

TO START

FRESH FRUIT PLATE fresh strawberries, blackberries, pineapples, cantaloupes, and melons served with cottage or cream cheese	6
SOUTHERN STARTER fried green tomatoes, crispy vidalia onions and fried okra, topped with herb goat cheese and red pepper aioli	9
JUKE JOINT COBB SALAD roasted turkey, applewood bacon, okra, tomatoes, mixed cheeses, and chopped eggs on a bed of blended lettuces	15
CAESAR SALAD romaine lettuce, caesar dressing, aged parmesan, cracked pepper toast points; add chicken (\$5), salmon (\$6), or shrimp (\$7)	10
JUKE JOINT HOUSE SALAD spring mix topped with fried onions, herb goat cheese, crunchy toasted pecans; add chicken (\$5), salmon (\$6), or shrimp (\$7)	10

SIDES

★ ALL SIDE DISHES ARE \$5 EACH ★

BAKED BEANS WITH MOLASSES + SMOKED BACON	COLLARD GREENS WITH SMOKED TURKEY
GARLIC STEAMED BROCCOLI	FRIED GREEN TOMATOES
SAUTÉED SPINACH	MASHED POTATOES
SWEET POTATO FRIES	SOUTHERN MAC + CHEESE
STEAK FRIES	SIDE SALAD
PARMESAN CHEESE GRITS	

LOOKING FOR A LITTLE SOMETHING ELSE?
we've got something to hit the spot on our dessert menu, and take a peek at our full drink menu ... it includes specialty cocktails, wine, and a variety of beers!

SWEETGEORGIAJUKEJOINT.COM

200 PEACHTREE ST ★ ATLANTA, GA 30303
GIVE US A CALL AT (404) 230-JUKE



MON – THUR ★ 11:00 AM TO 12:00 AM
FRIDAY ★ 11:00 AM TO 1:30 AM
SATURDAY ★ 4:00 PM TO 1:30 AM
SUNDAY ★ 11:00 AM TO 12:00 AM

BRUNCH ★ SUNDAY FROM 11:00AM TO 3:00PM ★ INTRODUCING \$16 ENDLESS MIMOSAS

MORNING FAVORITES

CHICKEN AND WAFFLES juke joint's signature fried chicken wings served with homemade waffles and warm maple syrup 15	CRAB CAKE BENEDICT fresh english muffin served with two poached eggs and two lump crab cakes, topped with hollandaise sauce; served with your choice of potatoes or grits 18
SHRIMP AND GRITS sautéed shrimp and parmesan cheese grits, topped with tomatoes and crispy vidalia onions; served with your choice of toast 15	EGGS BENEDICT fresh english muffin served with two poached eggs and canadian bacon, topped with hollandaise sauce; served with your choice of potatoes or grits 14
VEGGIE OMELET spinach, tomato, and goat cheese; choice of toast 12	SALMON HASH salmon and potato hash topped with two poached eggs and sun-dried tomato sauce; served with an english muffin 15
WESTERN OMELET ham, pepper, onion and a mix of cheeses; choice of toast 13	STEAK AND EGGS marinated choice new york strip steak grilled to perfection, with two eggs and your choice of potatoes or grits; served with your choice of toast 24
DENVER OMELET bacon, onions, pepper, tomato, mix of cheeses; choice of toast 13	FRENCH TOAST + WARM MAPLE SYRUP egg loaf bread soaked in vanilla and cinnamon; served with warm maple syrup and your choice of bacon or sausage 15
SEAFOOD OMELET lump crab, green onions and cream cheese; choice of toast 14	

SANDWICHES

SMOKED TURKEY CLUB smoked turkey on wheat bread with spring mix, tomatoes, applewood bacon, swiss cheese and rosemary aioli	13
JUKE CHEESEBURGER 8 oz. fresh ground beef, grilled to perfection with your choice of cheese, served on a wheat bun with roasted red pepper aioli, lettuce and tomato	12
FRIED GREEN TOMATO BLT fried green tomatoes, crisp bacon, spring mix and mayonnaise on wheat loaf; served with steak fries	10

BEVERAGES

ASSORTED JUICES (10 OZ. – NO REFILLS) pineapple, cranberry, orange	3
HOUSE BLEND COFFEE	
ASSORTED HERBAL TEAS	
ENDLESS MIMOSAS champagne and orange juice ... and we'll keep them coming	16
CLASSIC MIMOSA champagne and orange juice	9
BLOODY MARY juke joint bloody mary mix, vodka, dash of worcestershire and tabasco sauces	8
GRAPEFRUIT MARTINI vodka, grapefruit juice, splash of simple syrup and lemonade	9
PEACH BELLINI champagne and peach nectar	9
KAHULA AND COFFEE a classic combination	10

A GLOBAL CONCESSIONS BRAND ➡ GLOBALCONCESSIONS.COM

WE WILL PREPARE YOUR FOOD AS REQUESTED, HOWEVER, BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE SERIOUS ILLNESS; PLEASE NOTIFY YOUR SERVER OF FOOD ALLERGIES • SWEET GEORGIA'S JUKE JOINT ADDS AN 18% GRATUITY TO ALL PARTIES OF 6 OR MORE

WE HOPE THAT YOU ENJOY YOUR DINING EXPERIENCE AND ASK THAT YOUR VISIT NOT EXCEED 3 HOURS SO THAT OTHER GUESTS WILL NOT HAVE TO WAIT TOO LONG TO DINE; IF SEATING IS AVAILABLE, WE WILL BE HAPPY TO ALLOW YOU TO EXTEND YOUR VISIT

A FIVE-DOLLAR [\$5] ENTERTAINMENT FEE (PER PERSON, PER SHOW) WILL APPEAR AS A SEPARATE CHARGE ON YOUR CHECK IN THE DINING ROOM

TO START	
SOUTHERN SAMPLER PLATTER deviled eggs, pimento cheese, house made sweet pickles	10
SOUTHERN STARTER fried green tomatoes, crispy vidalia onions and fried okra, topped with herb goat cheese and red pepper aioli	9
CRISPY CRAWFISH TAILS golden fried crawfish tail with jalapeño tartar sauce	12
BUFFALO SHRIMP jumbo gulf shrimp, breaded and fried, tossed in tangy buffalo sauce	10
CRAWFISH BRUSCHETTA flavorful creole crawfish stew served on herb butter toast points	11
FRESHWATER ROCK SHRIMP + LUMP CRAB CAKE fresh lump crab meat and rock shrimp with coleslaw, sweet apple corn relish and jalapeño tartar sauce	14
SALMON CROQUETTES freshwater salmon cakes served with molasses vinaigrette	10

SIDES	
★ ALL SIDE DISHES ARE \$5 EACH ★	
BAKED BEANS WITH MOLASSES + SMOKED BACON	COLLARD GREENS WITH SMOKED TURKEY
GARLIC STEAMED BROCCOLI	FRIED GREEN TOMATOES
SAUTÉED SPINACH	MASHED POTATOES
SWEET POTATO FRIES	SOUTHERN MAC + CHEESE
STEAK FRIES	SIDE SALAD
PARMESAN CHEESE GRITS	

A GLOBAL CONCESSIONS BRAND ➡ GLOBALCONCESSIONS.COM

SWEETGEORGIAJUKEJOINT.COM

200 PEACHTREE ST ★ ATLANTA, GA 30303
GIVE US A CALL AT (404) 230-JUKE

MON – THUR ★ 11:00 AM TO 12:00 AM
FRIDAY ★ 11:00 AM TO 1:30 AM
SATURDAY ★ 4:00 PM TO 1:30 AM
SUNDAY ★ 11:00 AM TO 12:00 AM

INTRODUCING HOUSE SMOKED MEATS		
JUKE JOINT WINGS start your meal off with an order of juicy smoked wings with peach barbecue sauce on the side; served with ranch or blue cheese dressing	JUKE JOINT PULLED PORK sweet tea marinated and slowly smoked pork butt; served with our signature bbq sauce, and any two sides of your choice	ST. LOUS PORK RIB RACK 1/2 rack of hickory house-smoked, grilled and signature sauce glazed ribs; served with seasoned steak fries
10	20	18 ★ 24

EVENING PLATES			
JUKE JOINT FRIED CHICKEN house specialty served with your choice of two side items	17	SEAFOOD BOIL clams, shrimp, mussels, andouille sausage, red potatoes, corn on the cob, tomatoes	25
HERB ROASTED CHICKEN marinated herb roasted chicken, rosemary au jus, two side items	17	CRAWFISH E'TOUFFEE flavorful creole crawfish stew served with wild rice	18
CHICKEN AND WAFFLES signature fried wings, homemade waffles and warm maple syrup	18	KANSAS CITY STRIP 12 oz. grilled to perfection, topped with herb butter, mashed potatoes	34
SHRIMP AND GRITS our signature sautéed shrimp and parmesan cheese grits, topped with tomatoes and crispy vidalia onions	20	PORK LOIN fried or grilled with sweet potato fries	18
CATFISH AND GRITS served fried or blackened with parmesan cheese grits	19	JAMBALAYA PASTA penne pasta, crawfish, chicken, andouille sausage, diced tomatoes, creole cream sauce	15
PEACH GLAZED ALASKAN GRILLED SALMON served blackened or grilled and glazed with caramelized peaches over garlic mashed potatoes	21	ALFRESCO PASTA angel hair pasta, herb butter sauce, diced tomatoes, parmesan cheese; add chicken (\$5), salmon (\$6), or shrimp (\$7)	14
SHRIMP CREOLE shrimp sauteed in creole sauce, basmati rice	19	VEGETABLE PLATE your choice of any three side items	15
CRAB CAKE DINNER served with a side of sautéed spinach and corn relish	22	SATISFY YOUR SWEET TOOTH ... ASK ABOUT OUR DESSERT MENU!	

SOUPS & SALADS	
CHICKEN CLUB SALAD fried chicken on a bed of blended lettuces with mixed cheeses, applewood bacon, tomatoes and honey mustard dressing	14
JUKE JOINT COBB SALAD roasted turkey, applewood bacon, okra, tomatoes, mixed cheeses, and chopped eggs on a bed of blended lettuces	15
SPINACH SALAD strawberries, blueberries, goat cheese, onions and honey balsamic vinaigrette; add chicken (\$5), salmon (\$6), or shrimp (\$7)	14
HONEY PECAN SALMON SALAD mixed greens with sundried tomatoes, capers, red onions, and honey balsamic dressing; drizzled with honey and topped with pecans	16
CAESAR SALAD romaine lettuce, caesar dressing, aged parmesan, and cracked pepper toast points; add chicken (\$5), salmon (\$6), or shrimp (\$7)	10
JUKE JOINT HOUSE SALAD spring mix topped with fried onions, herb goat cheese, crunchy toasted pecans; add chicken (\$5), salmon (\$6), or shrimp (\$7)	10
SEAFOOD GUMBO traditional cajun gumbo with andouille sausage, scallops, shrimp and crawfish; served with white rice	10
SOUP OF THE DAY daily selection of fresh seasonal soup	7

SANDWICHES	
JUKE CHEESEBURGER 8 oz. fresh ground beef, grilled to perfection with your choice of cheese, served on a wheat bun with roasted red pepper aioli, lettuce and tomato	12
TURKEY BURGER fresh ground turkey, spring mix, tomatoes, caramelized onions, rosemary aioli, sweet potato fries	12
GRILLED OR FRIED PORK LOIN SANDWICH tomato, lettuce, remoulade on a wheat bun with sweet potato fries	12

WE WILL PREPARE YOUR FOOD AS REQUESTED, HOWEVER, BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE SERIOUS ILLNESS; PLEASE NOTIFY YOUR SERVER OF FOOD ALLERGIES • SWEET GEORGIA'S JUKE JOINT ADDS AN 18% GRATUITY TO ALL PARTIES OF 6 OR MORE

WE HOPE THAT YOU ENJOY YOUR DINING EXPERIENCE AND ASK THAT YOUR VISIT NOT EXCEED 3 HOURS SO THAT OTHER GUESTS WILL NOT HAVE TO WAIT TOO LONG TO DINE; IF SEATING IS AVAILABLE, WE WILL BE HAPPY TO ALLOW YOU TO EXTEND YOUR VISIT

A FIVE-DOLLAR [\$5] ENTERTAINMENT FEE (PER PERSON, PER SHOW) WILL APPEAR AS A SEPARATE CHARGE ON YOUR CHECK IN THE DINING ROOM

WHITE WINE			
BIN #		GLASS	BOTTLE
301	ECCO DOMANI PINOT GRIGIO, ITALY	8	32
302	JOEL GOTT PINOT GRIGIO, CALIFORNIA		45
303	COPPER RIDGE CHARDONNAY, CALIFORNIA	8	32
304	WILLIAM HILL CHARDONNAY, CALIFORNIA	9	36
305	LA TOUR POUILLY FUISSE CHARDONNAY, FRANCE		56
306	WHITE HAVEN SAUVIGNON, AUSTRALIA	10	40
307	PARDUCCI SAUVIGNON BLANC, CALIFORNIA	9	35
308	HOUSE JAM MOSCATO, ITALY	8	32
309	COPPERRIDGE WHITE ZINFANDEL, CALIFORNIA	8	32
310	PETER BRUM RIESLING SPATLESEE, GERMANY		44
311	HOGUE RIESLING, WASHINGTON	8	25
312	PACIFIC RIM SWEET RIESLING, WASHINGTON	9	35
313	KANU CHENIN BLANC, SOUTH AFRICA		25
314	SEVEN SISTERS BUKETTRAUBE, SOUTH AFRICA		48
315	LES VIGNALS CUVÉE MELODIE, FRANCE		45

BEER ON TAP	
STELLA ARTOIS	6%
SWEETWATER 420 OR SWEETWATER SEASONAL	6%
NEWCASTLE	6
FAT TIRE	5%
YUENGLING	5%
SAM ADAMS	6%
BUD LIGHT	5%
HEINEKEN	6%

SPARKLING WINE			
BIN #		GLASS	BOTTLE
201	OPERA PINK MOSCATO, ITALY	8	28
203	D’LUCIO SPARKLING ROSE, SPAIN	8	
204	CHANDON BLANC NOIR (SPLIT), CALIFORNIA		12
205	CHANDON BLANC NOIR, CALIFORNIA		48
206	FREIXENET CAVA, SPAIN		35
207	MOET & CHANDON NECTAR IMPERIAL, FRANCE		100
208	LEGACY CHAMPAGNE, FRANCE		125
209	VEUVE CLICQUOT BRUT, FRANCE		110
210	MOET & CHANDON ROSE NECTAR IMPERIAL, FRANCE		150

BEER IN A BOTTLE	
AMSTEL LIGHT	6%
HEINEKEN	6%
BUDWEISER	5
BUD LIGHT	5
MICHELOB ULTRA	5
GUINNESS	6%
CORONA EXTRA	6%
BLUE MOON	7
PABST BLUE RIBBON (16 OZ CAN)	4
MILLER HIGH LIFE (16 OZ CAN)	4
BUCKLER (NON-ALCOHOLIC)	4

LOOKING FOR A NON-ALCOHOLIC DRINK?	
take a peek at what we have to offer ... we’ve got something for everyone!	

RED WINE			
BIN #		GLASS	BOTTLE
401	ALAMOS MALBEC, ARGENTINA	8	32
402	EL ORIGEN MALBEC, ARGENTINA	9	36
403	COPPERRIDGE MERLOT, CALIFORNIA	8	32
404	AQUINAS MERLOT, NAPA		40
406	FAIRVALLEY PINOTAGE, SOUTH AFRICA	8	32
408	VELGLIO BACCO SWEET RED, ITALY	8	32
409	MCWILLIAMS SHIRAZ, AUSTRALIA	9	36
410	PENFOLD SHIRAZ, AUSTRALIA		40
411	LES VIGNALS CUVÉE SYMPHONIE, FRANCE		60
412	HOB NOB PINOT NOIR, FRANCE		28
413	COASTAL VINE PINOT NOIR, CALIFORNIA		27
415	J LOHR PINOT NOIR, MONTEREY	11	44
416	DUCK POND PINOT NOIR, OREGON	12	48
418	DISCOVERIES CABERNET SAUVIGNON, CALIFORNIA	9	36
419	COPPERRIDGE CABERNET SAUVIGNON, CALIFORNIA	8	32
420	STERLING CABERNET SAUVIGNON, CENTRAL COAST	9	38
421	CAKEBREAD CELLARS CABERNET SAUVIGNON, NAPA		150
422	CAYMUS VINEYARDS CABERNET SAUVIGNON, NAPA		90
423	LOUIS MARTINI CABERNET SAUVIGNON, SONOMA	10	40
424	LAYER CAKE CABERNET SAUVIGNON, CALIFORNIA		48
425	OBERON CABERNET SAUVIGNON, NAPA		56

FOUNTAIN DRINKS	3
ICED TEA OR COFFEE	3
FRESH JUICE (10 OZ, NO REFILLS: pineapple, cranberry, orange)	3

CLASSIC POTABLES	
THE COLOR PURPLE grape vodka, lemonade, lemon	10
PIMM’S LEMONADE pimm’s liqueur, sierra mist, assorted fruit	10
CLASSIC MOJITO rum, simple syrup, muddled lime, mint	11
MANGO MOJITO mango rum, simple syrup, muddled lime, mint	11
MILLIONAIRE MOJITO rum, simple syrup, muddled lime, mint	13
MINT JULEP bourbon, simple syrup, shaved ice, mint	11

SPECTACULARS	
THE JUKE citron vodka, creme de cassis, pineapple juice, fresh pineapple	10
THE SNEAKY SNEAKY iced tea vodka, lemonade, lemon	10
THE FORGETFUL moonshine, coffee, grand marnier, whipped cream	10
SWEET PEACH BELLINI champagne and peach nectar	10
SWEET GEORGIA PEACH-TINI peach vodka, peach schnapps, orange juice	11
CREAMSICLE-TINI vanilla vodka, triple sec, orange juice	11
MAGNIFICENT LEMON citron vodka, dash of sour mix, simple syrup	11
MISS CEELY’S PUNCH moonshine and pineapple juice	10
JUKE LEMONADE whiskey, lemonade, lemon	10

TO START	
SOUTHERN SAMPLER PLATTER deviled eggs, pimento cheese, house made sweet pickles	10
SOUTHERN STARTER fried green tomatoes, crispy vidalia onions and fried okra, topped with herb goat cheese and red pepper aioli	9
BUFFALO SHRIMP jumbo gulf shrimp, breaded and fried, tossed in tangy buffalo sauce	10
CRAWFISH BRUSCHETTA flavorful creole crawfish stew served on herb butter toast points with melted cheddar cheese	11
FRESHWATER ROCK SHRIMP + LUMP CRAB CAKE fresh lump crab meat and rock shrimp with coleslaw, sweet apple corn relish and jalapeño tartar sauce	14
SALMON CROQUETTES freshwater salmon cakes served with molasses vinaigrette	10
JUKE JOINT WINGS juicy smoked wings with peach barbecue sauce on the side; served with ranch or blue cheese dressing	10

SIDES	
★ ALL SIDE DISHES ARE \$5 EACH ★	
BAKED BEANS WITH MOLASSES + SMOKED BACON	COLLARD GREENS WITH SMOKED TURKEY
GARLIC STEAMED BROCCOLI	FRIED GREEN TOMATOES
SAUTÉED SPINACH	MASHED POTATOES
SWEET POTATO FRIES	SOUTHERN MAC + CHEESE
STEAK FRIES	SIDE SALAD
PARMESAN CHEESE GRITS	

SWEETGEORGIAJUKEJOINT.COM

200 PEACHTREE ST ★ ATLANTA, GA 30303
GIVE US A CALL AT (404) 230-JUKE

MON – THUR ★ 11:00 AM TO 12:00 AM

FRIDAY ★ 11:00 AM TO 1:30 AM

SATURDAY ★ 4:00 PM TO 1:30 AM

SUNDAY ★ 11:00 AM TO 12:00 AM

LUNCH ★ MONDAY - FRIDAY FROM 11:00AM TO 3:00PM ★ INTRODUCING OUR HOUSE SMOKED MEATS

CHEF'S CHOICE	
SHRIMP AND GRITS our signature sautéed shrimp and parmesan cheese grits, topped with tomatoes and crispy vidalia onions	PULLED PORK SANDWICH sweet tea marinated and slowly smoked pork butt; served with our signature bbq sauce and two side items
15	11
ST. LOUS PORK RIB RACK 1/2 rack of hickory house-smoked, grilled and signature sauce glazed ribs; served with seasoned steak fries	JUKE JOINT FRIED CHICKEN you can't go wrong with this crowd favorite: house specialty served with your choice of two side items
18	13

SOUPS & SALADS	
CHICKEN CLUB SALAD fried chicken on a bed of blended lettuces with mixed cheese, applewood bacon, tomatoes and honey mustard dressing	14
JUKE JOINT COBB SALAD roasted turkey, applewood bacon, okra, tomatoes, mixed cheeses, and chopped eggs on a bed of blended lettuces	15
SPINACH SALAD strawberries, blueberries, goat cheese, red onion, honey balsamic vinaigrette; add chicken (\$5), salmon (\$6), or shrimp (\$7)	14
HONEY PECAN SALMON SALAD mixed greens with sundried tomatoes, capers, red onions, honey balsamic dressing; drizzled with honey and topped with pecans	16
CAESAR SALAD romaine lettuce, caesar dressing, aged parmesan, cracked pepper toast points; add chicken (\$5), salmon (\$6), or shrimp (\$7)	10
JUKE JOINT HOUSE SALAD spring mix topped with fried onions, herb goat cheese, crunchy toasted pecans; add chicken (\$5), salmon (\$6), or shrimp (\$7)	10
SEAFOOD GUMBO traditional cajun gumbo with andouille sausage, scallops, shrimp and crawfish, plus fresh vegetables; served with white rice	10
SOUP OF THE DAY daily selection of fresh seasonal soup; ask your server what our chef has cooked up today	7

SANDWICHES	
FRIED GREEN TOMATO BLT fried green tomatoes, crisp bacon, spring mix and mayonnaise on wheat loaf; served with steak fries	10
JUKE CHEESEBURGER 8 oz. fresh ground beef, grilled to perfection with your choice of cheese, served on a wheat bun with roasted red pepper aioli, lettuce and tomato	12
TURKEY BURGER fresh ground turkey, spring mix, tomatoes, caramelized onions, rosemary aioli, sweet potato fries	12
GRILLED CHICKEN BREAST SANDWICH boneless all white meat chicken with lettuce and tomato on a wheat bun; served with steak fries	12
PLANT SANDWICH grilled yellow squash, zucchini, eggplant, roasted red pepper, lettuce, tomato, honey balsamic vinaigrette	12
SMOKED TURKEY CLUB smoked turkey on wheat bread with spring mix, tomatoes, applewood bacon, swiss cheese and rosemary aioli	13

MIDDAY PLATES	
CATFISH AND GRITS served fried or blackened with parmesan cheese grits, coleslaw and sweet apple corn relish	19
PEACH GLAZED ALASKAN GRILLED SALMON served blackened or grilled and glazed with caramelized peaches over garlic mashed potatoes	18
CHICKEN AND WAFFLES signature fried chicken wings served with homemade waffles and warm maple syrup	15
CREOLE BLACKENED TILAPIA pan-blackened tilapia served with spinach, mushrooms, and corn relish; topped with a lemon butter sauce	14

A GLOBAL CONCESSIONS BRAND ➡ GLOBALCONCESSIONS.COM

WE HOPE THAT YOU ENJOY YOUR DINING EXPERIENCE AND ASK THAT YOUR VISIT NOT EXCEED 3 HOURS SO THAT OTHER GUESTS WILL NOT HAVE TO WAIT TOO LONG TO DINE; IF SEATING IS AVAILABLE, WE WILL BE HAPPY TO ALLOW YOU TO EXTEND YOUR VISIT
WE WILL PREPARE YOUR FOOD AS REQUESTED, HOWEVER, BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE SERIOUS ILLNESS; PLEASE NOTIFY YOUR SERVER OF FOOD ALLERGIES

SWEET GEORGIA'S JUKE JOINT ADDS AN 18% GRATUITY TO ALL PARTIES OF 6 OR MORE