

# GRUB

\$4.75

## HANDSPUN SHAKES

STRAWBERRY  
VANILLA BEAN  
CHOCOLATE

NUTELLA  
SALTED CARAMEL  
ROOT BEER FLOAT



## CRAFTED SHAKES

MADE WITH LOVE

KITCHEN SINK	Pretzels, peanut butter, salt, butterscotch sauce, caramel sauce, chocolate chips, coffee grounds & potato chips	\$5.50
WORMS & DIRT	Crushed Oreos & gummy worms	\$5.50
ET SHAKE	Reese's Pieces, peanut butter, chocolate & a peanut butter cookie	\$5.50
MINT CHOCOLATE CHIP	Homemade crushed brownies, Andes mints and chocolate	\$5.50



## ICE COLD DRINKS

FOUNTAIN DRINK OR FLAVORED TEA .....	\$2.40
IBC ROOT BEER (BOTTLE).....	\$3.00

## HAPPIER HOURS

\$5.00

ALL DAY THURSDAY & FRIDAY

CHEESE FRIES	\$5 RITA	BOTTLED BEERS
CHORIZO QUESO	19 CRIMES (RED)	DRAUGHT BEERS
SPIKED SHAKES	CUPCAKE (WHITE)	SIGNATURE COCKTAILS



# GRUB

TO-GO!

AKERS MILL  
2955 COBB PKWY SE #820  
ATLANTA, GA 30339

678.573.9030  
COBBGALLERIA@  
GRUBBURGERBAR.COM

## BURGERS



ADD FRIES &  
A DRINK FOR \$4.40

BACON LOVE #9 WITH FRIES	Applewood smoked bacon, American, pickles, lettuce, tomato & secret sauce #9	\$9.50
FRONT PORCH	Lettuce, tomato, mayo & mustard	\$6.65
GUACAPOTLE™	Chipotle aioli, cheddar cheese & homemade guacamole	\$7.95
LOCKHART LEGEND	Applewood smoked bacon, cheddar cheese,  BBQ sauce, two onion rings & sliced dill pickles	\$8.50
MAC 'N' CHEESEBURGER	Mac 'n' cheese, cheese sauce & bacon	\$8.50
VOODOO MUSHROOM	Absinthe sautéed mushrooms, Swiss & Tabasco mayo	\$8.50
SCORPION	Pepper jack cheese, Trinidad Moruga scorpion sauce, grilled jalapeños, lettuce & tomato then garnished with a pickled habaero (Try inferno style with ice cream chaser + \$1)	\$7.95
YOU'RE MY BOY BLUE	Crumbled bleu cheese, bleu cheese spread, cracked peppercorn seasoning, balsamic caramelized onions, tomato & arugula	\$8.50
HIPPIE CHICKPEA	Meatless burger made with ground chickpeas, eggplant and goat cheese topped with roasted red pepper mayo, roasted red bell peppers, arugula, red onions, goat cheese & tabbouleh, served on a wheat bun	\$8.50
WILD CAUGHT SALMON	Hand-chopped wild caught salmon and ancho chili burger, avocado, black bean & charred corn medley, tequila lime aioli & fresh cilantro on a white bun	\$8.95
JIVE TURKEY	Ground & pesto** seasoned turkey burger, bacon, Swiss, sprouts, avocado & chipotle aioli on a wheat bun	\$8.50

ADD A FRIED EGG TO ANY BURGER FOR A BUCK!

GLUTEN FREE BUN + \$2

EACH BURGER IS OUR SIGNATURE BLEND OF 100% FRESH GROUND BEEF, TURKEY OR WILD CAUGHT SALMON.

BUNS BAKED FROM SCRATCH THROUGHOUT THE DAY.

## SNACKS

THEY'RE  
GOOD

CHORIZO QUESO	Chorizo & ground beef topped with homemade guacamole & served with tortilla chips	\$5.95
AHI TUNA	Seared Ahi tuna with cucumber avocado sauce, black bean & charred corn medley & ancho chile lime dressing <i>(Served medium rare)</i>	\$9.95
CHEESE FRIES	Skinny fries, monterey jack & cheddar cheese, bacon & jalapeños	\$7.00
BRUSSELS SPROUTS	Roasted brussels sprouts, tossed in ancho lime vinaigrette & topped with queso fresco	\$4.95
SMOKED TOMATO BISQUE SOUP	Bowl of creamy smoked tomato soup garnished with goat cheese <i>(Order a cup for \$3.50)</i>	\$5.95



## SALADS & BOWLS



HARLEM CHICKEN SALAD	Hand-cut, double battered chicken tenders, mixed greens, black bean & charred corn medley, avocado, mixed cheese, campari tomatoes, tortilla strips and jalapeno ranch.	\$10.95
PESTO TURKEY COBB SALAD	Ground & pesto** seasoned turkey burger, mixed greens, bacon, bleu cheese, avocado, egg, red onion & tomato with your choice of jalapeño ranch or balsamic vinaigrette <i>(Sub chicken breast for no charge)</i>	\$10.95
NAPA SALAD	Mixed greens, arugula, goat cheese, strawberries, black mission figs, toasted almonds & hazelnut vinaigrette <i>(Add chicken + \$2.50)</i>	\$9.95
SALMON FILET BOWL	Wild caught salmon filet, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette <i>(Add an egg + \$1)</i>	\$9.95
CALIFORNIA CHICKEN BOWL	Grilled chicken breast, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette <i>(Add an egg + \$1) (Sub ground &amp; pesto** seasoned turkey burger for no charge)</i>	\$9.95
AHI TUNA BOWL	Seared Ahi Tuna, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette <i>(Add an egg + \$1)</i>	\$10.95
SIDE SALAD	Fresh greens, tomatoes, cucumbers, mixed cheese, red onions & your choice of jalapeño ranch, hazelnut vinaigrette or balsamic vinaigrette	\$4.95

\*Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*\*Contains Pine Nuts \*\*\*While we take every precaution to ensure that cross contamination of ingredients does not occur, our gluten free items are being prepared in a kitchen that also processes foods containing flour. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of gluten.

## SANDWICHES & TENDERS

ADD FRIES &  
A DRINK FOR \$4.40

SOUTHERN FRIED CHICKEN SANDWICH	Southern fried chicken breast, green chile cheese spread, pickled green chiles, lettuce, tomato, and smoked paprika mayo	\$8.95
NASHVILLE HOT FRIED CHICKEN SANDWICH	Nashville hot dipped crispy fried chicken, pickled aioli, pickles and red cabbage	\$8.95
CALIFORNIA CHICKEN SANDWICH	Grilled chicken breast, bacon, Swiss, sprouts, avocado & chipotle aioli on a wheat bun	\$8.50
HARLEM CHICKEN TENDERS WITH FRIES	Hand-cut, double battered & inspired by a recipe originating in Harlem NY. Served with skinny fries & Mississippi Comeback sauce	\$7.75
SMOKED TOMATO BISQUE & GRILLED CHEESE SANDWICH	Bowl of creamy smoked tomato soup garnished with goat cheese and served with a grilled cheese sandwich	\$8.50

## SAVORY SIDES



ONION RINGS	Hand battered in Shiner Bock beer, deep fried & served with our house-made chipotle ketchup	\$3.00
SKINNY FRIES	Seasoned to perfection	\$2.50
SWEETS	Waffle cut sweet potato fries with our own magic dust	\$3.00
SPLIT DECISION	Your choice of 2: Skinny Fries, Sweets or Onion Rings	\$3.00
MAC 'N' CHEESE	Mac 'n' cheese, cheese sauce & bacon	\$3.50

NEED A DIPPING SAUCE? WE HAVE HOUSE-MADE JALAPEÑO RANCH, CHIPOTLE KETCHUP, DR PEPPER BBQ, HONEY MUSTARD OR MISSISSIPPI COMEBACK SAUCE.

## LIGHTER SIDES

BRUSSELS SPROUTS	Roasted brussels sprouts, tossed in ancho lime vinaigrette & topped with queso fresco	\$4.95
BLACK BEAN & CHARRED CORN MEDLEY	With red onion, tomato, cilantro, jalapeño & fresh lime juice	\$3.00
TABBOULEH	Chopped mint & parsley, bulgur wheat, tomatoes, cucumber & lemon juice	\$3.00
SIDE SALAD	Fresh greens, tomatoes, cucumbers, mixed cheese, red onions & your choice of jalapeño ranch, hazelnut vinaigrette or balsamic vinaigrette	\$4.95

## KIDS

\$5.00

KID BURGER  
CHICKEN TENDERS

GRILLED CHEESE  
MAC 'N' CHEESE

SERVED WITH APPLE SLICES OR FRIES & A DRINK