

Downtown Kitchen

DINNER MENU

APPETIZERS

- HANGER STEAK WONTONS**\$8
Our famous Hanger Steak served on crispy wontons with tomato ginger relish
- CALAMARI**.....\$9
Flash fried calamari served with sweet chili honey mustard sauce
- TUNA CARPACCIO** \$12
Yellow Fin Tuna with arugula, parmesan, charred lemon thyme vinaigrette and white truffle oil
- JUMBO LUMP CRAB CAKES** \$16
Jumbo lump blue crab cakes served with cracked mustard vermouth cream sauce
- DK CAPRESE**.....\$7
Kumato tomatoes with burrata cheese, fresh basil and sundried tomato vinaigrette
- CHARCUTERIE PLATE**.....\$7
Duck Ham, assorted Sweet Grass Dairy cheeses, cabernet jam and toast points
- SWEET POTATO CHIPS**\$6
Flash fried crispy sweet potatoes with blue cheese dressing
- FRENCH ONION SOUP**.....\$5
Traditional French onion soup with Sweet Grass Dairy Thomasville Thome crouton

STEAKS

We proudly serve the highest quality Certified Angus Beef. All steaks are served with a salad and your choice of one side.

- SIRLOIN*** \$21
9 oz. Center Cut
- FILET*** \$33
8 oz. Center Cut
- HANGER STEAK*** \$19
8 oz. 24 hours in DK signature marinade.
Limited availability
- NEW YORK STRIP*** \$36
14 oz. Center Cut

STEAK PAIRINGS

- ASHER FARMS BLUE CHEESE** \$3
Sweet Grass Dairy blue cheese from Asher Farm melted on your favorite steak
- MUSHROOMS** \$3
Fresh herb cabernet braised crimini mushrooms
- CRAB CAKE** \$8
Jumbo lump blue crab cake
- SHRIMP**.....\$8
Five grilled wild caught American Shrimp
- SCALLOPS** \$10
Two seared sea scallops with pistachio herb butter

SIDES

- BAKED POTATO**
- ROASTED GARLIC MASHED POTATOES**
- COLLARD GREENS**
- SAUTEED ASPARAGUS**

SPECIALITIES

All specialities served with a salad and your choice of one side.

- ANDOUILLE PORK TENDERLOIN*** .. \$19
Andouille, Fontina and panko crusted grilled tenderloin with cracked mustard cream sauce
- RAINBOW TROUT** \$23
Grilled rainbow trout served with jumbo lump blue crab meat red pepper butter
- MUSHROOM RAVIOLI**..... \$16
Wild mushroom stuffed raviolis with brandy cream sauce
- SCALLOPS** \$26
Jumbo sea scallops, kumato tomatoes and pistachio fresh herb butter
- YELLOW FIN TUNA*** \$26
Yellow Fin Tuna served with sesame seaweed salad, tomato ginger relish and soy dijon butter
- BLACKENED SHRIMP PASTA**..... \$18
Blackened shrimp with fresh pasta tossed in roasted red pepper cream
- DK KITCHEN FRIED CHICKEN** \$17
Boneless chicken breast buttermilk breaded and deep fried with bacon thyme gravy
- STUFFED CHICKEN**..... \$17
Boneless grilled chicken breast stuffed with spinach, artichokes and four cheeses with fresh herb sundried tomato lemon butter

140 East Marietta Street Canton, Georgia 30115 770 479 1616 thedowntownkitchen.com

An 18% gratuity will be added to parties of 8 or more

*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

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WINE & BEER MENU

WHITE WINE

WASHINGTON HILLS REISLING –
Columbia Valley
.....\$7 glass / \$24 bottle

SELBACH REISLING – *Germany*
.....\$7 glass / \$24 bottle

KEN FORRESTER SAUVIGNON BLANC –
South Africa \$9 glass / \$30 bottle

WHITE HAVEN SAUVIGNON BLANC –
New Zealand \$10 glass / \$34 bottle

MONTEVINA PINOT GRIGIO – *Italy*
..... \$7 glass / \$24 bottle

MONTE MARIA PINOT GRIGIO – *Italy*
.....\$8 glass / \$26 bottle

CUTLER CHARDONNAY – *California*
..... \$5 glass

ROBERT MONDAVI CHARDONNAY –
Napa\$9 glass / \$30 bottle

BUTTERNUT CHARDONNAY –
California..... \$10 glass / \$34 bottle

KENDALL JACKSON “GRAND
RESERVE” CHARDONNAY – *California*
.....\$10 glass / \$34 bottle

RED WINE - GLASS SELECTIONS

BOUCHARD PINOT NOIR – *France*
.....\$8 glass / \$24 bottle

COOPER HILL PINOT NOIR – *Oregon*
.....\$10 glass / \$34 bottle

CHATEAU JULIEAN MERLOT –
Monterrey, CA\$7 glass / \$24 bottle

ERCAVIO TEMPRANILLO – *Spain*
.....\$8 glass / \$26 bottle

CALDORA SANGIOVESE – *Italy*
.....\$8 glass / \$26 bottle

DON RODALFO MALBEC – *Argentina*
.....\$7 glass / \$24 bottle

PURPLE MALBEC – *France*
.....\$9 glass / \$30 bottle

CUTLER CABERNET – *California*
..... \$5 glass

SEVEN FALLS CABERNET – *Washington*
.....\$7 glass / \$24 bottle

ALAMOS CABERNET – *Argentina*
.....\$7 glass / \$24 bottle

DIVINING ROD CABERNET –
Alexander Valley.... \$10 glass / \$34 bottle

SPELLBOUND PETIT SIRAH – *Napa*
.....\$9 glass / \$30 bottle

RED WINE - BOTTLE ONLY

PINOT PROJECT PINOT NOIR –
California \$32 bottle

ERATH PINOT NOIR – *Oregon*
..... \$40 bottle

FRANK FAMILY PINOT NOIR – *Napa*
..... \$68 bottle

OBERON MERLOT – *Napa*
..... \$32 bottle

PAUL HOBBS FELINO MALBEC –
Argentina \$40 bottle

RAYMOND RESERVE MERLOT – *Napa*
..... \$40 bottle

VIETTI BARBERA – *Italy*
..... \$36 bottle

LOUIS MARTINI NAPA CABERNET –
Napa \$45 bottle

PAUL HOBBS ROSSBARN CABERNET –
Napa \$72 bottle

FRANK FAMILY CABERNET – *Napa*
..... \$82 bottle

FRANK FAMILY ZINFANDEL – *Napa*
..... \$68 bottle

PRODUTTORI DEL BARBARESCO –
Italy \$62 bottle

VIETTI BAROLO – *Italy*
..... \$78 bottle

CAMPOGIOVANNI BRUNELLO DI
MONTALICINO 2006 – *Italy*
.....\$150 bottle

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BOURBON

1972	\$7
ANGEL'S ENVY	\$9
BERNHEIM	\$9
BERKSHIRE	\$9
BOOKER'S.....	\$12
EAGLE RARE.....	\$7
EVAN WILLIAMS SINGLE BARREL....	\$6
KNOB CREEK	\$9
LARCENY	\$8
MAKER'S MARK	\$8
PRICHARD'S DOUBLE BARREL.....	\$11
WOODFORD RESERVE.....	\$11

SPECIALTY DRINKS

All of DK's specialty cocktails are made from Artisan style spirits. This means they are all 100% small batch production, fresh ingredients, quality driven and delicious!

DK BLOODY MARY \$7
Hangar One Vodka, bloody mary mix with fresh lemon and lime and bacon strip

DIRTY BOOTLEGGER MARTINI \$9
Bootlegger 100% Grain Vodka, olive juice with bacon & blue cheese stuffed olives

ELDERFLOWER MARTINI \$9
Maison Prunier Cognac, Pur Blossom Liqueur, cane syrup and fresh lemon

SHIPWRECK DAIQUIRI \$6
Brinley Gold Shipwreck Rum, fresh lime and cane syrup

DOUBLE RYE MANHATTAN \$9
High West Double Rye Whiskey, sweet vermouth and cranberry bitters

THE KILLER RITA \$12
The perfect blend of Puro Verde Reposado Tequila, Taste of Florida Triple Sec, Amaretto, fresh lime and Agave Nectar

DRAFT BEER

DOWNSTAIRS TAP

BUD LIGHT	\$4 16 oz. / \$5.25 22 oz.
DRAFTY KILT SCOTCH ALE	\$7 16 oz. / \$9 22 oz.
LONG DAY LAGER	\$5 16 oz. / \$6.75 22 oz.
SWEETWATER 420	\$5 16 oz. / \$6.75 22 oz.
UNEARTHLY IPA	\$10 16 oz. / \$13 22 oz.

UPSTAIRS TAP

HIGH GRAVITY.....	ask server for details
LONE RIDER IPA	\$6 16 oz. / \$8 22 oz.
LAZY MAGNOLIA BROWN	\$5 16 oz. / \$6.75 22 oz.
SWEETWATER 420	\$5 16 oz. / \$6.75 22 oz.
SWEETWATER 420	\$5 16 oz. / \$6.75 22 oz.

BEER COOLER

AMSTEL LIGHT	\$5
BUD LIGHT	\$3.50
BUDWEISER	\$3.50
BLUE MOON	\$4.50
FAT TIRE	\$5
HEINEKEN	\$5
MICHELOB ULTRA	\$3.50
MILLER LITE	\$3.50
NEWCASTLE	\$5
O'DOUL'S	\$3
PAULANDER HEFE-WEIZEN	\$5
SAM ADAMS BOSTON LAGER	\$4.50
STELLA ARTOIS	\$5
YUENGLING	\$3.50
SUNNY HAZE HEFEWEIZEN	\$6
OMMEGANG RARE VOS	\$7
TERRAPIN PEACH SAISON	\$7
CRISPIN APPLE CIDER	\$5
SIERRA SUMMERFEST PILSNER	\$5
FINCH'S THREADLESS IPA	\$7

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