

## Rotisserie 👁

served with a choice of two sides <sup>1</sup>/<sub>4</sub> Carolina Chicken ~ \$10\* <sup>1</sup>/<sub>2</sub> Carolina Chicken ~ \$14\* 6 oz. Niman Ranch Pork ~ \$10 \*all white meat ~+\$1.50

## Homemade Sauces

additional sauces +.50 Piri Piri Wasakaka Beer Mustard Blue Ridge BBQ

## Snacks + Soup

Pimento Cheese - with veggies and toast ~ \$5
Cup of Red Pea Soup - Tabasco cream ~ \$4 @
Poutine - duck fat fries, local cheese curds, chicken gravy ~ \$6
Add rotisserie chicken or pork ~ \$4
Wings - spicy recipe, peanuts, pickled cucumber salad ~ \$8 @
Pastured Deviled Eggs - bourbon smoked paprika ~ \$4 @
Chopped Pastured Chicken Liver - with toast ~ \$5
Fried Chicken Tenders - wasabi honey ~ \$6 @

#### Entrees

All entrees served with jalapeño cheddar bread; gluten-free bread upon request 1.50 Meatloaf - grass-fed beef, Kentuckyaki sauce, choice of 2 sides ~ \$12 Rotisserie Chicken Penne Pasta - with basil pesto ~ \$12 Niman Ranch Pork Schnitzel - with onion salad, peanuts and parsley ~ \$14 Fresh Vegetable Plate - selection of 4 sides ~ \$12 Pastured Chicken Sausage and Mash - served with homemade apple sauce ~ \$10 Fried Chicken Tenders - wasabi honey, choice of two sides ~ \$12 Breakfast All Day - 3 organic eggs your way, local grits, bacon and spicy turnip greens ~ \$10

#### **Sides** ~ \$3.25

Anson Mill's Speckled Grits 👁	Sautéed Broccolini and Garlic 🐵	Creamed Spinach @
Duck Fat Fries @	Organic Red Quinoa & Spinach 🐵	Aged Cheddar Mac & Cheese
Loaded Mashed Potatoes @	Pickled Beets & Goat Cheese @	Scoop of Pimento Cheese + <b>.50</b>
Carolina Red Peas & Rice 👁	Spicy Turnip Greens 🚳	Scoop of Chopped Liver + .50

#### Salads 🛛

#### Pita croutons available upon request

Power House Salad ~ \$8 pastured egg, roasted broccolini, tomato, radish, sunflower sprouts and organic almonds

## Organic Spinach Salad ~ \$8

sunflower seeds, black quinoa, apples, dates, oyster mushrooms

### Southern Cobb ~ $^{12}$

choice of rotisserie chicken or pork with bacon, tomato, organic egg, Sweet Grass Dairy blue cheese and pecans

#### Homemade Dressings

carrot ginger vinaigrette, balsamic vinaigrette, buttermilk ranch, or blue cheese, additional side of dressing \$.50

Add rotisserie pork, rotisserie chicken, egg salad, chicken salad or fried chicken tenders to any salad ~ \$4

#### Sandwiches

# \$10 ~ Includes your choice of one side. Plain grilled chicken available upon request. Gluten-free bread available +\$1.50

Rotisserie Chicken - lettuce, tomato, mayonnaise on French breadMeatloaf - lettuce, tomato, mayonnaise, grass-fed beef on jalapeño cheddar breadChicken Pita - yogurt, olives, tomato, cucumber, sunflower sproutsRotisserie Pork - lettuce, tomato, mayonnaise on French breadChicken Salad Banh Mi - fresh herbs, lime and jalapeño on French breadSouthern Fried Chicken - 'bread & butter' pickles on potato bun

Organic Egg Salad - lettuce and 'bread & butter' pickles on potato bun

# Breakfast

Featuring organic eggs. Gluten-free bread upon request 1.50 Bowl of Seasonal Fresh Fruit ~ \$5 @ Buttermilk Biscuits with Jam & Honey ~ \$5 Buttermilk Biscuits with Chicken Gravy ~ \$5 Fried Chicken Tenders with wasabi honey ~ \$6 @ Broiled Indian River Grapefruit with organic cane sugar ~ \$5 @ Doughnut Holes with cappucino sauce ~ \$5 Chopped Liver on Toast ~ \$5 Poutine with local cheese curds and chicken gravy ~ \$6 Add rotisserie chicken or pork + \$4 Fried Chicken, Chicken Sausage or Grilled Chicken Thigh on Cheddar Biscuit ~ \$6 Add a pastured egg + \$2, pimento cheese + .50 Pastured 3-Egg Burrito with black beans, aged cheddar, rice and green chile salsa ~ \$8 Pork Schnitzel with fried egg and Anson Mill's grits ~ \$10 Cheddar Waffle with homemade vanilla bean apple sauce and Steen's cane syrup ~ 8Fried Chicken and Waffles with Steen's cane syrup ~ \$12 Pastured 3-Egg Omelet with wilted spinach, goat cheese, Anson Mill's grits ~ \$10@ Southern Breakfast with 3 organic eggs, local grits, turnip greens, bacon and grilled jalepeño cheese bread ~ \$10 Organic Low-Fat Yogurt, Fruit & Granola with north Georgia honey ~ \$6 @ **Breakfast Sides** 

Smoked Patak bacon \$4 Anson Mill's speckled grits \$3.25 @ Grilled jalapeño cheese bread \$2

Fried potatoes with bourbon smoked paprika \$3.25

Pastured chicken sausages \$5 @ Organic egg, your way \$3

# Little Clucker's Menu ~ \$6

10 and under, please.

Fried Chicken Sandwich - Kewpie mayo and potato bun with choice of side

Rotisserie Chicken Quesadilla

Chicken Penne Pasta - grated parmesan and cream

Fried Chicken Tenders - with choice of side @

Kids' Selection of Three Vegatables

**Family Meal** ~ \$42 Serves 3-5. Phone in your order and we will curb-side deliver it!

Choice of our rotisserie whole chicken, meatloaf or herb-roasted pork loin (24 oz) served with a family-sized organic green salad, jalapeño cheddar bread (gluten-free bread upon request +\$3), choice of dressing, 3 family-sized sides and a half-gallon of fresh brewed tea.

Take-out only. Please allow 30 minutes to prepare, no substitutions, +5% eco-friendly packaging fee.

Thank you for visiting Bantam + Biddy. All items are cooked fresh to order so be patient with us; it's coming! Please note, we take care to provide a safe gluten-free dining experence, however we are not a gluten-free establishment. Also we are required to tell you that consuming raw or undercooked meat, poultry, eggs or seafood can cause serious illness. Bantam + Biddy adds 5% for all of our eco-friendly to-go packaging and 10% gratuity on to-go orders of 8 or more. Thank you.





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