

ATRIA'S

STARTERS

MINI BURGERS 13 MGF

American Cheese, Ketchup, Mustard, Red Onion, Pickle

POT ROAST NACHOS 15

Cheddar Jack, Sour Cream, Jalapeño, Scallion, Tomato

SPRING MUSSELS 14.5 MGF

Vegetable & Fresh Herb Broth, Grilled Baguette

SPINACH & ARTICHOKE DIP 12 MGF

Spinach, Artichoke, Smoked Gouda, Fried Pita

FRIED ZUCCHINI 14

Parmesan, Marinara, Horseradish

BRUSSELS SPROUTS 10

Balsamic Glaze

BRUSCHETTA 11.5

Toasted Baguette, Tomato, Basil, Balsamic Drizzle

RHODE ISLAND SHRIMP 14 GF

Sautéed Shrimp, Spicy Peppers, Garlic Butter

FOR THE TABLE

ATRIA'S GARLIC & HERB FOCACCIA 6

SOUP & SALAD

SHERRY CRAB CUP 6 | BOWL 8

ITALIAN WEDDING CUP 5 | BOWL 7

HOUSE 6 MGF

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

CHOPPED 6 GF

Mixed Greens, Fresh Vegetables, Garlic Vinaigrette, Bleu Cheese

BIG SALADS

SALMON STRAWBERRY SALAD* 18 GF

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

STEAK SALAD* 19 MGF

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

LARGE HOUSE SALAD 10 MGF

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

ADD GRILLED CHICKEN +6 | STEAK* +9 | SALMON* +10 | SHRIMP +10

LARGE CHOPPED 10 GF

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

ADD GRILLED CHICKEN +6 | STEAK* +9 | SALMON* +10 | SHRIMP +10

HOMEMADE DRESSINGS (GF)

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

SIDES 5.5

Smashed Redskins (GF)

Hand Cut Fries

Mediterranean Roasted Vegetables (GF)

Grilled Asparagus (GF)

Green Beans (GF)

Parmesan Risotto

Coleslaw (GF)

Please make us aware of any food allergies.

GF Items come naturally free of gluten MGF Items may be prepared gluten-free 🌶️ Spicy
*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.

HANDHELDS

Choice of Coleslaw or Hand-Cut Fries

Make It An Impossible Burger! +2 Gluten-Free Bun +1

CRABCAKE SANDWICH 19

Chipotle Remoulade, Lettuce, Tomato, Brioche

AWARD-WINNING CHEDDAR BURGER* 15 MGF

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

BLEU CHEESE BACON BURGER* 14.5 MGF

Bleu Cheese Dressing, Bacon, Lettuce, Tomato, Brioche

ROAST TURKEY CLUB 14.5 MGF

Turkey Breast, Aged Cheddar, Swiss, Bacon, Lettuce, Tomato, Mayo

CLASSIC REUBEN 17 MGF

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

HAND BREADED COD* 15

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

ROTISSERIE CHICKEN WRAP 15

Pepper Jack Cheese, Lettuce, Tomato, Pepper Chutney, Mayo, Warmed Flour Tortilla

ATRIA'S CLASSICS

DUROC PORK CHOP* 24 MGF

All Natural Corn-Fed Pork, Pepper Chutney, Smashed Redskins

CHICKEN POT PIE 18

Hand-Pulled Chicken, Fresh Vegetable Stew, Puff Pastry

BOURBON MAPLE GLAZED POT ROAST 21

Braised Overnight, Bourbon Maple Glazed, Smashed Redskins, Vegetable Gravy

BRAISED BEEF SHORT RIBS 28

Miso Glazed Short Rib, Green Beans, Scallion Jasmine Rice

ITALIAN TRADITIONS

Substitute Gluten-Free Pasta +2

TOMATO VODKA PASTA 15 MGF

Freshly Chopped Spinach, Vodka Sauce, Imported Penne

ADD GRILLED CHICKEN +6 | SALMON* +10 | SHRIMP +10

CHICKEN PARMESAN 20 MGF

Hand-Breaded Chicken, Mozzarella, Marinara, Imported Linguine

CHICKEN PICCATA 20 MGF

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

STEAKS & SEAFOOD

SIGNATURE JUMBO LUMP CRAB CAKES

Chipotle Remoulade, Hand Cut Fries, Coleslaw

SINGLE 22 | DOUBLE 36

ENGLISH STYLE COD* 21 MGF

Fresh Atlantic Cod, Parmesan Breadcrumbs, Green Beans, Parmesan Risotto, Grilled Lemon

CIOPPINO* 28

Mussels, Shrimp, Scallops, White Fish, Tomato & Wine Broth, Grilled French Baguette

BRONZINO 28 MGF

Pan-Seared, Mediterranean Roasted Vegetables, Parmesan Risotto, Roasted Red Pepper Tapenade

SIMPLY GRILLED SALMON* 25 GF

Grilled Asparagus

ADD LEMON BEURRE BLANC +2

CENTER CUT FILET* GF

Grilled Asparagus, Smashed Redskins

ADD AGED BLEU CHEESE (GF) OR HORSERADISH BUTTER +2

6 OZ 34 | 8 OZ 38

14 oz. NEW YORK STRIP* 36 GF

Grilled Asparagus, Smashed Redskins

ADD AGED BLEU CHEESE (GF) OR HORSERADISH BUTTER +2

FEATURED MARTINIS

GINGER'S PEARADISE 12

Vodka, Ginger Pear Juice, Ginger Simple Syrup, Fresh Lemon

ESPRESSO MARTINI 12

Vodka, Coffee Liqueur, Cold Brew

CUCUMBER MARTINI 11

Cucumber Mint Vodka, Cucumber Simple Syrup, Fresh Lemon, Salt Rim

LEMON DROP MARTINI 11

Citrus Vodka, House-Made Sours, Limoncello, Sugar Rim

GIN & JUICE 11

Gin, Muddled Orange, House-Made Sours, Sugar Rim

Enjoy these martinis for \$7 every Thursday.

COPPER CUP CLASSICS

BLACKBERRY LEMONADE 12

Whisky, Blackberry Simple Syrup, Fresh Lemon, Soda

JALISCO MULE 11

Blanco Tequila, Fresh Lime, Cranberry Juice, Ginger Beer

KENTUCKY MULE 11

Bourbon, Fresh Lime, Ginger Beer

MOSCOW MULE 11

Vodka, Fresh Lime, Ginger Beer

SIGNATURE DRINKS

TEQUILA SOUR* 13

Blanco Tequila, House-Made Sours, Egg White, Angostura Bitters

ATRIA'S OLD FASHIONED 13

Buffalo Trace Bourbon, Sugar Cube, Angostura Bitters, Luxardo Cherry, Orange Peel

WHITE SANGRIA 10

Pinot Grigio Infused with Peach and Strawberry

CLASSIC PALOMA 11

Blanco Tequila, Fresh Lime, Grapefruit Soda

STRAWBERRY BASIL MOJITO 11

Rum, Simple Syrup, Fresh Lemon, Basil, Strawberry, Soda

Our Manhattan, made with Buffalo Trace Kentucky Straight Bourbon Whiskey, is aged in-house at Atria's.

Our white oak, genuine aging barrels are crafted to perfection using age-old techniques.



BUFFALO TRACE BARREL-AGED MANHATTAN 14

Buffalo Trace Bourbon, Carpano Classico Vermouth, Bitters, Luxardo Cherry

WINES BY THE GLASS

Josh Prosecco <i>Italy</i>	9 (Split)	Backhouse Pinot Noir <i>California</i>	9 36
Maison Idiart Rosé <i>France</i>	10 38	Tassajara Pinot Noir <i>Monterey, California</i>	11 42
Movendo Moscato <i>Italy</i>	10 38	Tiziano Chianti <i>Italy</i>	9 34
Simonetti Pinot Grigio <i>Italy</i>	8 30	Scotto Zinfandel <i>Lodi, California</i>	10 38
Urban Riesling <i>Mosel, Germany</i>	10 38	Zolo Malbec <i>Mendoza, Argentina</i>	10 38
Napa Cellars Sauvignon Blanc <i>Napa Valley, California</i>	11 42	Phantom Red Blend <i>California</i>	12 46
Sea Pearl Sauvignon Blanc <i>New Zealand</i>	11 42	Line 39 Merlot <i>California</i>	9 34
Fernlands Sauvignon Blanc <i>New Zealand</i>	12 46	Castle Rock Cabernet <i>Paso Robles, California</i>	10 38
Hess Chardonnay <i>Monterey, California</i>	10 38	Robert Hall Cabernet <i>Paso Robles, California</i>	13 50
Silver Peak Chardonnay <i>North Coast, California</i>	11 42	Avalon Cabernet <i>Lodi, California</i>	11 42
Rodney Strong Chardonnay <i>Sonoma, California</i>	13 52		

WINES BY THE BOTTLE

Stanford Sparkling <i>California</i>	30	Decoy Pinot Noir <i>California</i>	42
Veuve Clicquot Champagne <i>France</i>	90	Willamette Valley Whole Cluster Pinot Noir <i>Oregon</i>	59
Santa Margherita Pinot Grigio <i>Italy</i>	60	Resonance Pinot Noir <i>Willamette Valley</i>	70
Chateau Ste Michelle Riesling <i>Washington</i>	34	Alexander Valley Red Blend <i>Sonoma, California</i>	54
Sonoma-Cutrer Chardonnay <i>California</i>	52	Red Schooner Malbec by Caymus <i>Argentina</i>	75
Fess Parker Estate Chardonnay <i>Santa Barbara, California</i>	62	Juggernaut Cabernet <i>California</i>	48
Ca'Gialla D'Asti <i>Piedmont, Italy</i>	38	The Critic Cabernet <i>Napa Valley, California</i>	62
		Elizabeth Spencer Cabernet <i>Napa Valley, California</i>	100
		Duckhorn Cabernet <i>Napa Valley, California</i>	110