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Atwood

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Atwood

Menu



Seasonal American Food + Drink

At any time of day, you'll find familiar American favorites that've been elevated with Chef Millman's elegant touch and the finest local ingredients.

In the bar, we're on a mission to enhance your evening by crafting just the right cocktail, or recommending the perfect local beer or playful wine, to fit your meal and your mood.

DINNER

BAR

BAR SNACKS

LUNCH

DESSERT

BRUNCH

BREAKFAST

AFTERNOON MENU

COLD

Roasted Beets Boursin cheese, oranges, fennel, arugula, toasted hazelnuts, honey-citrus vinaigrette	12
Midwest Cheese Board Seasonal jam, spiced nuts, honeycomb, baguette	20
Peach Caprese Fresh mozzarella, crispy prosciutto, basil, balsamic	12
Charcuterie Chef's inspiration, cherry mostarda, spiced nuts, baguette	17
Smoked Salmon Blintz Toasted caraway crepe, dill cream cheese, pickled onions, cucumber, tomato	11
Beet-Pickled Deviled Eggs Black truffle, fried shitake mushroom, micro arugula	8
House Pickles Seasonal vegetables, dill, garlic, mustard seed	6

HOT

Corn Bisque Crispy hominy, micro basil, flake salt	9
Savory Monkey Bread Lemon, parmesan, thyme	7
Braided Pretzel Loaf Mustard butter	5
Honey Lemon Roasted carrots Dill cream	7
Duck Fat Fried Chicken Thighs Sriracha honey glaze	14
Shrimp & Grits Green tomato hot sauce, crispy grit cake, laughing bird shrimp, micro cilantro, crispy ham	12
Lamb Meatballs Cumin, scallion, cilantro, szechuan peppercorn sauce	15
Crispy Chickpeas Harissa aioli, cilantro, lime	7
"BLT" Sliders Crispy braised bacon, heirloom tomatoes, arugula, herb aioli, brioche bun	10
Mac N Cheese Gruyere, fontina, aged white cheddar, pancetta, peas, bread crumbs	11
3 Sisters Popcorn White cheddar, bacon, chives	8

MAIN

House Made Fettuccini Crab, spinach, peas, white wine basil cream, artichoke crisps	25
Pork Shoulder Fingerling potatoes, radish, bacon broth, pickled onions, arugula	26
Pan Seared Chicken Focaccia & leek bread pudding, oyster mushrooms, frisee, green garlic cream	26
Hanger Steak Ramp butter, house fries, green tomato ketchup	32

Sockeye Salmon	28
Heirloom summer squash, farm carrots, lemon confit potatoes, dill cream	
Seared Alaskan Scallops	29
Laughing bird shrimp, parisian gnocchi, fennel, kale, citrus herb butter	
Vegetable Gratin	20
Spinach-goat cheese pesto, fried eggplant, zucchini, arugula, croissant crouton, tomato, shitake	
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Promotions



PLAN AHEAD
AND BE REWARDED

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