



## SIGNATURE BURGERS

### SHARE PLATES

#### GOLDEN PICKLES \$5

House-made fried pickle slices served with buttermilk ranch

#### TUNA TARTARE TACOS \$10

Soy marinated Ahi Tuna, fried wonton shell, avocado, spicy mayo, sugar snap peas

#### VIETNAMESE CHICKEN WINGS \$7

Tamari, garlic, sambal, cilantro, honey, mango salsa

#### FRIED GREEN TOMATOES \$6.5

Tempura battered with fresh herbs, sriracha honey, bacon vinaigrette

### SALADS

#### CAESAR \$7.5 (side salad \$4)

Romaine, Parmesan, Flatbread, Smoked Caesar dressing

#### BEET & GOAT \$9.5

Marinated beets, goat cheese, arugula, cranberries, pistachios, citrus vinaigrette

#### BLT \$7.5

Iceberg wedge, Bacon, Celery, Tomato, Blue Cheese dressing

#### CHICKEN GRAIN BOWL \$11

Grilled chicken, Farro, Quinoa, Baby kale, Tomato, Cranberry, Pear, Cucumber, Herbs  
Cranberry basil vinaigrette

#### OUR EVERYDAY LUNCH SPECIAL:

Add a side (fries, sweet tots, or small Caesar salad) and fountain drink to any burger for +4

### SIDES

#### FLIP FRIES \$4

\*Truffle Parmesan +1.5 / + \*Bacon garlic +1.5

#### VODKA BATTERED ONION RINGS \$5

Hand cut vodka battered onion rings Served with beer honey mustard

#### SWEET POTATO TOTS \$4.5

Served with Burnt Marshmallow Foam

#### BACON CHEESE MACARONI \$5

Penne pasta, gruyere cream, chopped bacon

#### ROASTED CAULIFLOWER \$5

Pearl onions, capers, Kalamata olives, feta Olive Oil *gf*

#### GRILLED ASPARAGUS \$5

Olive oil, lemon zest and Parmesan *gf*

#### FLIP STACK\* \$9.5

2 smashed beef patties, American cheese, melted onions, tomato, lettuce, B&B pickles, 1000 island sauce

#### TURKEY \$9

Ground turkey, Monterey cheese, avocado, tomato, alfalfa sprouts, pomegranate ketchup

#### CAPRESE\* \$13

Angus beef, fresh mozzarella, heirloom tomato, micro-basil, balsamic reduction, basil pesto

#### CLASSIC BCB\* \$10.5

Angus beef, lettuce, tomato, pickled onion, Yellow American, bacon, B&B pickles, ketchup, 1000 island sauce

#### BBQ\* \$11.5

Angus beef, Pulled brisket, apple fennel slaw, Bourbon Peach BBQ, smoked mayo

#### BISON\* \$15

Ground bison, bacon, cheddar cheese, bibb lettuce, tomato, caramelized onion, fried egg, 1000 island sauce

#### NY STRIP\* \$13

House-ground 30-day dry-aged NY Strip, bacon jam, white cheddar, iceberg, tomato, bacon mayo

#### BUTCHER CUT\* \$11.5

Angus beef, Emmi Roth bleu cheese, melted onion, frisee, pickled shallot, red wine jam, soy truffle vinaigrette

#### THE IMPOSSIBLE \$15

100% plant based protein, bibb, tomato, pickled onion, white American, B&B pickles, ketchup, 1000 island

#### OAXACA\* \$10

Angus beef, avocado, pico de gallo, queso fresco, cilantro lime mayo

#### SHRIMP \$12

Blackened ground shrimp, tempura fried lemon, iceberg, tomato, cajunaise

#### CARIBBEAN FISH \$12

Buttermilk battered fried golden with Cajunaise, shredded iceberg, mango salsa, and fresh cilantro

#### FAUXLAFEL \$10

Chickpea, arugula, cucumber, pickled beet, red onion, Tzatziki

### BUILD YOUR OWN BURGERS

#### CHOOSE YOUR PATTY

Turkey *	7
Angus Beef *	8
Angus Beef Double *	13
Grilled Chicken	7.5
Fried Chicken	8
Bison *	12
Fauxlafel ( <i>vegetarian</i> )	7
Impossible	12

#### VEGETABLE TOPPINGS

Bibb lettuce	
Tomato	
B&B Pickles	
Pickled Onion	
Melted Onion	+0.5
Arugula	+0.5
Cucumber	+0.5
Pico de Gallo	+1

#### BUN

No Bun (protein plate)	
Brioche Bun	
Iceberg Lettuce Wrap	
Gluten-Free Bun	+1.5

#### PREMIUM TOPPINGS

Sautéed Mushrooms	+1
Sliced Avocado	+2
Bacon	+1.5
Fried egg	+1.5
Bacon Jam	+1.5

#### CHEESE

American	+1
Swiss	+1
Cheddar	+1
Blue	+1.5
Feta	+1.5
Goat	+1.5
Fresh Mozzarella	+1.5

#### SAUCES

Ketchup	
Mustard	
Smoked Mayo	
Frank's Hot Sauce	
1000 Island Sauce	+0.25
Ranch	+0.25
BBQ	+0.25
Honey Mustard	+0.25

#### GUEST ADVISORY

- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS MAY INCREASE
- YOUR RISK OF FOODBORNE ILLNESS.



West Midtown Atlanta

1587 Howell Mill, 30318  
(404) 343-1609

Birmingham Alabama

The Summit  
220 Summit Blvd, 35243  
(205) 968-2000

WHITE WINE

House White

Glass \$7

Wycliff, Champagne, France

Glass \$9 / Bottle \$37

Benvolio, Pinot Grigio, Italy

Glass \$7.5 / Bottle \$25

Matua, Sauvignon Blanc, New Zealand

Glass \$7.5 / Bottle \$25

Moillard, Chardonnay, France

Glass \$12.5 / Bottle \$48

Gemma Di Luna, Moscato, Italy

Glass \$12 / Bottle \$38

Torres, Rose, Argentina

Glass \$8/ Bottle \$34

RED WINE

Spanish Red Sangria

Glass \$6

House Red

Glass \$7

Meiomi, Pinot Noir

California \$12.5/\$48

Alamos, Malbec

Argentina \$7/\$25

Avalon, Cabernet

California \$11.5/\$46

Kenwood Yalupa Pinot Noir

California \$8.5/\$32

SOURCE BOTTLED WATER 750ml \$4

(STILL OR SPARKLING)

SODA POP BOTTLES 4

MEXICAN COKE / NEHI PEACH / NEHI GRAPE

BOYLAN'S CRÈME / ABITA ROOT BEER

BOYLAN'S BLACK CHERRY

SODA POP FOUNTAIN 2.5

COKE / DIET COKE / COKE ZERO

LEMONADE / GINGER ALE / ICED TEA / SPRITE

DRAFT BEER

Seasonal ....ask your server/bartender	7
Monday Night Rotating Tap (GA)	6
Three Taverns Prince of Pilsen, Pilsner (GA)	6
Scofflaw Basement, IPA (GA)	7.50
Shotgun Betty, Hefe (NC)	5.50
Orpheus Serpent Bite, Saison (GA)	7.50
Red Hare Bless Her Tart, Strawberry Sour (GA)	5
Monday Night Drafty Kilt, Scotch Ale (GA)	7
Sweetwater 420, Pale Ale (GA)	6.50
Bud Light, American Light Lager (MO)	4

BOTTLED OR CANNED BEERS

Emergency Drinking Beer, Pilsner (GA)	5
Stella, Pale Lager (Belgium)	4
Guinness, Dry Stout (Ireland)	6.5
Victory Golden Monkey, Tripel (PA)	5.5
PBR, Lager (WI)	3
Blue Moon, Witbier (CO)	4
Angry Orchard, Apple Cider (NY)	4
Reformation Oren, IPA (GA)	5
Second Self, Citrus IPA (GA)	5

FLIPPED OUT COCKTAILS

<u>Black Widow \$6.5</u>
Tequila, lime juice, agave, blackberries, basil
<u>Burt Reynolds \$7</u>
Bourbon, orange, lemon, agave
<u>Whatever You Recommend \$8</u>
Pear vodka, elder flower, lime, ginger beer
<u>Basil Cucumber Gimlet \$6.5</u>
Cucumber vodka, basil, lemon, lime
<u>Jade Mule \$7.5</u>
Gin, cucumber, simple syrup, lemon juice, ginger beer
<u>The New Fashion \$7</u>
Bourbon, brown sugar, angostura bitters, orange bitters
<u>Jam Jar \$6.5</u>
Whiskey, blackberries, raspberries, peaches

WHISKEY/ BOURBON (2 oz Pours of Liquor)

Jim Beam	7	Clyde May's	8	Buffalo Trace	11.25	Jack Daniel's	7	Jack Daniel Rye	11.25	Jameson	8
Crown Royal	11	Crown Apple	11	Fiddler Unison	11	Maker's Mark	12	Michter's	11	Basil Hayden	15
Bulleit Bourbon	11	Bulleit Rye	11	Knob Creek	10	Knob Creek Rye	10	Four Roses Single	13	Rittenhouse Rye	9
Woodford Reserve	12.5	Fireball	5								

SCOTCH (2 oz Pours of Liquor)

Glenlivet	12	Johnny Walker Blk10	Johnny Walker Red	11	Lagavulin	17	Laphroaig	14	Dewars	9.5
-----------	----	---------------------	-------------------	----	-----------	----	-----------	----	--------	-----

LIQUEUR (2 oz Pours of Liquor)

Hennessy	10	Grand Marnier	9	Campari	8	Kahlua	7	Aperol	9.50	Galliano	8.50
----------	----	---------------	---	---------	---	--------	---	--------	------	----------	------

VODKA (2 oz Pours of Liquor)

Tito's	8	Absolut	7	Absolut Pears	8	Kettle One	10	Grey Goose	9
--------	---	---------	---	---------------	---	------------	----	------------	---

RUM (2 oz Pours of Liquor)

Bacardi	7	Gosling's Black	7	Captain Morgan	7.5
---------	---	-----------------	---	----------------	-----

TEQUILA(2 oz Pours of Liquor)

El Jimador Blanco	7	Patron Silver	10
-------------------	---	---------------	----

GIN (2 oz Pours of Liquor)

Bummer & Lazarus	8	Tanqueray	7	Hendricks's	10
------------------	---	-----------	---	-------------	----