



STARTERS

Bayerischer Brezen Korb \$9.5

Freshly Baked Pretzels, Bavarian Mustard
ADD CHEESE DIP \$2

Schweizer Schublig \$13

Baked Bratwurst, Bacon, Swiss Cheese, Puffed Pastry, Bavarian Mustard

ATRIA'S FAMOUS POT ROAST NACHOS \$14.5

Cheddar Jack, Sour Cream, Jalapeño, Scallion, Tomato

RHODE ISLAND CALAMARI \$15

Lightly Breaded, Garlic Butter, Sweet & Spicy Peppers

FRIED ZUCCHINI \$14

Parmesan, Marinara, Horseradish

QUATTRO FROMAGE \$13

Sherry Four-Cheese Blend, Spinach, Tomato, Tortilla Chips

SOUP & SALAD

Allgäuer Käsensüppchen Cup \$5.5 Bowl \$8

Bavarian Cheese Soup, Whipped Cream, Crouton

Spinat Salat Mit Spec Dressing \$6.5

Baby Spinach, Mixed Greens, Diced Tomato, Hard Boiled Egg,
Red Onion, Bacon, Cheddar Jack Cheese, Crouton, Hot Bacon Dressing

HOUSE \$5.5

Mixed Greens, Bacon, Onion, Egg,
Cheddar Jack, Tomato, Crouton

SHERRY CRAB

Cup \$6
Bowl \$8

CHOPPED \$5.5

Mixed Greens, Fresh Vegetables,
Garlic Vinaigrette, Bleu Cheese

ITALIAN WEDDING

Cup \$5
Bowl \$7

HOMEMADE DRESSINGS:

Peppercorn Ranch, Garlic Vinaigrette, Bleu Cheese,
Poppyseed Vinaigrette, Balsamic Vinaigrette, Hot Bacon

BIG SALADS

Wiener Backhendl Auf Spinat Salat \$15

Fried Chicken Tenders, Baby Spinach, Mixed Greens, Diced Tomato, Hard Boiled
Egg, Red Onion, Bacon, Cheddar Jack Cheese, Crouton, Hot Bacon Dressing

CHICKEN CHOPPED \$14.5

Mixed Greens, Fresh Chopped Vegetables, Bleu Cheese, Garlic Vinaigrette

SALMON STRAWBERRY SALAD* \$17

Chilled & Marinated Salmon, Mixed Greens, Strawberry, Goat Cheese, Almond,
Poppyseed Vinaigrette

STEAK SALAD* \$17.5

Mixed Greens, Egg, Tomato, Cheddar Jack, Crispy Onion Straws, Peppercorn Ranch

LARGE HOUSE SALAD \$9.5

Mixed Greens, Bacon, Egg, Onion, Cheddar Jack, Tomato, Crouton
ADD GRILLED CHICKEN \$5 | STEAK* \$8 | SALMON* \$8

HANDHELDS

Choice of Coleslaw or Hand Cut Fries | Impossible Burger + \$2 | Gluten-Free Bun + \$1

Allgäuer Schnitzel Sandwich \$14.5

Hand-Breaded, Pan-Seared Pork Loin, "Schnitzel," Fresh Mushroom Gravy, Melted
Swiss Cheese, Sour Cream, Diced Tomatoes, Toasted Brioche Bun,
Served with Hot German Potato Salad.

SALMON WRAP \$14

Chilled & Marinated Salmon, Strawberry, Goat Cheese, Pecan, Lettuce,
Poppyseed Vinaigrette, Warmed Flour Tortilla

CRAB CAKE SANDWICH* \$19

Chipotle Remoulade, Lettuce, Tomato, Brioche

AWARD-WINNING CHEDDAR BURGER* \$14.5

Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Mustard, Mayo, Brioche

CLASSIC REUBEN \$14.5

Hand-Cut Corned Beef, Sauerkraut, Swiss, Thousand Island, Rye

HAND BREADED COD* \$14

Panko Breaded Filet, Brioche, Choice of House Tartar or Cocktail Sauce

ATRIA'S CLASSICS

CHICKEN POT PIE \$17

Hand-Pulled Chicken, Fresh Vegetable Stew, Puff Pastry

TOMATO VODKA PASTA \$14

Freshly Chopped Spinach, Vodka Sauce, Imported Penne
ADD CHICKEN \$5 | SALMON* \$8 | SHRIMP* \$8

CHICKEN PARMESAN \$19

Hand-Breaded Chicken, Mozzarella, Marinara, Imported Linguine

CHICKEN PICCATA \$19

Pan-Seared Chicken, Beurre Blanc, Capers, Asparagus, Imported Linguine

OKTOBERFEST TRADITIONS

Jägerschnitzel \$19

Hand-Breaded, Pan-Fried Pork Cutlets, Mushroom Gravy, Gebuttert Spaetzle

Rheinischer Sauerbraten \$21

Tender Braised Beef, Raisins, Sweet & Sour Gravy, Mashed Potatoes, Red Cabbage

Famous Jägermeister Platter \$22

Grilled Bockwurst, Knockwurst, Braised Pork. Served with Kraut Spaetzle, Hot
German Potato Salad and a Shot of Jagermeister. Must be 21+.

Wiener Zwiebelschnitzel \$21

Tender Hand-Breaded Veal Cutlets, Fried Onions, Grilled Roma Tomatoes,
Signature Gravy, German Potato Pancakes

Ofenfrische Schweinshaxe \$21

"No Bavarian Would Live Without It!" | Available After 4 PM | Limited Availability.
Crisp Roasted Pork Shank, Sauerkraut, Mashed Potatoes, Gravy

STEAKS & SEAFOOD

SIMPLY GRILLED SALMON* \$25

Grilled Asparagus
ADD ORANGE GLAZE \$2

SIGNATURE JUMBO LUMP CRAB CAKES

Chipotle Remoulade, Hand Cut Fries, Coleslaw
SINGLE \$26 | DOUBLE \$36

8 OZ. CENTER CUT FILET* \$38

Grilled Asparagus, Smashed Redskins
ADD AGED BLEU CHEESE OR HORSERADISH BUTTER \$2

14 oz. NEW YORK STRIP* \$36

Grilled Asparagus, Smashed Redskins
ADD AGED BLEU CHEESE OR HORSERADISH BUTTER \$2

SIDES \$5

Smashed Redskins | Hand Cut Fries | Grilled Asparagus | Green Beans | Coleslaw | Garlic Bread



Sauerkraut | Red Cabbage | Kraut Spatzle | Butter Spatzle | Hot German Potato Salad | Potato Pancakes \$7

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.

FEATURED MARTINIS

FRENCH ROSE \$12
Vanilla Infused Vodka, Razzmatazz, Pineapple

 For each French Rose ordered, we're donating \$2 to benefit Leo's medical expenses, our little loved one who is fighting childhood leukemia.

CUCUMBER MARTINI \$10
Boyd & Blair Cucumber Vodka, Simple Syrup, Lemon Juice

ESPRESSO MARTINI \$12
Haku Vodka, Coffee Liquor, Cold Brew

STRAWBERRY LEMON DROP \$10
Truly Strawberry Lemonade Vodka, Simple Syrup, Lemon Juice

LEMON DROP \$10
Pinnacle Citrus, Triple Sec, Lemonade, Sours

RASPBERRY LEMONADE \$10
Pinnacle Red Berry, Razzmatazz, Lemonade, Sugar Rim

PINEAPPLE UPSIDE DOWN MARTINI \$10
Pinnacle Whipped Vodka, Amaretto, Pineapple Juice, Grenadine, Cherry

MELON BALL \$10
Pinnacle Vodka, Midori, Orange Juice

Enjoy these classic martinis at retro pricing every Thursday.

\$6 MARTINIS
EVERY THURSDAY

SIGNATURE DRINKS

EL DIABLO \$14
Casamigos Reposado, Cassis, Lime, Ginger Beer

WHITE SANGRIA \$10
Seasonal Classic

CLASSIC OLD FASHIONED \$13
Jim Beam Black, Angostura Bitters, Sugar Cube, Cherry, Orange Peel

BLOOD ORANGE MANHATTAN \$12
Whiskeysmith Blood Orange Bourbon, Dolin Vermouth, Bitters, Cherry

MOCHA WHITE RUSSIAN \$9
Whiskeysmith Chocolate, Coffee Liquor, Cream

BLACKBERRY LEMONADE \$13
Crown Royal, Blackberry Simple Syrup, Fresh Lemon Juice

PA MARY  \$10
Pennsylvania Made Union Forge Vodka, House Made Bloody Mary Mix

PINEAPPLE WHISKEY SOUR \$10
Whiskeysmith Pineapple, Pineapple Juice, Sours

FRENCH 75 \$10
Gin, Lemon Juice, Sparkling Wine

STRAWBERRY BASIL MOJITO \$10
Boyd & Blair Rum, Fresh Basil, Strawberry, Lime Juice

COPPER CUP CLASSICS

KENTUCKY MULE \$10
Maker's Mark, Ginger Beer, Lime

BLACK CHERRY MULE \$9
Red Stag, Ginger Beer, Lime

“ANGRY” MULE \$10
21 Seeds Cucumber Jalapeño Blanco, Ginger Beer, Lime

PENNSYLVANIA MULE  \$10
Pennsylvania Made Union Forge Vodka, Ginger Beer, Lime

BLACKBERRY MULE \$9.5
Ole Smoky Blackberry Moonshine, Simple Syrup, Ginger Beer

PEACH BASIL MULE \$10
Jim Beam Peach, Basil, Ginger Beer

WINES BY THE GLASS

WHITES

Maschio Prosecco	Italy	9(split)	
Maison Idiart Rose	France	10	38
Movendo Moscato	Italy	10	38
Simonetti Pinot Grigio	Italy	8	30
Urban Riesling	Mosel, Germany	10	38
Napa Cellars Sauvignon Blanc	Napa Valley	11	42
Sea Pearl Sauvignon Blanc	New Zealand	11	42
Fernlands Sauvignon Blanc	New Zealand	12	46
Hess Chardonnay	Monterey	10	38
Silver Peak Chardonnay	North Coast	11	42
Rodney Strong Chardonnay	Sonoma	13	52

REDS

Backhouse Pinot Noir	California	9	36
Tassajara Pinot Noir	Monterey	11	42
Tiziano Chianti	Italy	9	34
Scotto Zinfandel	Lodi	10	38
Zolo Malbec	Mendoza, Argentina	10	38
Phantom Red Blend	California	12	46
Line 39 Merlot	California	9	34
Castle Rock Cabernet	Paso Robles	10	38
Robert Hall Cabernet	Paso Robles	13	50
Josh Cabernet	California	11	42

BY THE BOTTLE

WHITES

Stanford Sparkling	California	30
Veuve Clicquot Champagne	France	90
Santa Margherita Pinot Grigio	Italy	60
Chateau Ste Michelle Riesling	Washington	34
Can Fexies White Blend	Spain	46
Sonoma-Cutrer Chardonnay	California	52
Fess Parker Estate Chardonnay	Santa Barbara	62
Ca’Gialla D’Asti	Piedmont, Italy	38

REDS

Decoy Pinot Noir	California	42
Willamette Valley Whole Cluster Pinot Noir	Or.	59
Resonance Pinot Noir	Willamette Valley	70
Can Fexies Tempranillo	Spain	36
Alexander Valley Red Blend	Sonoma	54
Red Schooner Malbec by Caymus	Argentina	75
Juggernaut Cabernet	California	48
RouteStock Cabernet	Napa Valley	59
Elizabeth Spencer Cabernet	Napa Valley	100
Duckhorn Cabernet	Napa Valley	110

MOCKTAILS

Zero Alcohol Handcrafted Beverages

Tripleberry Mule	\$ 6
Watermelon Lime Collins	\$ 6
Pineapple Mint Fresca	\$ 6