



Downtown Atlanta Restaurant Week Menu 2010

\$25.00 per Person

Choice of Starter:

Blackeyed Pea Cakes: Crispy pan-fried cakes served with a special "Southern Salsa" made with fresh tomatoes, onions and peaches.

Lightly Fried Marinated Chicken Wings: Served with two sauces: peach salsa and remoulade sauce.

South Georgia Gumbo: Fresh seafood, sausage and vegetables simmering in a rich, savory broth.

Choice of Entrees:

Aunt Pittypat's Fried Chicken: Three pieces of the best damn Southern fried bird. Served with homemade mashed 'taters and gravy, and Aunt Pittypat's Southern Salad Sideboard.

Twelve Oaks BBQ Ribs: A full rack of tender baby-back ribs slathered with Jack Daniels BBQ sauce. Served with Aunt Pittypat's Southern Salad Sideboard.

Chef's Daily Feature: Our talented executive chef will create a daily special reflecting cooking styles of famous Southern cities—from Charleston to Baton Rouge.

Choice of Desserts:

Classic Pecan Pie: The South's most famous dessert! Caramel, pecans and just a hint of Southern Comfort. Aunt Pittypat suggests you order this hot and "a la mode".

Georgia Peach Cobbler: A classic Southern recipe. Peach cobbler served bubbly hot and topped with Greenwood's Cinnamon Ice Cream (made right here in Atlanta).

Key Lime Pie: Tart and refreshing with real specks of fresh key lime throughout.