A Macho sized serving of our top five Totcho Totchos! Yes folks, that's five pounds of tater tots smothered in goodness. \$60 Ask your server how you can take the Macho Totcho Challenge to get on the Wall of Fame!

# Soups & Salads Sub blackbean patty, if you'd like. Sub Salmon \$3.

Add black bean patty, 1/2 lb burger patty, or 6 ounce chicken breast \$7. Add salmon or shrimp for \$8. 1/2 avocado for \$4

House Salad

Mixed greens, Craisins®, pecans, blue cheese crumbles, and bacon, tossed in a pecan vinaigrette. \$13

Summer Salad

Spinach, tomato, feta, red onion, and cucumbers tossed in a red wine vinaigrette. \$13

# Ahi Tuna Salad

Blackened ahi tuna, mixed greens, and tomatoes, tossed in red wine vinaigrette with a basil pesto sauce garnish. \$18

Black Bean Chili Homemade. Bowl \$9 Cup \$6

Be Kind.

Give Back.

Do Good.





indicates Nook Signature Items

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 or Burger for you, with the exception of the Nook Club (too big) and the Piedmont Pork (too messy)!

The Peachtree

Chicken, grilled or fried, blue cheese crumbles, homemade honey mustard vinaigrette, lettuce, tomato, and onion, on a Challah bun. \$14

Half-Pound Burger Classic Premium Angus beef cooked to order, and classically topped with lettuce, tomato, onion, and cheddar cheese on a Challah bun. \$14

### **Turkey Burger**

Premium ground white turkey, Swiss cheese, lettuce, and homemade red pepper and artichoke tapenade on a Challah bun. \$14

# 🕵 Black Bean Burger

The Best Black Bean Burger in the ATL!! Topped with chipotle mayo and lettuce, tomato, and onion, on a Challah bun. \$14

# Tree Hugger

Avocado, hummus, alfalfa sprouts, lettuce, tomato, black olives, onion, spinach, red pepper, carrots, honey mustard on toasted multigrain bread. \$14

We Al's Amazing Salmon Burger Our homemade salmon patty, topped with lettuce, tomato, onion and tarter sauce, on a multi-grain bun. \$14

### 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. \$14

# VIzzy's Spicy Hot Chicken Sandwich

Nashville style spicy fried chicken sandwich topped with coleslaw. So good! \$14

# **Nook Entrées** (available after 4pm)

Sautéed garlic shrimp, smoked tomato beurre blanc, scallions, diced tomatoes, served over fried Andouille sausage and gouda studded grit cakes. \$18 Our Shrimp and Grits has also won awards!

### Nooktastic Fried Chicken

Hand battered fried chicken breast. Choose two Nook Sides. \$18

Salmon B.L.T.

Salmon filet topped with Applewood smoked bacon, lettuce, tomato, and homemade creamy basil sauce on a multigrain bun. \$14

## **Piedmont Pork**

Mesquite smoked pulled pork, topped with Coca-Cola® barbecue sauce and The Nook's Stellar Mac & Cheese on a jalapeño cheddar bun. \$14

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Fresh sliced turkey, ham, Swiss cheese, cheddar cheese, bacon, lettuce, tomato, and relish mayo on lightly toasted multigrain bread. \$15.

Chicago Style Dog Our all beef dog grilled and topped with tomato, onion. mustard, sweet relish, sauerkraut, and pickle, on a poppy seed bun. \$13.

# 🛚 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. \$13

# 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. \$13

## Nook Style Cheesesteak

House smoked prime rib, provolone cheese, with sautéed peppers and onions on a hoagie. \$14 Sub chicken if you'd like.

# 👫 Nook Wrap

Blackened chicken, spinach, tomato, goat cheese, and homemade creamy basil dressing in a wheat wrap. \$14 Sub salmon for just \$1.

# Ń-**Bourbon Marinated Salmon**

Bourbon marinated salmon, served with two Nook Sides. \$17

**Steak Dinner** Lightly seasoned, served with two Nook Sides. Simply amazing! \$29



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<sup>TM</sup>

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. \$16 People's Choice 'Best Burger' at Battle of the Burgers 2010

## 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. \$16 Staff Choice 'Best New Burger Creation' 2014

# 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. \$16

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

# Thursday Special

(Fajita Stuffed Burger) Stuffed with steak, onion, and pepper. Topped with Pepperjack cheese and served on a Challah Bun.. \$16

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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