



Breakfast/Brunch

Sandwiches:

- Breakfast Sandwich 1** – Bacon-wrapped fried chicken breast, pimento cheese and minced jalapeño on a sourdough waffle or biscuit \$5.5
- Vg Breakfast Sandwich 2** – Whole-wheat waffle, scrambled egg whites, sautéed spinach, mushroom, onion and pepper jack \$4.5
- Breakfast Sandwich 3** – Buttermilk biscuit, country ham and red-eye gravy \$3.5

Platters (include a choice of sourdough waffles or biscuits unless another bread is specified)

- Vg Atlanta Scramble** – House made pimento cheese folded in with farm-fresh eggs, served with hash browns and choice of meat or veggies \$9
- #HashtagHash** – A concoction of potatoes, chicken, bacon, onions, bell peppers, house-pickled jalapeños and fresh herbs. Served with a drizzle of Meyer lemon buttermilk dressing, two over-easy eggs and cheddar biscuits \$8
- Vg The O.G. Combo** – 2 eggs any style served with choice of meat/veggies and hash browns \$8
- Omelettes** – Choose 2 from: Chicken apple sausage, country ham, bacon, pulled pork, chicken breast, cheddar, American, pepper jack, or pimento cheese. Also choose 2 of our Civic Farmer's Market organic finds: \$9





Benedict-type scenarios – Poached eggs on either fluffy buttermilk biscuits or sourdough waffles, or whole wheat waffles, served with hash browns. Choose from: \$9

- Country ham & Hollandaise
- #HashtagHash & sausage gravy
- Fried chicken & Meyer lemon buttermilk
- Veggie collards & vegetable gravy
- Veggie sausage & vegetable gravy
- Green tomato & Meyer lemon buttermilk

Vg Bourbon Street Waffles – Banana cake waffles with praline butter, bourbon-maple syrup, vanilla bean whipped cream and choice of meat or fruit salad \$8

Vg Buttermilk Waffles – Scratch-made & served with our own warm, mixed berry sauce, choice of butters and syrups and vanilla bean whip \$8

Lunch/Dinner/Late-Night

Meat and Veggie Entrees

Bone-in Fried Chicken – 2 pieces of fresh white or dark meat chicken, buttermilk-battered, fried, and served with 3 fresh-pressed waffles. Praline butter, maple syrup and bourbon-maple syrup included \$8

Roasted Chicken – 2 pieces white or dark meat, brined and baked to perfection, comes original style (with corn bread waffles) or Caribbean jerk style (with plantain waffles) \$9

Vg Fried Soy “Chick’n” – 2 soy cutlets breaded and fried, served with corn bread waffles and maple barbecue sauce (vegan breading and waffles available) \$9.5





Vg Barbecued Soy Chick'n – 2 soy cutlets pan seared, served with cornbread waffles and maple barbecue sauce (vegan breading and waffles available) **\$9.5**

Pulled Pork – Righteously beer-braised shredded pork, on cheddar/green chile cornbread waffles with jalapeño cole slaw and our famous homemade maple barbecue sauce **\$9**

Sides (small \$2, large \$4)

- Sweet Potato Fries
- Hash browns
- New Orleans style red beans & rice
- Rasta Pasta Salad
- Jalapeño cole slaw
- Southern Blvd. Potato Salad
- The Mac 'n cheese
- French Fries
- Collard greens
- Vegetarian Collard greens

Sandwiches

The Chicken Fried Soul™ – bacon-wrapped and buttermilk battered chicken breast (boneless), served between maple waffles with jalapeño cole slaw and homemade maple bbq sauce **\$6.5**

Grilled Chicken – House-marinated, served on sourdough waffles with parsley aioli, lettuce and tomato **\$7**

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- Pulled Pork** – Beer-braised slow and low, served on cornbread waffles and jalapeno cole Slaw \$7
- Jamaican-Me-Waffles** – A combination of house-marinated jerk white and dark meat chicken, pan seared and served on plantain waffles with tropical slaw \$7
- Vg Impersonator (veg)** – Soy chicken patty, buttermilk battered and served between maple waffles with jalapeño cole slaw and our homemade maple bbq sauce \$6.5
- Vg The Turntable (veg)** – Soy chicken patty, topped with a slice of mac ‘n cheese stuffed poblano, battered and fried, served on maple waffles with jalapeño cole slaw \$7
- Vg Stretch (vegan)** – Soy chicken patty, vegan-battered and served with slaw and waffles both containing zero animal products \$7
- The Burger** – Fresh ground chuck, griddled to perfection, topped with a slice of mac ‘n cheese stuffed poblano, bacon, gorgonzola and parsley aioli. Served with fries \$8

A la Carte

- I-piece fried chicken \$3
- Bacon \$3
- Chicken/apple sausage \$3.5
- Country ham \$3
- Fried green tomatoes \$3
- Vg** Fried pickles & green tomato medley \$6
- Bacon-wrapped fried chicken \$4.5
- One egg \$1.25
- Alex’s Bread pudding \$3
- Vg** Gourmet waffle: \$1
- Vg** Gourmet waffle dozen: \$9
- #HashtagHash \$3
- Biscuits and sausage gravy \$4





Dessert

Seasonal Cobbler or Bread Pudding– Fresh fruit and vanilla bean whipped cream \$4

Gourmet Ice Cream Sandwiches \$4.5

- Cherry vanilla ice cream sandwiched between Mexican chocolate/chile waffles
- Salted caramel ice cream with bourbon chocolate chip waffles
- Vanilla bean ice cream with Funfetti waffles

Beverages

Sweet Tea \$1.5

Lemonade \$1.5

Muddled lemonade (mint, rosemary or ginger)

Juice – fresh squeezed orange, grapefruit or seasonal \$3

Fountain sodas \$1.5

Bottled water \$1.75

Mexi-Coke \$2.75

Milkshake \$4.5

Mate/mint/almond milkshake \$6

Cup o' Joe \$1.5

Tea \$1.5

Cup of gourmet pour-over \$3

Yerba mate \$3

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