

EST. 2020 MARIETTA

Mac's

CHOPHOUSE

Chef Mike Fuller | Spring Lunch Menu

STARTERS

Crispy homemade pimento cheese fritters
w/bacon marmalade and comeback sauce | \$12

Blackened shrimp in beer butter
w/toasted soppin' bread | \$17

Roasted Alabama oysters w/smoked
andouille, spinach and gruyere | \$18

Benton's belly, shaved brussels and four roses bbq | \$15

SALADS & SOUPS

Little gem caesar, focaccia croutons,
shaved Romano \$10

Chopped salad, gem lettuce, heirloom cherry tomato,
cucumber, heart of palm, kalamata olives, marcona almond,
white beans, feta, red onion, shallot vinaigrette | \$17

Blackened salmon, charred corn, avocado, baby zucchini,
cucumber, queso fresco, cilantro vinaigrette | \$19

Grilled chicken, GA apple, cranberry, pecan, butternut,
farro, goat cheese, artisan greens, herb vinaigrette | \$18

Manhattan steak* salad, bibb wedge, crumbled blue cheese,
heirloom tomato, bentons belly lardons | \$24

French onion soup, bone broth, toasted Gruyere \$14

Daily soup | \$10

SANDWICHES

Served with house cut frites or side salad

Mac's twin patty burger*, melty cheese, lettuce, tomato,
house made pickle | \$19

Extra crispy chicken, bibb lettuce, tomato, special sauce,
toasted bun | \$18

Smoked turkey, bacon, avocado, sprouts, lettuce, tomato,
Dukes mayo, wheat berry toast | \$18

Blackened grouper sandwich, tartar, grilled brioche,
bibb lettuce, tomato, red onion | \$25

Steak sandwich, 6oz filet, horseradish mayo, bibb lettuce,
tomato, tobacco onion, toasted bun | \$36

PLATES

Fish and chips, old bay beer batter, malt vinegar,
caper tartar | \$21

Jumbo lump crab cake, arugula, tomato, heart of palm salad,
mustard aioli | \$29

North Ga Trout, spinach, creamy grits, chive - caper butter | \$24

Grilled grouper, buccatini, spring field peas, panchetta,
mushroom cream | \$29

12oz Chopsteak*, whipped potato, onion jus | \$23

6oz Filet Mignon*, whipped potato & asparagus | \$38

8oz Ribeye*, whipped potato & asparagus | \$34

SIDES

Smoked gruyere elbow mac and cheese | \$12

Roasted jumbo asparagus, shallot, evoo, seasalt | \$12

Parmesan and chive pommes frites | \$9

CONSUMER ADVISORY: * THESE ITEMS MAY BE COOKED TO ORDER OR SERVED RAW OR UNDER COOKED.
CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

**Prices on our menu reflect our CASH price.
Our regular price includes a 3.5 % Non-Cash adjustment.
We offer savings when you pay with cash.**

LUNCH COCKTAILS

PINEAPPLE DREAMS

Pineapple Infused Hanson Mandarin | Amarena Cherry 14

BEIN' GREEN

Ketel One Cucumber Mint Vodka | Muddled Cucumber & Rosemary Fresh-Pressed Lemon | Simple Syrup 13

OWNER'S OLD FASHIONED

Mac's Makers Mark Select Bourbon Barrel | Angostura & Orange Bitters | Demerara Syrup | Flamed Orange | Amarena Cherry
| Smoked Glass 17

BICYCLE BUILT FOR TWO

Watershed 4-Peel Gin | Lo-Fi Genetian Amaro | House Made Plum Shrub | 4-Peel Oleo Sacrum | Fresh Pressed Lemon &
Grapefruit | Bubbles 14