Beginnings

Appleton Garden House Salad 12
Mix greens, tomatoes, cucumber, red onion, Shredded carrots, croutons, cheddar cheese

Cortez 's Caesar Salad 14
Roman style dressing, pine nuts, parmesan, herb croutons

Kyle Iceberg Wedge GF/V 14
Blue crumbles, bacon, heirloom tomato, scallion, chipotle ranch

Kerrie's Quinoa Bowl 16
Roasted vegetables & greens
Add: Chicken 8. Shrimp 10. Salmon 15.

Sharables

Author's Loaded fries 13
Crispy fries topped with cheese sauce & bacon, green onions and sour cream

Wings with carrots & celery 18
Choice of: Buffalo, Lemon Pepper, BBQ, Sweet chili.

Jones Vidalia Onion Dip & Chips 5

Hyatt Build a Flat Bread 15*
Cheese & Sauce choice included
Mozzarella, pepper-jack, cheddar-jack, Marinara, BBQ, no sauce
Veggies +$1ea: Spinach, jalapeno, mushroom, onion
Meats +$2ea: Pepperoni, chicken, prosciutto

The Dark Sides 7

Haricots vert GF/V
French fries V
Side salad GF/V
Roasted potatoes GF/V
Veggie of the day GF/V
Seasonal Fruit GF/V

At the End of the Day

Broken Flourless Chocolate Cake GF 12
Fresh berries, whipped cream, strawberry & chocolate syrup

Pecan Turtle Cheesecake 12
Candied pecans, caramel & chocolate sauce

Handhelds
(served with fries)

The 10th Street Wagyu Burger 26
Prosciutto, fried onion, smoked gouda, house made steak sauce, pickle kaiser roll.

Classic Bacon Cheeseburger 21
Smokehouse bacon, choice of cheese, LTOP, kaiser roll

Matt's Chicken Tender 16
4 golden crispy chicken strips server with honey mustard or our chipotle ranch

Midtown Brisket Melt 18
Caramelized onions, provolone cheese, Schiacciata bread

Centric Shrimp basket 20
Served fried or grill with fries and tartar sauce

The Juniper Chicken Sandwich 18
Chicken breast fried crispy and golden, with lettuce, tomatoes, red onions, top with a pickle on Brioche Bun

Main Course

Seared Salmon GF 28
Vegetables, Dirty Rice

Steak & Potatoes GF 37
Hand cut Ribeye, Yukon potatoes, compound butter

Roasted Chicken GF 26
Collards, Mac n Cheese

AUTHOR'S DEN

GF/V = Gluten friendly & vegetarian/vegan
In our commitment to sustainability, we serve humanely raised meats, cage free eggs and responsible seafood.
20% service charge will be added to parties of 6 or more.
Consuming raw or undercooked food may increase your risk of foodborne illness.
Please alert us of food allergens or dietary restrictions so that we can accommodate.
*We are a cashless restaurant

Specialty Cocktails

10th st Dutch Mule 16
Ketel 1 vodka, lime juice, ginger beer

Author's Coffee 18
Grey goose vodka, espresso, espresso liqueur

Juniper Lemonade 20
Hendrick's gin, lemon juice, soda, cucumber

I-75 18
The Botanist gin, simple, lemon, prosecco

Peachtree Punch 13
Planteray dark rum, peach, coconut, lemon, & mint

Blanco on Piedmont 21
Don Julio blanco, lime juice, agave nectar

Maestro's Apple 23
Maestro crsitalino tequila, apple & lime juice, grenadine.

Centric Burro 22
Dos hombres mezcal, ginger beer, lime

GA Old Fashioned 18
Woodford, bitters, orange peel

Midtown Trace 14
Buffalo Trace, sour mix, simple syrup, foam

Beer, Seltzer & Draft

Bud Light
Stella Artois
Michelob Ultra
Miller Lite
Coors Lite
Heineken
Heineken 0.0
Sam Adams Boston
Corona
Modelo Especial
Guinness
Blue Moon
Sweetwater 420
Creature Comforts Tropicalia
Owls Brew
High Noon
White Claw
LeBev Mocktail

$7 domestic, $9 craft & import, $7 seltzer
Draft $10

~Draft please ask your server~

White, Rosé & Sparkling wines

Canvas ~ Blancs de Blancs, Italy 11/44
Moet Imperial, France 332
Viarae ~ Prosecco rose, Italy 26/102
McBride Sisters ~ Brut Rose, NZ 16/100
Justin – Rose, Central coast CA 23/94
Maschio Zero white (non-alc) , Italy 13/80
Canvas, Chardonnay, California 10/36
Patz & Hall ~ Chardonnay, Sonoma 157
SonomaCutrer ~ Chardonnay, Cali 21/85
Canvas ~ Pinot Grigio, Italy 10/38
Banfi ~ Pinot Grigio, Italy 16/65
Clean Slate ~ Riesling, Germany 12/47
St. Michelle ~ Riesling, Washington 13/48
Emmolo ~ Sauvignon Blanc, Napa, 14/59
Whitehaven ~ Sauvignon Blanc, N Z 17/70
McBride Sisters~ Sauvignon Blanc NZ 17/70
Joseph Mellot ~ Sancerre, France 170

Red Wines

Canvas – Cabernet, California 12/51
Crossbarn ~ Cabernet, Napa 253
DAOU ~ Cabernet, California 160
Justin ~ Cabernet, California 23/94
Banshee ~ Cabernet, California 16/64
Aruma ~ Malbec, Argentina 26/107
Concha y Toro – Malbec, Chile 18/72
Canvas ~ Pinot Noir, California 14/57
Meiomi ~ Pinot Noir, California 23/94
Siduri ~ Pinot Noir, Willamette Val 25/101
Alexander Valley ~ Merlot, California 21/84
Quilt Threadcount ~ blend, Napa 26/107

AUTHOR'S DEN