

BUTCHER & VINE
KITCHEN · WINE BAR

ATHENS

BRUNCH

mains

Cobb Salad | 10

six-minute egg, local cucumbers & tomatoes, red onion, whipped blue cheese, city ham, avocado

Eggs in Purgatory | 10

spicy tomato stew, baked eggs, country sourdough

French Toast | 11

ricotta, marinated figs, brown butter pecan syrup

Duck Hash | 12

coddled egg, corno di toro peppers, scallion, fermented pepper sauce

Butcher Burger | 14

pimento cheese, crispy onion, bbq sauce, bread & butter pickles

Spicy Fried Chicken & Biscuits | 12

fried egg, pancetta gravy, herb salad

Spanish Tortilla | 10

crème fraiche, cilantro

tartines

Smoked Salmon | 10

pickled onion, capers, buttermilk curd

Avocado | 9

cherry tomatoes, basil, cucumbers

pastry

Peach Hand Pies | 7

Sticky Toffee Pudding | 8

kids

Scrambled Eggs & Bacon | 6

French Toast with Fruit | 6

Cheeseburger & Fries | 7

No substitutions. Please alert your server to any food allergies.

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Chef Kory DePaola | Sous Chef Cole Fitzgerald | Sous Chef Sean Smith

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Chef Kory DePaola | Sous Chef Cole Fitzgerald | Sous Chef Sean Smith

draft

Southern Brewing Sonic Boom Sour
4.5% ABV | Athens | 6

Southern Brewing 7AM Lager
4.2% ABV | Athens | 6

Athentic Escape Button IPA
6.8% ABV | Athens | 7

Sycamore Drippy NEIPA
7% ABV | North Carolina | 7

cans & bottles

Scofflaw Basement Light IPA
4% ABV | Atlanta | 6

Miller Lite 4.2% ABV | Illinois | 3

Famosa Lager | 6

Untitled Art Crispy Pilsner
5% ABV | Wisconsin | 6

Creature Comforts Bibb Pilsner
4.9% ABV | Athens | 5

Terrapin Love is Love Hefeweizen
5% ABV | Athens | 6

Southern Brewing United Pale Ale
4.7% ABV | Athens | 5

Creature Comforts Tropicalia IPA
6.6% ABV | Athens | 7

Modern Times Star Cloud IPA
6.8% ABV | California | 8

Widowmaker Fermenter Worship DIPA
8.1% ABV | Massachusetts | 6

Sweetwater 420 Imperial IPA
9.1% ABV | Atlanta | 6

Terrapin Watermelon Gose
4.5% ABV | Athens | 6

Akademia Midnight Adventure
Berliner Weisse
4.8% ABV | Athens | 6

Southern Brewing Muscadine
Reserve Wild Ale
6.8% ABV | Athens | 16

brunch sips

Mimosas | glass, 8 | carafe, 25
choose orange, peach, pomegranate
or pineapple

Bloody Mary Bar
with House vodka | 8
add bacon | 1

Jittery Joe's Hot Coffee | 2

Fresh-Squeezed Orange Juice | 5

Milk | 3 Soda | 2

cocktails

Passion Fruit Spritz | 10
Aperitivo, lemon, Chinola Passion Fruit
Liqueur, bubbles

Chili Water | 10
Lunazul tequila, Chateau aloe liqueur,
Triple Sec, lemon, lime

The Perfect Flower | 10
Hangar 1 Rosé vodka, St. Germaine,
lemon, grapefruit

The Joe | 10
Espresso liqueur, Kahlua, Bustletown
vodka, Jittery Joe's coffee

Irish Cream & Coffee | 8
Local twist on a classic. Jittery Joe's
coffee, Irishman Cream

Golden Fox (Mocktail) | 8
Seedlip Spice, lemon, mint, ginger ale,
pineapple juice

wine

Sorelle Bronca Prosecco | Italy
14 / 48 | White fleshy fruit, wisteria

Skinner Vineyards Rosé | California
14 / 48 | Guava, lavender, citrus peel

Gregoris Pinot Grigio | Italy
11 / 42 | Pear, tropical fruit, dry finish

Osmote Seneca Lake Chardonnay
New York | 13 / 46 | Ripe apple, lemon, toast

Folk Machine Pinot Noir | California
13 / 46 | Strawberry, red currant, sweet basil

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