

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

FRIED ZUCCHINI 14

Parmesan, Marinara, Horseradish

THE ROCKS 12.5

Sausage Stuffed Banana Peppers, Mozzarella, Marinara

JUMBO LUMP CRAB DIP 17

Rich, Creamy Cheese Dip, Lump Crab, Yellow Corn Tortilla Chips

RHODE ISLAND CALAMARI 15

Lightly Breaded, Sweet & Spicy Peppers, Garlic Butter

ATRIA'S WINGS 16

Butter & Garlic, Atria's Signature Sauce or Hot. Served with Peppercorn Ranch or Bleu Cheese.

FOR THE TABLE

ATRIA'S GARLIC & HERB FOCACCIA 6

SOUP & SALAD

SHERRY CRAB CUP 6 | BOWL 8

ITALIAN WEDDING CUP 5 | BOWL 7

CHILI CUP 6 | BOWL 8 GF

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

STRAWBERRY SALMON 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 | SHRIMP +10 | SALMON* +10

LARGE CHOPPED 10 GF

Mixed Greens, Fresh Chopped Vegetables, Bleu Cheese, Garlic Vinaigrette
ADD GRILLED CHICKEN +6 | STEAK* +9 | SHRIMP +10 | SALMON* +10

HOMEMADE DRESSINGS (GF)

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

SIDES 5.5

SMASHED REDSKINS (GF)

HAND CUT FRIES

SCALLION JASMINE RICE (GF)

GREEN BEANS (GF)

GRILLED ASPARAGUS (GF)

ROASTED MEDITERRANEAN VEGETABLES (GF)

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.

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

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

ROAST TURKEY CLUB 14.5 MGF

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

ATRIA'S CLASSICS

MEATLOAF 19

Savory Mushroom Gravy, Onion Straws, Green Beans, 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

DUROC PORK CHOP* 28

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

CLASSIC SHORT RIB 28

Braised Short Rib, Smashed Redskins, Green Beans

ITALIAN TRADITIONS

Substitute Gluten-Free Pasta +2

CHICKEN MARSALA 20

Tender Chicken, Sautéed Mushrooms, Creamy Marsala Wine Sauce, Imported Penne

FRA DIABLO 21 MGF

Spicy Sausage, Grilled Chicken, Mozzarella, Banana Peppers, Stuffed Banana Pepper,, Vodka Sauce, Imported Penne

TOMATO VODKA PASTA 15 MGF

Freshly Chopped Spinach, Vodka Sauce, Imported Penne
ADD GRILLED CHICKEN +6 | SHRIMP +10 | SALMON* +10

CHICKEN PARMESAN 20

Hand-Breaded Chicken, Mozzarella, Marinara, Imported Linguine

CHICKEN PICCATA 20 MGF

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

STEAKS & SEAFOOD

SIGNATURE JUMBO LUMP CRAB CAKES

Hand Cut Fries, Coleslaw
SINGLE 22 | DOUBLE 36

SIMPLY GRILLED SALMON* 25 GF

Grilled Asparagus
ADD LEMON BEURRE BLANC +2

ENGLISH STYLE COD 21 MGF

Fresh Atlantic Cod, Parmesan Breadcrumbs, Green Beans, Scallion Jasmine Rice, Grilled Lemon

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



ATRIA'S BARREL PICKS

Our team hand-selects our bourbon barrels with the help of the master distiller at each distillery.

1 oz | 2 oz

HIRSCH SINGLE BARREL

8 | 16

OLD FORESTER SINGLE BARREL BARREL STRENGTH

12 | 24

ANGEL'S ENVY SINGLE BARREL SELECT

12 | 24

WINES BY THE GLASS

Cinzano Prosecco <i>Italy</i>	11 42	Backhouse Pinot Noir <i>California</i>	10 38
Club 44 Rosé <i>France</i>	12.5 48	Tassajara Pinot Noir <i>Monterey, California</i>	13 50
Villa Pereire L'Eclat White Bordeaux <i>Bordeaux, France</i>	15 58	Tiziano Chianti <i>Italy</i>	11 42
Movendo Moscato <i>Italy</i>	10 38	Scotto Zinfandel <i>Lodi, California</i>	13 50
Simonetti Pinot Grigio <i>Italy</i>	10 38	3SAPAS Malbec <i>Mendoza, Argentina</i>	12 46
Dr. Loosen "Dr. L" Riesling <i>Mosel, Germany</i>	11 42	Phantom Red Blend <i>California</i>	14 54
Ocean Road Sauvignon Blanc <i>South Australia</i>	12 46	Line 39 Merlot <i>California</i>	10 38
Hess Chardonnay <i>Monterey, California</i>	10 38	Avalon Cabernet <i>Lodi, California</i>	11 42
Silver Peak Chardonnay <i>North Coast, California</i>	11 42	Robert Hall Cabernet <i>Paso Robles, California</i>	13 50
Rodney Strong Chardonnay <i>Sonoma, California</i>	13 52	Castle Rock Cabernet <i>Paso Robles, California</i>	14 54
Cambria "Katherine's Vineyard" Chardonnay <i>Santa Rita, California</i>	15 58		

WINES BY THE BOTTLE

Stanford Sparkling <i>California</i>	30	Decoy Pinot Noir <i>California</i>	60
Veuve Clicquot Champagne <i>France</i>	100	Tenuta di Arceno Chianti Classico <i>Tuscany, Italy</i>	75
Santa Margherita Pinot Grigio <i>Italy</i>	65	Resonance Pinot Noir <i>Willamette Valley</i>	100
Chateau Ste Michelle Riesling <i>Washington</i>	48	Alexander Valley Red Blend <i>Sonoma, California</i>	70
Sonoma-Cutrer Chardonnay <i>California</i>	65	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
		The Critic Cabernet <i>Napa Valley, California</i>	62
		Elizabeth Spencer Cabernet <i>Napa Valley, California</i>	115
		Duckhorn Cabernet <i>Napa Valley, California</i>	125

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

ESPRESSO MARTINI 12

Vodka, Coffee Liqueur, Cold Brew

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

LEMON DROP MARTINI 11

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

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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



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