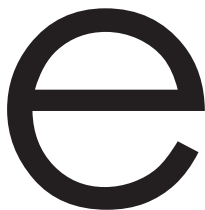


"Everything is energy and that's all there is to it. Match the frequency of the reality you want and you cannot help but get that reality. It can be no other way. This is philosophy. This is Physics."

-Albert Einstein



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small plates & salads add chicken 5, shrimp 7, salmon* 8, ahi tuna* 8, steak* 9

MANCHEGO FRITTERS

garlic-chili honey 9

FRIED BRUSSELS SPROUTS

lemon-caper aioli 9

SALT & PEPPER CALAMARI

thai chili pesto, ginger aioli 11

BUTTERMILK FRIED CHICKEN TENDERS

honey-smoked chili glaze 12

EXOTIC MUSHROOM & RICOTTA FLATBREAD

roasted garlic, grilled cauliflower, lemon ricotta, arugula 9

FRIED GREEN TOMATOES

goat cheese, cherry tomatoes, red pepper aioli 9

TUNA POKE*

avocado, red onion, mango salsa, sweet soy reduction, sriracha, bibb lettuce cups 13

SOUP OF THE DAY

cup 4, bowl 5

sandwiches choice of side

ROSEMARY SALT-CRUSTED ROAST BEEF

sharp cheddar, bibb lettuce, tomato, rosemary-balsamic mayo, multigrain 15

AL'S HOT FRIED CHICKEN SANDWICH

bibb lettuce, tomato, chipotle mayo, brioche 12

EINSTEIN'S GRILL

smoked turkey, tomato, swiss, cheddar, applewood-smoked bacon, raspberry sauce, sourdough french toast 12

big plates

CLASSIC BOLOGNESE

bucatini, angus beef, pork, whipped goat cheese, lemon zest, fromage blanc 17

FARROTTO

roasted acorn squash, yellow squash, zucchini, baby kale, white truffle oil 15

SOUTHERN FRIED CHICKEN

mashed potatoes, garlic kale, mushroom gravy 16

CHEF'S VEGETABLE SELECTION

curried israeli couscous, tri-colored carrots, sunchokes, roasted cauliflower, exotic mushrooms 16

PAN-SEARED SALMON*

lentils, sunchokes, sun-dried tomato, caper-butter sauce 23

PAN-SEARED SCALLOPS*

pesto risotto, asparagus, hon shimeji mushrooms 28

BRAISED SHORT RIB

cayenne sweet potatoes, tri-colored carrots 28

PEAR SALAD

organic GA mixed greens, parsnip, acorn squash, radicchio, raisins, apple cider vinaigrette (GF) 12

BABY BIBB

organic GA hydro bibb lettuce, salt-cured tomatoes, bacon bits, bleu cheese crumbles, fried shallots 12

BEET SALAD

organic arugula, baby red and gold beets, fried goat cheese fritters, bacon-apricot jam, white balsamic vinaigrette 12

CAESAR SALAD

local GA baby kale, herb croutons, parmesan crisps, house-made caesar dressing 10

SESAME TUNA*

organic GA mixed greens, sprouts, mango, avocado, wasabi, sesame seeds, sriracha, soy-ginger vinaigrette (GF) 15

CHOPPED COBB SALAD

romaine, turkey, applewood-smoked bacon, egg, tomato, avocado, cucumber, feta, crispy chickpeas, buttermilk-herb dressing (GF) 12

DOUBLE STACK CHEESEBURGER

two angus beef patties, house-made bread and butter pickles, american cheese, brioche bun 12
add applewood-smoked bacon 1 add fried egg 1

sides:

sautéed spinach (GF), blackened french fries, sweet potato fries, grilled asparagus (GF), smoked pimento mac & cheese, whipped potatoes, roasted cauliflower (GF), side salad

PAN-SEARED DUCK BREAST

apple cider vinegar-braised brussels sprouts, exotic mushrooms, pan jus 27

SHRIMP & GRITS

patak's andouille sausage, green beans, peppers, onions, cream sauce, sambal 24

BRAISED LAMB SHANK

curried israeli couscous, dried cranberries, apricot, roasted vegetables 29

steaks & chops:

char-seared in 1800-degree steakhouse broiler

choice of side and sauce: chimichurri, au poivre, or herb-red wine demi

14oz RIBEYE* 28

8oz FILET* 30

10oz BONE-IN NIMAN

8oz COULOTTE* 18

RANCH PORK CHOP 28

red wine

Pinot noir, LA CREMA, monterey 10/38
Pinot Noir, LANDER JENKINS, california 10/38
Pinot noir, WOODWORK, california 9/34
Pinot noir, DUCKHORN GOLDENEYE,
anderson valley 125
Malbec, PASCUAL TOSO, argentina 9/34
Merlot, CASA MATEO, california 6/22
Zinfandel, BIG SMOOTH, california 10/38
Cabernet sauvignon, CASA MATEO, california 6/24
Cabernet, JOSEPH PHELPS, napa valley 140
Cabernet, STORYPOINT, california 9/34
Cabernet, TRIM, california 10/38
Red blend, FESS PARKER FRONTIER RED,
santa barbara 10/38

draft beer

Blue moon, belgian white 5.4% 7
Bud light, american light lager 4.2% 6
Full sail blood orange, wheat ale 5.2% 8
Monday night slap fight, ipa 🍷 6.2% 8
Reformation providence, belgian tripel 9.2% 9
Stella artois, pilsner 5.2% 8
Sweetwater 420, extra pale ale 🍷 5.7% 7
Three taverns night on ponce, ipa 🍷 7.5% 8
Wild heaven white blackbird, saison 🍷 6% 8
Wicked weed pernicious, ipa 7.3% 8

bottled beer

Bud light 4.2% 5
Corona extra 4.2% 6
Crispin cider 5% 6
Heineken 5% 6
Michelob ultra 4.2% 5
Miller lite 4.2% 5

lemonade & tea

Blood orange lemonade
Raspberry ginger lemonade
Lavender iced tea
Strawberry-basil iced tea

white wine

Riesling, FESS PARKER, santa barbara 9/34
Sauvignon blanc, KIM CRAWFORD, new zealand 10/38
Fume blanc, FERRARI-CARANO, sonoma 10/38
Pinot grigio, STELLINA DE NOTTE, italy 8/30
Chenin blanc/viognier, PINE RIDGE, california 10/38
Chardonnay, BLACK STALLION, napa valley 8/30
Chardonnay, CASA MATEO, california 6/22
Chardonnay, SONOMA-CUTRER, russian river valley 12/46

rosé

Sweet rosé, CASTELLO DE POGGIO,
puglia, italy 8/30
Rosé, H & B, france 8/30
Sparkling rosé, DOMAINE BOUSQUET,
mendoza, argentina 8/30

bubbles

Brut, CHANDON, california (split) 12
Champagne, VEUVE CLICQUOT, france 100
Prosecco, ZONIN, veneto, italy split 9, btl 38

cocktails

UNCLE AL'S NEPHEW

altos reposado tequila, grapefruit juice, agave,
jalapeño

1.21 JIGAWATTS!

absolut citron, lemon juice, st. germain
elderflower, agave syrup, mint

SOUTHERN SCIENTIST

deep eddy peach, pineapple juice,
lime juice, grenadine

TEQUILA FUSION

herradura silver, cointreau, blood orange juice,
lime juice, agave

WARSAW MULE

belvedere, angostura bitters, 1821 ginger beer

LEMON-BERRY FUSION

deep eddy lemon, fresh blueberries, sugar rim

"If others often plague thee
And do or say evil of thee,
Think also they came here
Without having asked for it.
Think, though you may not like it,
You, too, plagued others often.
As this cannot be altered,
Think gently of everyone."

-Albert Einstein