

eggs + breakfast bites *(served from: 7a - 11a)*

- \$6 bread pudding french toast: savannah bourbon syrup
- \$6 perfection: greek yogurt, fresh berries, house-made granola
- market 8" breakfast pizza: chef's daily creation
- \$6 chicken biscuit: buttermilk-fried chicken, sweet pepper jelly, fontina, fried egg

the breakfast sandwich:

- \$3.5 egg + cheese
- \$4.5 egg whites + turkey sausage + spinach
- \$4.5 egg + meat + cheese
- \$4 egg + mississippi pot roast + pepper aioli

baked

- \$2 bagel
- \$2 biscuit
- \$2.75 croissant

pastries

- \$3 danish
- \$3 muffin
- \$2.5 cinnamon roll

sweets

- \$3.5 sweet breads
- \$3.5 dessert bars
- \$3.5 cookies



salads + soup

(dressings: c-zer, ranch, balsamic, bleu cheese, champagne vinaigrette)

- \$3.5 / \$5 garden: mixed greens, tomato, cucumber, carrot, red bell pepper, red onion
- \$3.5 / \$6 c-zer: kale, romaine, parmesan, croutons
- \$9 arugula: smoked beets, burrata, pistachio, red onion, balsamic vinaigrette
+ spice rub grilled chicken or buttermilk fried chicken +\$4
- \$5 chicken 'noodle' soup

sandwiches + subs

(includes choice of side)

- \$10 rueben: corned beef, gruyere, sauerkraut, russian dressing, rye
- \$7.5 any_given_sunday: fried chicken or spice rub grilled chicken, lettuce, ranch, american, pickles, sourdough
- \$10 atwoods club: turkey, ham, bacon, gruyere, cheddar, atwoods mustard aioli, lettuce, tomato, pickles, sourdough
- \$9 south of philly: mississippi pot roast, pepperoncini, caramelized onion, fontina, pickled pepper aioli, french
- \$8.5 muffaletta: ham, mortadella, soppressata, provolone, olive salad, olive oil, french
- \$7.5 meatball: house meatballs, marinara, mozzarella, parmesan, french

sides

- \$2 potato chips
- \$2 country tater salad
- \$3 brussels sprouts slaw
- \$3 israeli couscous salad



pizza 8"/12" (8" available from 11a - 3p only)

red

- \$7 / \$11 atwood: fior di latte, mozzarella, romano, parmesan, oregano, roasted fennel oil
- \$8 / \$12 sho me your roni: pepperoni, fennel sausage, fior di latte, mozzarella, oregano, romano
- \$8 / \$12 margarita: burrata, mozzarella, romano, parmesan, garlic confit, olive oil, fresh basil, sea salt
- \$8 / \$12 festival: sweet fennel sausage, peppadew, fior di latte, mozzarella, caramelized onion, garlic confit, romano
- \$9 / \$14 right on 6th: prosciutto cotto, fior di latte, mozzarella, artichoke, mushroom, kalamata olive, romano, roasted fennel oil
- \$8 / \$13 lazy cat: meatballs, fior di latte, ricotta cream, roasted red pepper, caramelized onion, oregano, romano
- \$9 / \$15 calabrese: spicy calabrian salami, roasted red pepper, fior di latte, mozzarella, chile oil, oregano, arugula, american grana

white

- \$9 / \$15 twist and sprout: burrata, brussels sprouts, pancetta, garlic confit, american grana, olive oil, sea salt
- \$8 / \$13 googootz: grilled zucchini, fior di latte, mozzarella, ricotta cream, garlic confit, lemon, mint, olive oil
- \$8 / \$13 greens for a day: rapini, broccolini, calabrian chile, fior di latte, mozzarella, garlic confit, romano, olive oil

build it yourself (pick your toppings below)

- \$6 / \$10 red: house made red sauce, whole milk mozzarella
- \$6 / \$10 white: garlic, olive oil, whole milk mozzarella, romano, oregano

meat \$1/\$2

- pepperoni
- italian sausage
- spicy calabrian salami
- prosciutto cotto
- ham
- bacon
- meatballs
- pancetta

cheese \$1.5/\$3

- fior di latte
- ricotta cream
- gruyere
- mozzarella
- fontina
- burrata

finishes

- garlic oil
- chili oil
- fennel oil
- honey
- preserved lemon

vegetables \$1/\$2

- tomato caramelized onion
- garlic confit calabrian chiles
- red onion pepperoncini
- fresh basil peppadew
- rapini grilled zucchini
- broccolini artichoke hearts
- green olives roasted red pepper
- kalamata olives brussels sprouts

[get baked]

drinks

draft beer (pint / pitcher)

- \$3 / \$10 atwoods ale
- \$5.5 / 20 boulevard singlewide
- \$5 / \$18 konig ludwig hefe
- \$5.5 / 20 abita amber

tallboy cans (16oz.)

- \$4 yuengling
- \$5.25 goose island ipa
- \$5.25 sierra nevada ipa
- \$6 pilsner urquell
- \$4.5 red stripe
- \$5.5 blue moon

red wine (bottle / by the glass)

- \$22 / \$6.5 belle ambiance
- n/a / \$5 twisted cab
- \$28 / \$8 ruta malbec

white wine (bottle / by the glass)

- n/a / \$5 twisted chardonnay
- \$26 / \$7 sterling chardonnay
- \$22 / \$6 villa pozzi pinot grigio