

# Atwater's

**Atwater's Salad 9**

Field Greens, Feta Cheese, Toasted Pistachios, Caramelized Onions,  
Raspberry Champagne Vinaigrette

**Artisan Cheese and Charcuterie Plate 28**

Hook's 7 Year Cheddar, Cypress Grove Humboldt Fog, Prosciutto Di Parma, Calabrese,  
Gherkins, Honeycomb, Whole Grain Mustard, Grapes, Toast Points,  
Marinated Olives, Pickled Raisins, Peppadew Peppers

**Jumbo Lump Crab Cake 23**

Bacon Date Chutney, Fried Lemon, Chili Lime Aioli, Port Reduction

**House Ground Tenderloin Burger 24**

Toasted Brioche Bun with Lettuce, Tomato, Red Onion, Pickle Spear, House Fries

**Filet Mignon Bites Au Poivre 22**

Peppercorn Encrusted Filet Mignon Bites, Cognac Honey Mustard Sauce, Arugula and Feta Salad

**Crispy Brussel Sprouts 17**

Chile Lime Yogurt, Goat Cheese, Candied Walnuts, Balsamic Reduction

**Parmesan Garlic Grilled Chicken Wings 21**

Pickled Vegetables, House Blue Cheese Dressing

**Smoked Turkey Avocado Sandwich 20**

Smoked Applegate Farms Turkey Breast, Garlic Lemon Aioli, Arugula,  
Aged White Cheddar, Tomato, Avocado, Sea Salt Kettle Potato Chips

**House Ground Beef Tenderloin Smash Burger 24**

Toasted Brioche Bun, Dijonnaise, Sliced Pickles, American Cheese,  
Lettuce, Tomato, Red Onion, Pickle Spear, House Fries

All Foods Cooked with Clarified Butter, Olive Oil can be substituted  
Gluten free Bread is available for \$4.00, some items contain nuts as noted

*All Shared Plates Will Incur a \$5 Fee/Please refrain from cell phone use while in the dining room*

***Executive Chef Kevin Gillespie***

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness"