LUNCH  Monday - Friday 11:30 am - 2 pm

Our menus change regularly... please take note that what is available may differ from the menus listed here... thank you for your understanding!

SNACKS

Many Fold Farms deviled eggs

Pimento cheese, B&B pickles, toasted bread

SALADS / SMALL PLATES
tomato bisque, parmesan frico, extra virgin olive oil

chicken salad, warm pita, bibb lettuce, seasonal fruit

young lettuce, goat cheese, buttermilk dressing

little gem lettuce, focaccia croutons, caesar dressing (white anchovy)

SANDWICHES

grilled cheese and tomato bisque (add smoked bacon)

roasted cauliflower, chinese and thai eggplant, cilantro, spicy mayo

blackened tuna, avocado, arugula, spicy mayo

bocado burger stack, american cheese, house-made pickles

prosciutto, brie, arugula, fig jam, butter, sea salt

roasted turkey breast, bacon, bibb lettuce, avocado, tomato, gruyere

fried chicken, slaw, house pickles, spicy mayo

roasted poblano, & pimento cheese, applewood smoked bacon, fried green tomato

SIDES

fries

herb fries

bowl fries / herb fries

tomato bisque

leafy greens w/ balsamic

spicy cole slaw

quinoa
SNACKS

many fold farms deviled eggs
pimento cheese, b&b pickles, toasted bread

SALADS / SMALL PLATES

red quinoa, avocado, field peas, cilantro, radish, cucumber, cashew lime butter
tomato bisque, parmesan frico, extra virgin olive oil
chicken salad, warm pita, bibb lettuce, seasonal fruit
kale salad, buttermilk dressing, parmesan, garlic croutons
little gem lettuce, focaccia croutons, caesar dressing (white anchovy 2)

SANDWICHES

blackened tuna, avocado, arugula, spicy mayo
bocado burger stack, american cheese, house-made pickles, fries
"westside burger" add bibb lettuce, tomato, grilled onion, secret sauce, fries
fried chicken, slaw, house pickles, spicy mayo, fries

SATURDAY COCKTAILS:

BOCADO OLD FASHIONED old forester, demerara clove, peppercorn, allspice syrup, bitters
LAST MOHICAN green chartruse, mezcal, luxardo, lime
JOY SAUVAGE st. germain, brutal 1888, lime, sugar
THE GREAT GATSBY vodka, aperol, st. germain, lemon
BEE'S KNEE'S gin, honey, lemon
BIG BUSINESS rye whiskey, lemon, herbsaint, stout syrup

DINNER  monday - thursday 5:30 pm - 10 pm  /
friday - saturday 5:30 pm - 10:30 pm

Our menus change regularly... please take note that what is available
may differ from the menus listed here. Thank you for your understanding!

SMALL PLATES

snack plate - party nuts, marinated olives, smoked trout spread, pimento
cheese
deviled eggs, pickled okra, pickled shallot
mussels, white wine, tomato sauce, herbs, toasted bread
brussels sprouts, sunchoke puree, calabrese pepper, farro, parsley & butter
kale salad, apples, pecans, flax seed, parmesan, buttermilk dressing
field peas, lady peas, fava beans, butter beans, lemon, tomme, parsley
arancini, mozzarella, marinara, parmesan
red quinoa, field peas, avocado, cilantro, radish, cucumber, cashew lime
butter
citrus and beets, tzatziki, pumpkin seed, lemon
steak tartare, parsley salad, horseradish cream, house chips
ooli prosciutto & salame nostrano, wood-fired bread, herb salad

ARTISANAL CHEESES
ENTREES

maine lobster roll, tomato bisque (saturdays only)

trout, cauliflower puree, brown butter, arugula

roasted chicken, stone ground grits, braised collards, chilies, white wine

culotte steak, roasted fingerling potatoes, oyster mushrooms, salsa verde

bocado burger stack, american cheese, house made b&b pickles, fries

“westside burger” add bibb lettuce, tomato, grilled onion, secret sauce

Make a Reservation

POWERED BY OPENTABLE

FIND A TABLE

887 Howell Mill Rd, Atlanta, GA 30318
phone: 404 815 1399