



Alpharetta Restaurant Week

October 11-18, 2025

\$60 per person
excludes tax and gratuity

FIRST COURSE (Choose One):

FRIED GREEN TOMATOES - goat cheese, red pepper coulis

SHE-CRAB SOUP - fresh cream, sherry (gf)

GREEN SALAD- local grown muir and butter lettuces, young kale, benne seed vinaigrette, pecorino romano (gf)

PIMENTO CHEESE- b&b pickles, celery, golden soda crackers

SOUTHERN CAESAR- romaine, crisp okra, grit croutons, grana padano

SECOND COURSE (Choose One):

SPRINGER MOUNTAIN FARMS FRIED CHICKEN collard greens, mashes yukon gold potatoes, honey-thyme jus (mgf)

SHRIMP & MARSH HEN HILL GRITS- tasso ham, smoked tomato-poblano gravy gf

COLD SMOKED PORK CHOP- grilled asparagus, corn succotash, warm bacon jus

SOUTHERN SHAKSHOUKA & FALAFEL- spiced tomato sauce, benne seed crema, tahini honey

THIRD COURSE (Choose One):

BRULEED BANANA PUDDING - banana bread, sweet cream, lang du chat

LEMON BLUEBERRY CAKE- almond cake, lemon curd, blackberry sauce, candied lemon

GELATO or SORBET - please ask your server for today's selection

A FIFTH GROUP RESTAURANTS CONCEPT

South City Kitchen | La Tavola | Ecco | The Original El Taco | Alma Cocina | Lure | Bold Catering and Design

South City Kitchen Avalon is operated by HEI HOTELS

For private & group dining reservations, visit avalon.southcitykitchen.com/privatedining.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

gf = gluten-friendly preparation as-is. mgf = can be prepared gluten-friendly w/ modification