

GRUB

HANDSPUN SHAKES

\$4.75

STRAWBERRY
410 cal

NUTELLA
690 cal

VANILLA BEAN
450 cal

SALTED CARAMEL
590 cal

GHIRARDELLI CHOCOLATE
590 cal

ROOT BEER FLOAT
500 cal



CRAFTED SHAKES

KITCHEN SINK	Pretzels, peanut butter, salt, butterscotch sauce, caramel sauce, Ghirardelli chocolate, chocolate chips, coffee grounds & potato chips 780 cal	\$5.50
WORMS & DIRT	Crushed Oreos & gummy worms 910 cal	\$5.50
ET	Reese's Pieces, peanut butter, Ghirardelli chocolate & a peanut butter cookie 980 cal	\$5.50
MINT CHOCOLATE CHIP BROWNIE	Homemade crushed brownies, Andes mints & Ghirardelli chocolate 1170 cal	\$5.50

ICE COLD DRINKS

FOUNTAIN DRINK 0-250 cal	\$2.40
FLAVORED TEA 0-150 cal	\$3.00
IBC ROOT BEER 160 cal	\$3.00

HAPPIER HOURS

\$5.00

ALL DAY THURSDAY & FRIDAY

CHEESE FRIES

CHIPS & QUESO

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



GRUB

TO-GO!

2470 BRIARCLIFF RD NE
ATLANTA, GA 30329

678.254.0930
DRUIDHILLS@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 1410 cal	\$9.50
FRONT PORCH	Lettuce, tomato, mayo & mustard 740 cal	\$6.65
GUACAPOTLE™	Chipotle aioli, cheddar cheese & homemade guacamole 850 cal	\$7.95
LOCKHART LEGEND	Applewood smoked bacon, cheddar cheese, BBQ sauce, two onion rings & sliced dill pickles 1080 cal	\$8.50
MAC 'N' CHEESEBURGER	Mac 'n' cheese, cheese sauce & bacon 1030 cal	\$8.50
VOODOO MUSHROOM	Absinthe sautéed mushrooms, Swiss & Tabasco mayo 860 cal	\$8.50
SCORPION	Pepper jack cheese, Trinidad Moruga scorpion sauce, grilled jalapeños, lettuce & tomato, garnished with a pickled habaero 870 cal (Try inferno style with ice cream chaser + \$1 (+85 cal))	\$7.95
YOU'RE MY BOY BLUE	Crumbled bleu cheese, bleu cheese spread, cracked peppercorn seasoning, balsamic caramelized onions, tomato & arugula 950 cal	\$8.50
TEXAS LUAU	Topped with braised pulled pork, a grilled pineapple slice, grilled jalapeños, Teriyaki & BBQ sauce 880 cal	\$8.50
HIPPIE CHICKPEA	Meatless burger made with ground chickpeas, eggplant, cucumber avocado dressing, arugula, cucumber slices, pickled red onions & queso fresco, served on a wheat bun 640 cal	\$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 670 cal	\$8.95
JIVE TURKEY	Ground & pesto** seasoned turkey burger, bacon, Swiss, sprouts, avocado & chipotle aioli on a wheat bun 790 cal	\$8.50
WAGYU	Wagyu patty, roasted garlic A1 aioli, marinated grilled tomato, arugula, Swiss and French fried onions 950 cal	\$11.00

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

CHIPS & QUESO	Chorizo & ground beef topped with homemade guacamole & served with tortilla chips 570 cal	\$5.95
AHI TUNA	Seared Ahi tuna with cucumber avocado sauce, black bean & charred corn medley & ancho chile lime dressing (Served medium rare) 310 cal	\$9.95
CHEESE FRIES	Skinny fries, monterey jack & cheddar cheese, bacon, jalapeños & jalapeño ranch 1730 cal	\$7.00
BRUSSELS SPROUTS	Roasted brussels sprouts, tossed in ancho lime vinaigrette & topped with queso fresco 240 cal	\$4.95



SALADS & BOWLS



HARLEM CHICKEN TENDER SALAD	Hand-cut, double battered chicken tenders, mixed greens, black bean & charred corn medley, avocado, mixed cheese, campari tomatoes, tortilla strips & jalapeño ranch 910 cal	\$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 590-800 cal	\$10.95
NAPA SALAD	Mixed greens, arugula, goat cheese, strawberries, black mission figs, toasted almonds & hazelnut vinaigrette 510 cal	\$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 510 cal	\$9.95
CALIFORNIA CHICKEN BOWL	Grilled chicken breast, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette 580 cal (Sub ground & pesto** seasoned turkey burger for no charge (+20 cal))	\$9.95
AHI TUNA BOWL	Seared Ahi Tuna, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette 540 cal	\$10.95
SIDE SALAD	Fresh greens, tomatoes, cucumbers, mixed cheese, red onions & your choice of jalapeño ranch, hazelnut vinaigrette or balsamic vinaigrette 90-300 cal	\$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. (Druid, 2018)

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Additional nutrition information available upon request.

SANDWICHES & TENDERS

ADD FRIES &
A DRINK FOR
\$4.40

SOUTHERN FRIED CHICKEN CLUB	Crispy fried chicken, lettuce, tomato, chipotle aioli, smoked applewood bacon and pepper jack cheese 850 cal	\$8.95
CALIFORNIA CHICKEN SANDWICH	Grilled chicken breast, bacon, Swiss, sprouts, avocado & chipotle aioli on a wheat bun 770 cal	\$8.50
BLAZIN FRIED CHICKEN SANDWICH	Crispy fried chicken sandwich smothered in a blazin hot sauce, pickle aioli, pickles and red cabbage slaw 910 cal	\$8.95
HARLEM CHICKEN TENDERS WITH FRIES	Hand-cut, double battered & inspired by a recipe originating in Harlem, NY. Served with Mississippi Comeback sauce 1130 cal	\$7.75

SAVORY SIDES



ONION RINGS	Hand battered in Shiner Bock beer, deep-fried & served with our house-made chipotle ketchup 650 cal	\$3.00
SKINNY FRIES	Seasoned to perfection 330 cal	\$2.50
SWEETS	Waffle cut sweet potato fries with our own magic dust 450 cal	\$3.00
SPLIT DECISION	Your choice of 2: Skinny Fries, Sweets or Onion Rings 390-480 cal	\$3.00
MAC 'N' CHEESE	Mac 'n' cheese, cheese sauce & bacon 340 cal	\$3.50

LIGHTER SIDES

BRUSSELS SPROUTS	Roasted brussels sprouts, tossed in ancho lime vinaigrette & topped with queso fresco 240 cal	\$4.95
BLACK BEAN & CHARRED CORN MEDLEY	With red onion, tomato, cilantro, jalapeño & fresh lime juice 150 cal	\$3.00
SIDE SALAD	Fresh greens, tomatoes, cucumbers, mixed cheese, red onions & your choice of jalapeño ranch, hazelnut vinaigrette or balsamic vinaigrette 90-300 cal	\$4.95

KIDS

\$5.00

KID BURGER
380 cal
CHICKEN TENDERS
580 cal

GRILLED CHEESE
360 cal
MAC 'N' CHEESE
470 cal

INCLUDES A DRINK, APPLESAUCE & CHOICE OF YOGURT OR FRIES

110-490 cal