



F&B Atlanta

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Fromage & Charcuterie

ITEM	PRICE
Fromage and Charcuterie For three. Petite Basque- Sheep, Semi soft, France, Stella- Sheep, Blue cheese, USA, Manchego- Sheep, Firm, Spain, St. A...	\$25.00
Fromage and Charcuterie (Fromage & Charcuterie) For one. Petite Basque- Sheep, Semi soft, France, Stella- Sheep, Blue cheese, USA, Manchego- Sheep, Firm, Spain, St. An...	\$9.00

Soupes & Salades

ITEM	PRICE
French Onion Soup croutons, gruyère cheese	\$12.00
Beet Salad arugula, pecans, goat cheese, orange, sherry vinaigrette	\$14.00
White Bean Soup bacon, croutons, white truffle oil	\$12.00
Iceberg and Spinach almonds, blue cheese, bacon, tomato	\$12.00
F and B mix greens, artichokes, pine nuts, parmesan	\$12.00
Soup of the Day Ask your server for our daily selection	\$12.00

Fruits De Mer

ITEM	PRICE
Shrimp cocktail	\$2.50

Appetizers

ITEM	PRICE
Lobster Crêpe herbs cheese. red pepper sauce, parsley	\$22.00
Goat Cheese Tart caramelized onions, tomato, truffle vinaigrette, arugula	\$18.00
Duck Leg red potatoes, mushrooms, caramelized onions, peppercorn sauce	\$20.00
Escargot herb butter sauce, brioche	\$19.00
Fried Burrata Salad mixed greens sundried tomato, confit cherry tomato, olives, bacon, red onion, almonds, house vinaigrette	\$16.00

Grand Plats

ITEM	PRICE
Grilled Salmon panzanella salad, saffron chili emulsion	\$26.00

ITEM	PRICE
Braised Beef Short Rib gruyère grits, caramelized carrots, veal jus	\$36.00
8oz Skirt Steak garlic butter	\$36.00
Lamb Lollipops garlic pomme purée, peppercorn sauce	\$36.00
Grilled Octopus artichokes. potato, olives. aioli	\$24.00
Seared Trout green beans, red bliss potatoes butter caper sauce	\$29.00
Roasted Chicken Airline breast sous vide, carrot purée, wild mushrooms, peas, red potatoes	\$24.00
Mussels Marinière shallots, white wine. garlic, cream	\$22.00
Poached Halibut asparagus, carrot, broccoli, peas, warm herb vinaigrette	\$36.00
Pork Tenderloin cannellini beans cassoulet, sautéed spinach, chili honey corn pudding	\$25.00
Seafood Pasta mussels, Argentinian royal red shrimp, salmon, linguini, cherry tomato, shallots, white wine mussel jus	\$28.00
Cauliflower Steak white/purple/yellow cauliflower, beets, orange, roasted red pepper purée	\$18.00

Sides

ITEM	PRICE
Pomme Frites	\$8.00
Wild Mushrooms	\$8.00
Brussels Sprouts	\$8.00
Green Beans	\$8.00
Roasted Cauliflower	\$8.00
Red Bliss Potatoes	\$8.00
Pomme Purée	\$8.00
Sautéed Spinach	\$8.00
Broccoli	\$8.00

Sandwiches & Burgers

ITEM	PRICE
FandB Burger LTO, gruyère, pickle, mayo	\$18.00
Prosciutto Sandwich brie cheese, arugula, roasted red pepper, red onion, rosemary aioli, truffle oil, warm baguette	\$16.00
BLT sourdough, spicy aioli	\$15.00

ITEM	PRICE
Turkey Club LTO, mayo, mozzarella	\$15.00
Buffalo Chicken Wrap buffalo chicken breast, LTO, crispy bacon, flour tortilla	\$16.00
Lamb Sandwich onion, rosemary aioli	\$17.00

Bistro Lunch

ITEM	PRICE
Bistro Lunch Selection of any two of the following: half soup, half salad, or half sandwich. (except burger)	\$13.00

Fromage & Charcuterie

ITEM	PRICE
Fromage and Charcuterie For three. Petite Basque- Sheep, Semi soft, France, Stella- Sheep, Blue cheese, USA, Manchego- Sheep, Firm, Spain, St. A...	\$25.00
Fromage and Charcuterie (Fromage & Charcuterie) For one. Petite Basque- Sheep, Semi soft, France, Stella- Sheep, Blue cheese, USA, Manchego- Sheep, Firm, Spain, St. An...	\$9.00

Appetizers, Salads & Soups

ITEM	PRICE
FandB mix greens, artichokes, pine nuts, parmesan *these items are served raw or undercooked or (may) contain raw or undercoo...	\$12.00
Creamy Onion Soup croutons, gruyère cheese	\$12.00
Caesar cherry tomatoes, croutons, parmesan *these items are served raw or undercooked or (may) contain raw or undercooked ingr...	\$12.00
Iceberg and Spinach almonds, blue cheese, bacon, tomato *these items are served raw or undercooked or (may) contain raw or undercooked ingre...	\$12.00
White Bean Soup croutons, bacon, truffle oil	\$12.00
Escargot garlic sauce, brioche	\$19.00
Soup of the Day	\$12.00
Goat Cheese Tart caramelized onions, tomato, truffle vinaigrette	\$18.00

Entrées

ITEM	PRICE
Seared Trout green beans, red bliss potatoes, butter caper sauce	\$29.00
Roasted Chicken Airline breast sous vide, carrot purée, wild mushrooms, peas, red potatoes	\$24.00
Duck Leg red potatoes, mushrooms, caramelized onions, peppercorn sauce	\$20.00

ITEM	PRICE
Chicken Paillard parmesan cheese, arugula	\$18.00
Grilled Octopus artichokes, potato, olives, aioli	\$24.00
Cauliflower Steak white/purple/yellow cauliflower, beets, orange, arugula, roasted red pepper purée	\$18.00
8oz Skirt Steak garlic butter	\$36.00
Pork Tenderloin cannellini beans cassoulet, sautéed spinach, corn pudding, chili honey sauce	\$25.00
Mussels Marinière shallots, white wine cream sauce	\$22.00
Quiché of the Day petite salad	\$16.00
Poached Halibut asparagus, carrot, broccoli, peas, warm herb vinaigrette	\$36.00
Seafood Pasta mussels, Argentinian royal red shrimp, salmon, linguini, cherry tomato, shallots, white wine mussel jus	\$28.00

Sides

ITEM	PRICE
Pomme Frites	\$8.00
Green Beans	\$8.00
Wild Mushrooms	\$8.00
Broccoli	\$8.00
Brussels Sprouts	\$8.00
Sautéed Spinach	\$8.00
Roasted Cauliflower	\$8.00
Pomme Purée	\$8.00