

TRACE

TRACE - 188 14th STREET NE. ATLANTA, GA 30361 @TRACE ATLANTA

TO SHARE

ROASTED MUSHROOM AND FRESH
GOAT CHEESE TOAST 9
Holman & Finch bread, mushrooms, truffle oil

THRICE COOKED WINGS 13
Honeyed hot sauce, celery, buttermilk

GRILLED SALMON 15
Roasted spaghetti squash, shaved asparagus, pomegranate

SMOKED ST. LOUIS RIBS 10
TRACE BBQ sauce, herbed fingerling potato salad

DEVILED EGGS 9
Pimiento cheese, chicharrones, sweet peppers

SEARED SCALLOPS 17
Cauliflower puree, Sturgeon caviar, arugula salad

FRIED GULF OYSTERS 11
Spicy red pepper jelly aioli, frisee

CHARCUTERIE & CHEESE 18
Chef's selection
Served with H&F bread, savory pecans
and Emily G's jam

TO START

ROASTED SWEET CORN SOUP 8
Pimiento, chive oil

BABY KALE SALAD 9
Baby kale, shaved spring veggies, green goddess dressing

CRAB & AVOCODO SALAD 13
Jumbo lumb crab, candied red onion, grilled avocado

PLATES

TRACE BURGER 15
Brisket/short rib/chuck patty, clothbound cheddar

HERB ROASTED CHICKEN 19
Joyce Farms brined chicken breast, Carolina gold and sea island pea hoppin' johns

GULF CATCH 24
Sweet yellow corn puree, olive oil roasted kale, peppadews, wild mushrooms

GRILLED RIBEYE 36
Charred asparagus, mashed potatoes, worcestershire

ROASTED VEGGIE GRINDER 15

SIDES

HOPPIN' JOHN 6
Carolina gold, sea island peas, corn

CHARRED BROCCOLI 6
herb puree, chili flakes, parmesan

PIMIENTO MAC & CHEESE 8
Corkscrew pasta, pimiento cheese, toasted bread crumb

HAND CUT FRIES 8
spicy ketchup

DESSERT

CHOCOLATE MOUSSE CAKE 8
raspberry sauce, fresh berries

BIRTHDAY CAKE CHEESECAKE 9
gluten free, buttercream, sprinkles

ASSORTED GELATO 7
seasonal flavors

For parties of six or more there will be a 20% service charge included.

TRACE MISSION

TRACE Atlanta is dedicated to creating an updated Southern dining experience in the heart of the South by celebrating fresh, seasonal ingredients sourced and foraged from local farms to form healthy, signature dishes. At TRACE, we invite you in to experience new southern traditional foods in a warm and comfortable setting. We value Southern hospitality and high-quality cuisine, which can be transparently **traced** back to its natural origins

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

ANDREW THOMS, CHEF DE CUISINE
MENU UPDATED 4/5/17

