



OPEN DAILY 11:30AM – 7:00PM

INDOOR & PATIO DINING AVAILABLE
For call ahead take away orders, call 770.465.3306

Please note, a 20% service charge will be added to all groups of 6 or more guests, plus applicable taxes

STARTERS

LOADED MOUNTAIN NACHOS	11
beef chili, queso, guacamole, sour cream, salsa, shredded lettuce, tomato, pickled jalapeño add: grilled chicken +5 pulled pork +5	
FRIED GREEN TOMATOES	9
comeback sauce, buttermilk aioli, scallion vinaigrette	
FRIED CHICKEN WINGS	13
mountain dry rub buffalo bbq plain	
CHICKEN TENDERS	13
fries honey mustard or bbq sauce	
QUESADILLA	11
cheese, peppers, onions, salsa, sour cream add: grilled chicken +3	
QUESO AND TORTILLA CHIPS	6

SOUP AND SALADS

FRENCH ONION SOUP	8
CLASSIC CHILI	CUP 6 BOWL 8
shredded cheddar, scallions, tortilla chips	
COMMONS HOUSE SALAD	SMALL 8 LARGE 12
spring mix, shredded carrots, red onions, tomato, shredded cheese, croutons, tossed in choice of dressing	
COMMONS CAESAR SALAD	SMALL 8 LARGE 12
romaine lettuce, parmesan cheese, tossed in caesar dressing, croutons	
BABY ARUGULA SALAD	SMALL 8 LARGE 12
strawberries, goat cheese, red onions, candied pecans, tossed in choice of dressing add: grilled chicken +5 grilled salmon* +6 grilled shrimp +6	

SIDES

FRENCH FRIES, HOUSE MADE KETTLE CHIPS, SOUTHERN SLAW, FRESH VEGETABLE OF THE DAY	5
---	---

*Cooked to order. Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

©2022 Marriott International, Inc. All Rights Reserved. All names, marks and logos are the trademarks of Marriott International, Inc., or its affiliates.

SANDWICHES

served with your choice of southern slaw, french fries, house made kettle chips, fresh vegetable of the day gluten-free bread available upon request	
BBQ PULLED PORK SANDWICH	16
braised pork shoulder, house bbq, southern slaw, brioche bun	
BUTTERMILK GROUPER SANDWICH	16
fried or blackened, lettuce, tomato, onion, comeback sauce, brioche bun, southern slaw	
COMMONS DOUBLE-STACK TURKEY CLUB	16
smoked turkey, bacon, tomato, arugula, herb mayo	
GRILLED CHICKEN BREAST SANDWICH	14
lettuce, tomato, onion, havarti cheese, lusty monk mustard, brioche bun	
COMMONS BURGER*	18
8 oz. angus beef patty, lettuce, tomato, onion, bacon, cheddar, brioche bun *also available as an Impossible Burger	
GRILLED SALMON BLT	18
grilled salmon, bacon, lettuce, tomato, garlic aioli	
9TH HOLE HOT DOG	9
jumbo beef hot dog add: southern slaw +1 beef chili +2	

ENTREES

PAN SEARED ATLANTIC SALMON*	21
fresh vegetable of the day, jasmine rice pilaf, lemon herb jus	
GRILLED NY STRIP* 12OZ	28
garlic mashed potatoes, fresh vegetable of the day, mushroom demi	
CHICKEN PINEAPPLE KABOB	18
sweet and spicy chili glaze, fresh vegetable of the day, jasmine rice pilaf	
GRILLED BBQ PORK RIBS	
southern slaw, french fries	
HALF RACK	21
FULL RACK	29

DESSERT

STRAWBERRY SHORTCAKE	8
CHOCOLATE MOUSSE CAKE	8
CRÈME BRULÉE CHEESECAKE	8



OPEN DAILY 11:30AM – 7:00PM

INDOOR & PATIO DINING AVAILABLE
For call ahead take away orders, call 770.465.3306

Please note, a 20% service charge will be added to all groups of 6 or more guests, plus applicable taxes

WHITE WINE

CHARDONNAY	GLASS	BTL
CANYON ROAD, CALIFORNIA	9	31
SONOMA CUTRER, SONOMA COAST	18	64
MEIOMI, NORTH COAST		54

SAUVIGNON BLANC	GLASS	BTL
BRANCOTT, MARLBOROUGH	12	45
KIM CRAWFORD, MARLBOROUGH		55

PINOT GRIGIO	GLASS	BTL
CANYON ROAD, CALIFORNIA	9	31
PIGHIN, ITALY	15	52

UN COMMON WHITES	GLASS	BTL
CANYON ROAD, MOSCATO, CALIFORNIA	9	31
CHATEAU STE. MICHELLE, RIESLING, WASHINGTON	11	40
FLEURS DE PRARIE, COTE DE PROVENCE, CALIFORNIA	14	54
THE PALM, VIN DE PROVENCE, FRANCE		72

SPARKLING	GLASS	BTL
FREIXENET BLANC DE BLANCS, CAVA, SPAIN	9	30
MIONETTO PROSECCO DOC BRUT, VENETO, ITALY	12	42
CHANDON BRUT, CALIFORNIA		69

RED WINE

CABERNET	GLASS	BTL
CANYON ROAD, CALIFORNIA	9	31
COLUMBIA CREST "H3," WASHINGTON	12	50
ALLOMI VINEYARD, THE HESS COLLECTION NAPA VALLEY		82

MERLOT	GLASS	BTL
CANYON ROAD, CALIFORNIA	9	31
J. LOHRESTATES "LOS OSOS," PASO ROBLES, CALIFORNIA	16	45

PINOT NOIR	GLASS	BTL
LINE 39, CALIFORNIA	9	34
MEIOMI, CALIFORNIA		55

UN COMMON REDS	GLASS	BTL
JOEL GOTT, RED BLEND, WASHINGTON	11	45
ALAMOS, MALBEC, ARGENTINA		50

HANDCRAFTED COCKTAILS

STONE MOUNTAIN LEMONADE	12
buffalo trace bourbon, cognac, fresh orange juice, lemon juice, grenadine, simple syrup	

RUBY MIMOSA	12
vodka, grapefruit juice, champagne, grenadine	

RUMMY SOUTHERN BELLE	15
light rum, peach schnapps, southern comfort	

GREEN QUEEN	13
gin, midori, sparkling wine	

OATMEAL COOKIE	15
grand marnier, butterscotch schnapps, bailey's, jagermeister	

CRANBERRY JALAPENO MARGARITA	13
silver tequila, cranberry juice, lime, jalapeno simple syrup	

BUTTERSCOTCH OLD FASHIONED	13
butterscotch schnapps, jim beam, bitters	

LIQUID LOLLIPOP	13
midori, orange vodka, pineapple juice, cream, grenadine	

STRAWBERRY MULE	12
tito's, strawberries, ginger beer	

ESPRESSO MARTINI	13
absolute vanilla, kahlua, espresso, half & half	

HOLE IN ONE	13
absolut raspberri, chambord, peach schnapps, cranberry juice, grenadine	

BEER

DOMESTIC	6
IMPORT + CRAFT	7

budweiser, bud light, coors light, michelob ultra, miller lite, corona extra, heineken, modelo especial, guinness, stella artois, sam adams, yuengling, truly, sweetwater "420" pale ale, scofflaw basement ipa, tucker brewing ga red lager, tucker brewing hefeweizen, tucker brewing tucker lager, atlanta cider co. "crispy apple"

DRAFT	8
selections of tucker brewing company beers creature comfort, tropicalia	