

## TASTE / SNACK / SHARE

### CHEF-INSPIRED SOUP

Prepared Daily with the Freshest Ingredients in the Market  
Cup 4 Bowl 6

### CRISPY CALAMARI

Red Pepper, Pepperoncini, Lemon, Sweet Chili  
& House-Made Marinara 11

### \*AHI TUNA POKE

Ahi Tuna, Hawaiian Style, Avocado, Teriyaki  
and Crispy Wontons 13

### LUMP CRAB CAKE

Yellow Tomato Salsa, Marcona Almond Romesco Sauce 13

### "ORCHESTRATED" FRIED GREEN TOMATO NAPOLEON

Old Bay Spiced Shrimp, Crumbling Goat Cheese  
and Creole Mustard Remoulade 11

### LOCAL FARM CHEESE BOARD

Chef's Market Selection with Crusty Artisan Bread pd

### CHEF'S ARTFULLY INSPIRED DAILY FLAT BREAD

Chef's Market Selection with Crusty Artisan Bread pd

## CRISP COOL SALADS

### 🚫 TABLE

Crisp Field Greens, Blistered Red and Yellow  
Grape Tomatoes, Radish,  
Feta Cheese, Spiced Sunflower Seeds,  
Aged Balsamic Vinaigrette 6

### "CLASSICAL" CAESAR

Crisp Romaine, Parmigiano Reggiano,  
Ciabatta Croutons, Classic Caesar Dressing 7

### HEIRLOOM TOMATO PANZANELLA

Crushed Fresh Burrata, Heirloom Tomatoes,  
Red and Yellow Peppers,  
Caper Berry, Pickled Red Onion,  
Cucumber, Fresh Ciabatta,  
and Citrus Vinaigrette 12

### 🚫 TWELVE EIGHTY PEACHTREE

Baby Arugula, Herbed Chevre, Spiced  
Pistachios, Dried Cherry  
and Citrus Dressing 10

### 🚫 LOADED "WEDGE"

Hearts of Romaine, Vine Ripe Tomato,  
Gorgonzola, Crispy Pancetta,  
Sweet Herb Gorgonzola Dressing 9

### ADD TO ANY SALAD

Grilled Chicken +5 Grilled Salmon +8  
Sautéed Shrimp +7

## A LA ART SIDES 4

### 🚫 HAND-CUT FRIES

### 🚫 GRILLED JUMBO ASPARAGUS

### 🚫 FARM FRESH VEGGIES

### 🚫 SAUTÉED SPINACH

### 🚫 PARMESAN ROASTED CORN

### 🚫 FRESH SEASONAL FRUIT

## PEACHTREE FAVORITES

### GRILLED CHICKEN & EGGPLANT PARMESAN STACK

Grilled Crispy, Chicken, Eggplant, Tomato Bacon Jam,  
Zucchini & Yellow Squash Pappardelle 15

### \*SEARED SALMON FILET

Farm Fresh Vegetables, Apple-Wood Smoked Bacon, Potato & Lima Bean  
Succotash, Brown Butter Balsamic Glaze 18

### DECONSTRUCTED FARMER'S VEGETABLE FARRO

Vine-Ripe Tomato, Zucchini, Squash, Lady Peas, Shiitake Mushroom,  
Yellow Grape Tomato, Arugula and Parsley Oil 12

### \*SEARED JUMBO SEA SCALLOP & SHRIMP

White Cheddar Logan Turnpike Mill Stone Ground Grit Cake, Sautéed  
Peppers, Oven-Roasted Tomato Beurre Blanc 24

### \*THE "SHOW STOPPING" WOODRUFF BURGER

Grilled Angus Burger. Caramelized Onions, Wild Mushrooms,  
Cheddar Cheese, Crispy Onion Strings and Chipotle BBQ Sauce 12

### \*GRILLED CENTER CUT FILET

Two Perfectly Seasoned Beef Medallions, Crispy Steak Frites, Jumbo  
Asparagus, Pickled Mustard Seed and Wild Mushroom Cognac Sauce 28

### "CLASSICAL" PORCINI PAPPARDELLE

Egg Pappardelle, Shaved Zucchini, Fresh Porcini Mushroom, Grape Tomato,  
Garlic, Olive Oil and Fresh Grated Parmesan 16

### SEARED VEGGIE BURGER

House-Made Black Bean Burger, All-Natural, Seasoned Perfectly,  
Pan-Seared on Toasted Wheat Bun 10

### WEDDINGS • RECEPTIONS • MEETINGS

The Woodruff Arts Center  
Special Events Department:  
404.733.5249 or  
specialevents@woodruffcenter.org

Kids Menu Available

🚫 = Gluten Free  
D

Chef de Cuisine Andreas Z. Georgakopoulos

Pastry Chef Derrell Lawery

Executive Chef John C. Metz

\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk  
of foodborne illness. Burgers, steaks and salmon  
cooked to order.

twelve  
eighty  
—  
INSPIRED DINING

## WINE

### SPARKLERS & ROSÉS

MICHELLE BRUT SPARKLING WINE, Columbia Valley NV	36
VUEVE CLICQUOT, CHAMPAGNE, France NV	89
SCHRAMSBERG SPARKLING ROSÉ, North Coast '13	75
LA REMISE DE LA MORDÉE, ROSÉ, France '15	10/40

### CRISP, BRIGHT & BEAUTIFUL WHITES

RIFF PINOT GRIGIO, della Venezie, Italy '15	9/36
DR. L RIESLING, Germany '15	8/32
RODNEY STRONG CHARDONNAY, Sonoma '15	9/36
CHATEAU STE. MICHELLE HORSE HEAVEN VYD. SAUVIGNON BLANC, Washington '15	9/36
OMAKA SPRINGS SAUVIGNON BLANC, Marlborough '14	42
DOMÄNE WACHAU GRÜNER VELTLINER, FEDERSPIEL TROCKEN Wachau Terrassen '15	44
EROICA RIESLING, Columbia Valley '14	45
PAUL HOBBS CROSSBARN CHARDONNAY, Sonoma Coast '15	12/48
KING ESTATE PINOT GRIS, Oregon '15	48
STEELE CUVÉE CHARDONNAY, California '14	48
PHILIPPE GIRARD SAUVIGNON BLANC, Sancerre '15	49
DOMAINE DES MILES CHARDONNAY, Chablis '12	50
NEWTON, RED LABEL CHARDONNAY, Napa County '14	55
ZD CHARDONNAY, Napa Valley '14	80

### SEXY, BRILLIANT PINOT NOIRS

CHATEAU ST. JEAN PINOT NOIR, California '15	9/36
TRUCHARD PINOT NOIR, Carneros, Napa Valley '14	13/52
LOUIS MAX PINOT NOIR, Burgundy '12	45
PONZI PINOT NOIR, Willamette Valley '15	59
BELLE GLOS PINOT NOIR, Clark & Telephone Vineyard, Santa Maria Valley, Santa Barbara County '14	69

### RICH, VOLUPTUOUS & BOLD CABERNET, MERLOT & BLENDS

ANNABELLA MERLOT, Napa Valley '14	10/40
SEVEN FALLS CABERNET SAUVIGNON, Wahluke Slope, WA '12	11/40
BERINGER CABERNET SAUVIGNON, Knights Valley '14	52
J.LOHR, HILLTOP CABERNET SAUVIGNON, Paso Robles '14	62
DUCKHORN DECOY CABERNET SAUVIGNON, Sonoma County '13	65
LOUIS MARTINI CABERNET SAUVIGNON, Napa Valley '12	69
STAGS' LEAP WINERY, THE INVESTOR, Napa Valley '13	75
CHATEAU ST. MICHELLE ARTIST SERIES RED BLEND, Columbia Valley '09	90

### BODACIOUS REDS FROM AROUND THE WORLD

LA PUERTA MALBEC, Argentina '16	8/32
MONTEBUENA RIOJA Spain '14	9/36
GRAND VENEUR RESERVE, Cote du Rhone '12	42
CUVELIER COLLECTION MALBEC, Mendoza '13	42
BASILICA CAFAGGIO, Single Estate, Chianti Classico '10	44
RIDGE, THREE VALLEYS ZINFANDEL, Sonoma '14	55
CHÂTEAU LA CROIX ROMANE, LALANDE DE POMEROL, Bordeaux '09	65
E. GIUGAL, Chateaneuf-du-Pape, '09	80
CASTELLO DI VERDUNO, Barbaresco '10	85

All wine and vintages subject to availability.

## CRAFTED COCKTAILS

### TWELVE EIGHTY COCKTAIL

Old Fourth Ward Vodka, St. Germaine, Aperol, Lemon, Orange Bitters, Splash Soda 11

### MR. WOODRUFF'S GIN & TONIC

Saint George Botanical Gin, Fever Tree Indian Tonic, Fresh Lime 10

### POM COLLINS

Tito's Vodka, Pama Liqueur, House-Made Sour Mix, Simple, Mint, Pomegranate Seeds 10

### OLD CUBAN

Bacardi 8 Aged Rum, Sparkling Wine, Lime, Mint, Angostura 10

### STRAWBERRY CAIPIRINHA

Mae De Ouro Cachaça, Fresh Strawberries, Lime Squeeze 10

### LEFT COAST NEGRONI

Aviation Gin, Giffard Pamplemousse, Grand Poppy, Bittercube Jamaican Bitters 11

### BLACK MANHATTAN

Rittenhouse Rye Whiskey, La Quintnye Rouge Vermouth, Amaro Luciano 12

### THE "HIGH" KICK MULE

Medley Brothers Bourbon, Cardamaro, Ginger Beer, Fresh Lime 10

### PROVENCE MIMOSA

St. Germain, Peach Liqueur, Champagne, Orange Juice 10

### TWELVE EIGHTY WHITE OR RED SANGRIA

Savida Sangria, Agave Nectar, Fresh Fruit, Basil, Mint 9

## ICE COLD BEERS

### LOCAL / CRAFT

SWEETWATER 420, ABV 5.4%, GA 5.5  
VICTORY GOLDEN MONKEY (Tripel), ABV 9.5%, PA 7  
TERRAPIN GOLDEN ALE (Cream Ale), ABV 5.3%, GA 6  
3 TAVERNS NIGHT IN BRUSSELS (IPA), ABV 7.5% GA 6  
BOULEVARD UNFILTERED WHEAT, ABV 4.4%, MO 6  
ROGUE DEAD GUY ALE (Maibock), ABV 6.6%. OR 7  
MOTHER EARTH DARK CLOUD DUNKEL, ABV 5.1%. NC 6

### IN BOTTLE

HEINEKEN, ABV 5.0%, Amsterdam 6  
CORONA, ABV 4.5%, Mexico 6  
STELLA ARTOIS, 5.0%, Belgium ABV 6  
KALIBER N/A, ABV .05%, United Kingdom 4  
MILLER LITE, ABV 4.1%, WI 4  
YUENGLING, ABV 4.4%, PA 4

## MR. WOODRUFF'S FAVORITE BEVERAGES

We offer a fine selection of Coca-Cola® products.

COCA-COLA  
DIET COKE  
SPRITE  
COKE ZERO  
MINUTEMAID LEMONADE  
GOLD PEAK ICED TEA



### THE GIVING KITCHEN BLEND

Every pound brewed contributes a dollar to The Giving Kitchen. Good 'til the last drop!

REGULAR AND DECAF 3  
ESPRESSO 4  
CAPPUCCINO 4  
LATTE 4