

TASTE / SNACK / SHARE

"ORCHESTRATED" FRIED GREEN TOMATO NAPOLEON

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

LUMP CRAB CAKE

Yellow Tomato Salsa, Marcona Almond Romesco Sauce 13

*AHI TUNA POKE

Ahi Tuna, Hawaiian Style, Avocado, Teriyaki and Crispy Wontons 12

CHEF'S ARTFULLY INSPIRED DAILY FLAT BREAD

Created Daily with the Freshest Ingredients in the Market pd

CRISPY CALAMARI

Red Pepper, Pepperoncini, Lemon, Sweet Chili & House-Made Marinara 10

CHEF INSPIRED SOUP

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

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 Crouton, Classic Caesar Dressing 7

🚫 TWELVE EIGHTY PEACHTREE

Baby Arugula, Herbed Chevre, Spiced Pistachios, Dried Cherry and Citrus Dressing 8

🚫 LOADED "WEDGE"

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

HEIRLOOM TOMATO PANZANELLA

Crushed Fresh Burrata, Heirloom Tomatoes, Red and Yellow Peppers, Capers, Pickled Red Onion, Cucumber, Fresh Ciabatta, and Citrus Vinaigrette 11

🚫 *SEARED AHI TUNA NIÇOISE

Spice Crusted Ahi Tuna, Field Greens, Peruvian & Fingerling Potato, Green Beans, Blistered Grape Tomato, Radish, Olive Pesto, Citrus Vinaigrette 15

*GRILLED STEAK

"Strauss Farm" Beef Tenderloin, Crisp Field Greens, Pickled Onion, Pancetta, Maple Glazed Pecans, Feta, Sweet Herb Dressing 14

ADD TO ANY SALAD

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

SHOW STOPPING SANDWICHES

Served with your choice of side • Gluten free bread available upon request

PIMENTO CHEESE CHICKEN SALAD MELT

Roasted Chicken Salad, Pimento Cheese Dip, Cheddar on Toasted Challah 9

MAINE LOBSTER ROLL

Fresh Lobster, Avocado, Fines Herb, Romaine, Chives, Warm Buttery Brioche Roll 21

SEARED VEGGIE BURGER

House-Made Black Bean Burger, All-Natural, Seasoned Perfectly, Pan-Seared on Toasted Wheat Bun 9

BAJA "SIGNATURE" TACO

Blackened Mahi Mahi, Pickled Red Cabbage & Radish Slaw, Avocado, Fresh Cilantro and Smoked Chili Cream 11.5

*THE "SHOW STOPPING" WOODRUFF BURGER

Grilled Angus Burger, Caramelized Onions, Wild Mushrooms, Cheddar Cheese, Crispy Onion Strings and Chipotle BBQ Sauce 11

A LA ART SIDES 4

🚫 HAND-CUT FRIES

🚫 PARMESAN ROASTED CORN

🚫 FARM FRESH VEGGIES

🚫 KETTLE CHIPS

🚫 GRILLED JUMBO ASPARAGUS

🚫 FRESH SEASONAL FRUIT

PEACHTREE FAVORITES

"CLASSICAL" PORCINI PAPPARDELLE

Fresh Egg Pappardelle, Shaved Zucchini, Fresh Porcini Mushroom, Grape Tomato, Olive Oil and Parmesan 15

*SEARED SALMON FILET

Farm Fresh Vegetables, Apple-Wood Smoked Bacon, Potato and Lima Bean Succotash, Brown Butter Balsamic Glaze 16

GRILLED BISTRO STEAK

Smothered Gorgonzola and Parsley Whipped Potatoes, Jumbo Asparagus, Horseradish Demi Glaze 15

GRILLED CHICKEN & EGGPLANT PARMESAN STACK

Grilled Crispy Chicken, Eggplant, Tomato Bacon Jam, Zucchini and Yellow Squash Pappardelle 14

DECONSTRUCTED FARMER'S VEGETABLE FARRO

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

WEDDINGS • RECEPTIONS • MEETINGS

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

Kids Menu Available

🚫 = Gluten Free

L

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
SCHRAMSBURG SPARKLING ROSÉ, North Coast '13	75
LA REMISE DE LA MORDÉE, ROSÉ, France '15	10/40

CRISP, BRIGHT & BEAUTIFUL WHITES

RIFF PINOT GRIGIO, della Venezia, 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
DOMĀNE 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 Botanivore 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, ABV 5.0%, Belgium 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

octane
coffee / bar

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