



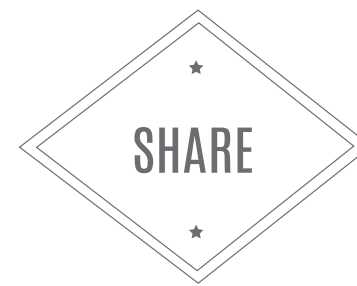
SEED TO CITY

JP Atlanta is at the epicenter of iconic downtown Atlanta. Anchored by the city's thriving community, people and culture, Executive Chef Julio Delgado pulls inspiration from the area's compelling architecture and local farms to create an approachable, contemporary menu rooted in tradition. His blend of global flavors and southern technique pairs comfortably with the restaurant's inviting setting for Atlanta area neighbors and guests.

LUNCH



- BREAD & BUTTER 4**
Sour Dough, Cultured Butter, Spring Garlic, Oregano Paste
- DEVIL EGGS SALAD 5**
Smoked Roe, Butter Toasted Brioche
- PECAN MARINATED OLIVES 6**
Sugar Snap-Poblano-Mint Pesto



- DUCK MEAT BALLS 14**
Tangerine, Green Onions, Cilantro
- GA PEANUT HUMMUS 8**
Radish Chips, Lavash Bread
- STEAM MUSSELS 14**
Creature Comforts Reclaimed Rye Broth, Yeast Rolls
- PIMENTO CHEESE CRISP 12**
Maple Cured Bacon, Water Cress

ENTREE SALAD

- GRILLED CHICKEN SALAD 14** Little Gem Lettuces, Caesar Vinaigrette, Country Bread
- SPRING VEGETABLE SALAD 11** Fried Egg, Jerky Bacon, Socca Chips
- TUSCAN KALE SALAD 16** Hanger Steak, Quinoa, Apricots, Buttermilk Dressing
- SPINACH, BROCCOLI & CITRUS SALAD 12** Avocado, Smoked Salmon, Pecan Granola
- BUTTER LETTUCE 10** Serrano Ham, Strawberries, Goat Cheese, Marcona Almonds

BETWEEN BREAD

- BACON EGG SANDWICH 10** Spicy Ramp Mayo, Roasted Tomatoes, Arugula
- BEER BATTERED FISH SANDWICH 12** Pickled Fennel, Spicy Remoulade, Basil
- JP BURGER 14** Aged Cheddar, House Made Pickles (Vegetarian Patty Available Upon Request)
- FRIED CHICKEN SANDWICH 12** Comeback Sauce, Pickles Onions, Milk Bread
- SLOW ROAST TURKEY SANDWICH 11** Jerky Bacon, Smoked Cheddar, White BBQ Sauce
- LAMB FRENCH DIP SANDWICH 12** Spring Garlic-Greek Yogurt, Vidalia Onions, Lamb Jus

SMALL

- CHICKEN LIVER MOUSSE 10**
Celery Salad, Bourbon Grapes, Grill Country Bread
- BEEF CARPACCIO 14**
Horseradish, Sorghum Vinaigrette, Potato Chips
- WHITE ASPARAGUS CREAM SOUP 7**
Cantaloupe Melon, Almonds, Thai Basil
- ONION SOUP "1965" 8**
Au Gratin
- ROYAL RED SHRIMP "A LA PLANCHA" 14**
Grapefruit Puree, Fennel, Lardo

LARGE

- BEEF SHORT RIB HASH 15**
Fava Beans, Sunny Side Up Eggs, Horserashish Sauce
- SLOW ROASTED CHICKEN 19**
Asparagus, Morel Mushrooms, Ver Jus
- ENCHANTED SPRING FARM TROUT 18**
Cauliflower, Navel Orange, Caper Butter
- RICOTTA AGNOLOTTIS 20**
Wild Mushroom, Pickled Ramps, Pecorino Romano

Consuming raw or undercooked/sous vide meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. As each dish is carefully crafted, we kindly ask that you refrain from modifications. Please alert your server of any dietary restrictions or allergies.

SIDES

- 6**
- BABY SPINACH**
Garlic, G.A.-E.V.O.O.
- Y'ALLYWOOD POTATO FRIES**
- ENGLISH PEA & MUSHROOM RAGOUT**
- POTATO PUREE**



THANK YOU TO OUR FARMERS & FRIENDS

- Gum Creek Farms
- Tucker Farms
- Borders Spring Lamb
- Springer Mountain Chicken Farm
- South East Family Farms
- Truly Living Well Farms
- Fairywood Thicket Farms
- Turnip Truck

JP ATLANTA
RESTAURANT & BAR
230 PEACHTREE STREET
ATLANTA GA 30303
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JP-ATLANTA.COM





RESTAURANT & BAR



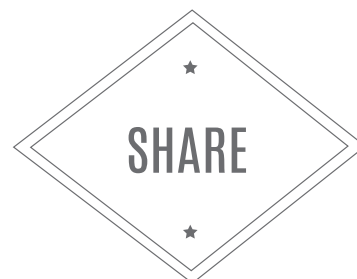
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DINNER



- BREAD & BUTTER** Sour Dough, Cultured Butter, Spring Garlic and Oregano Paste **4**
- TODAY'S OYSTERS** Citrus Sangria Ice, Mignonette, Cocktail Sauce **2ea**
- SPICY AHI TUNA CRUDO** Avocado, Black Radish, Sesame, Rice Cracker **8**
- FRIED ARTICHOKE** Charred Meyer Lemon Aioli, Smoked Salmon **6**
- DEVILED EGG SALAD** Smoked Roe, Butter Toasted Brioche **5**
- PECAN MARINATED OLIVES** Sugar Snap-Poblano-Mint Pesto **6**



- DUCK MEAT BALLS** Tangerine, Green Onions, Cilantro **14**
- BUTCHER BLOCK** Charcuterie, Pates and Terrines with Beer Waffles **18**
- GA PEANUT HUMMUS** Radish Chips, Lavash Bread **10**
- PIMENTO CHEESE CRISP** Maple Cured Bacon, Water Cress **12**
- STEAM MUSSELS** Creature Comforts Reclaimed Rye Broth, Yeast Rolls **14**
- SELECTION OF REGIONAL CHEESES** Honey, Membrillo, Spiced Caramel Pecans **16**

S M A L L

- CHICKEN LIVER MOUSSE 12**
Celery Salad, Bourbon Cherries, Grill Country Bread
- CHAR GRILLED OCTOPUS 14**
Spicy Ramps, Lady Peas, Smoked Soy-Verbena Broth
- ROYAL RED SHRIMP "A LA PLANCHA" 14**
Grapefruit Puree, Fennel, Lardo
- BEEF CARPACCIO 14**
Horseradish, Sorghum Vinaigrette, Potato Chips
- WHITE ASPARAGUS CREAM SOUP 7**
Cantaloupe Melon, Almonds, Thai Basil
- ONION SOUP "1965" 8**
Au Gratin
- CRAB ROLL 14**
Celeriac Mayo, Pea Salad, Beet Vinaigrette
- LITTLE GEM LETTUCES 9**
Caesar Vinaigrette, Country Bread
- BUTTER LETTUCE 9**
Serrano Ham, Strawberries, Goat Cheese, Marcona Almonds
- SPRING VEGETABLE SALAD 11**
Fried Egg, Jerky Bacon, Socca Chips

L A R G E

- ROASTED PORK LOIN 24**
Sun Chokes, Blackberries, Mustard Greens
- BEEF SHORT RIB 30**
Fava Beans, Glazed Heirloom Carrots
- SLOW ROASTED CHICKEN 21**
Asparagus, Morel Mushrooms, Ver Jus
- LAMB LEG 26**
Smoked Apricots, Artichokes, Black Garlic
- ENCHANTED SPRING FARM TROUT 24**
Cauliflower, Navel Orange, Capers Butter
- SEARED DIVER SCALLOPS 30**
Seafood Sausage, Zucchini Squash, Carrot Lobster Sauce
- RICOTTA AGNOLOTTIS 20**
Wild Mushroom, Pickled Ramps, Pecorino Romano
- ATLANTIC HALIBUT 26**
Garden Pea-Lemon Thyme Nage
- BEEF RIB EYE 32**
Trumpet Mushrooms, New Potatoes, Beef Jus

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