

EST. 2020 MARIETTA

Mac's

CHOPHOUSE

Chef Mike Fuller | Spring Brunch Menu

STARTERS

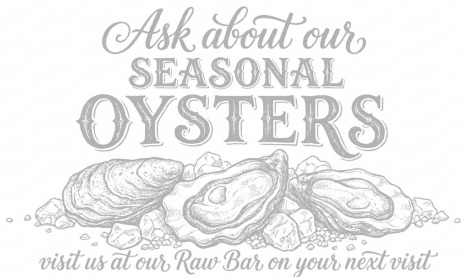
- Crispy homemade pimento cheese fritters w/bacon jam and comeback sauce \$15
- Corn flour fried green tomatoes, remoulade sauce, crumbled goat cheese \$12
- Blackened shrimp in bbq beer butter w/toasted soppin' bread \$19
- Roasted Alabama oysters w/smoked andouille, spinach and gruyere \$18

SALADS & SOUPS

- Little Gem Caesar salad, focaccia croutons, Romano \$13
- Chopped salad, gem lettuce, heirloom cherry tomato, cucumber, heart of palm, greek olives, marcona almond, feta, red onion, roasted shallot vinaigrette \$18
- Bay of Fundy Salmon* salad, miso vinnaigrette, pearson peach, shaved carrots, cabbage, crushed marcona almond, toasted sesame, Tucker Farms Artisan Greens \$26
- Springer Mtn Chicken salad, heirloom tomato, sweet summer corn, avocado, pickled onion, cilantro vinaigrette, Tucker Farms Artisan Greens \$24
- Manhattan Steak* salad, bibb wedge, crumbled blue cheese, heirloom tomato, cucumber, bentons belly lardons \$26
- French Onion soup, bone broth, toasted Gruyere \$18
- Daily soup \$10

SIDES

- Smoked gruyere elbow mac & cheese \$9
- Roasted jumbo asparagus, shallot, evoo, seasalt \$9
- Crispy brussels sprouts & cauliflower, onion gastrique \$9
- Parmesan and chive pommes frites \$9



BRUNCH FAVORITES

- served with choice of family style stone ground grits with cheese or fingerling potato hash
- Thick cut Creme Brulee French Toast, seasonal fresh berries, powdered sugar \$19
- Crispy Springer Mtn Chicken & Fresh Waffle, Seasonal berries, Maple syrup \$32
- Low & Slow Cooked Wagyu Brisket Hash, poached farm eggs, cajun hollandaise \$34
- Crab Cake Benedict, poached farm eggs, grilled English muffin, cajun hollandaise, arugula salad \$36
- 6oz Filet Mignon Benedict, poached farm egg, grilled english muffin, cajun hollandaise, arugula salad \$36
- Mac's Brunch Plate - 2 scrambled farm eggs, fingerling potato hash, thick cut smoked bacon, Dunia's homemade buttermilk biscuit \$21

SANDWICHES

- Served with house cut frites or side salad
- Mac's Twin Patty Burger*, American cheese, bibb lettuce, tomato, house made pickle, toasted pdm roll \$18
- Extra Crispy Chicken Sandwich, bibb lettuce, tomato, house made pickle, toasted pdm roll \$18
- Blackened Grouper Sandwich, tartar, toasted pdm roll, bibb lettuce, tomato, red onion \$28
- Fried Eggs & Bacon Grilled Cheese Sandwich, not so French Croque Monsieur \$16

PLATES

- Mineral Bluff Trout, whipped potatoes, french beans, lemon-caper meuniere \$27
- Brunswick shrimp, Carolina grits, smoked andouille, corn blistered tomatoes \$22
- Jumbo Lump Crab Cake, arugula, tomato, heart of palm salad, mustard aioli \$29
- 12oz Chopsteak*, whipped potatoes, onion jus \$25
- 6oz Filet Mignon*, whipped potatoes & asparagus \$37
- 8oz filet of Ribeye*, whipped potatoes & asparagus \$36

BRUNCH COCKTAILS

SIGNATURE BLOODY MARYS

Tito's & House Mix \$10 | Belvedere, House Mix, candied bacon & shrimp \$15 | For 2- Grey Goose, House Mix, crab leg, shrimp & candied bacon \$50

MIMOSAS, BELLINIS & POINSETTIAS

House Bubbly & choice of juice \$10 | Prosecco & choice of juice \$15 | Veuve Clicquot & choice of juice \$25

**Our kitchen handles milk, eggs, wheat, peanuts, treenuts, soy, fish and shellfish. Please inform your server of any allergies.*

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 FOODBORNE ILLNESS.