



SOUP & SALADS

- She Crab Soup** | lump crab béchamel, coastal spices, charred focaccia 9
 - Mixed Greens** | artisan greens, bacon, cucumber, tomatoes, olives, egg, feta, ranch 9
 - The Wedge** | iceberg lettuce, peppered bacon, tomatoes, Priester’s pecans, blue cheese dressing 10
 - A•T Salad** | *Ralf’s* bibb lettuce, blue cheese crumbles, aged balsamic vinaigrette, pistachio brittle 9
- Add chicken \$5 or salmon \$9*

A•T (M)EATS

Choose one meat and two sides

The (M)Eats

The Twos

- | | | |
|---|------|--|
| GF baked chicken | 11.5 | GF V side salad, tomatoes, cucumbers, ranch |
| GF blackened salmon | 14 | GF V heirloom tomato salad, red onion & feta |
| GF shrimp bake, creamed spinach & artichokes | 13 | GF V squash casserole |
| hamburger steak, cheese, onions & mushrooms | 11 | GF V roasted garlic and buttermilk mash |
| fried pork chop, pepper gravy | 12.5 | V sweet potato casserole |
| V starches & veggies | 9 | V GF vegetable stock braised butterbeans |
| *Mrs. Annie’s fried chicken | 12 | V GF <i>Charlie’s</i> veggies |

As featured in Garden & Gun Magazine

SANDWICHES AND PIZZAS

All sandwiches served with A•T French fries

- A•T Burger** | white American cheese, bourbon spiked onions, bacon, tomato jam, *Gonnella* brioche 15
- State Bird Panini** | roasted chicken, golden raisin & robiola cheese spread, prosciutto 11
- BLT Panini** | pesto, local tomatoes, speck, *Ralf’s* bibb lettuce, honey garlic aioli 12
- A•T “Hot Brown”** | sliced turkey, open faced biscuits, Gouda mornay, *Benton’s* bacon, tomatoes 12
- Italiano Pizza** | roasted tomato sauce, cotechino sausage, clam meat, oregano, pecorino 13
- Amatriciana Pizza** | roasted tomato sauce, guanciale, fermented chili oil, pecorino 13
- V** **Traditional Margherita** | roasted tomato sauce, fresh buffalo mozzarella, chopped garden basil 11

A•T Executive Chef Brandon Burleson

Restaurant Manager Andreas Anagnostopoulos

- GF** Gluten Free
- V** Vegetarian
- V** Vegan

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness. Under Alabama law, the consumer has the right to know, upon request to the food service established, the country of origin of farm-raised fish or wild fish. Parties of 8 or more are subject to 20% gratuity.