

Personnel

TODD RICHARDS + CEDRIC MCCROERY + KITCHEN STAFF

Destination

ATLANTA BELTLINE EASTSIDE TRAIL

WWW.ONEFLEWSOUTHATL.COM

TRAVEL INSPIRED PROVISIONS 180705

ONE FLEW SOUTH

FIRST CLASS

*LUNCH *DINNER

PANTRY

DEVEILED EGG EXPERIENCE 15
BUILD YOUR OWN DEVEILED EGGS AT THE TABLE 6 PER
ORDER SERVED WITH COMPLIMENTARY SMOKED SALT,
CRACKED BLACK PEPPER, RADISHES, CRISPY SHALLOTS

BACON JAM +3	CAVIAR +50	ADD ALL THE
TUNA POKE +5	ROE +5	ABOVE +60

SEAWEED SALAD..... 9
RED CABBAGE, DAIKON, GINGER SOY DRESSING

MARKET SALAD 12
SEASONAL GREENS, BASIL VINAIGRETTE, PUMPKIN SEEDS,
MARKET VEGETABLES

CHILLED NOODLE SALAD 12
ROASTED RED PEPPERS, SOY PICKLED CUCUMBERS,
CARROTS, SCALLIONS, SESAME SEEDS, CRISPY WONTONS

GOLDEN BEET SOUP..... 10
MISO CREAM, TOGARASHI OIL, SHALLOTS, CHICKPEAS

SHISHITO PEPPERS..... 10
TAKUYO SOY & GA GINGER GLAZE, SEEDS

POKE TACOS 18
AVOCADO, SALSA FRESCA, MICRO CILANTRO

STEAK TARTARE..... 18
HOE CAKE, WASABI AIOLI, PICKLED SHALLOTS,
TOBIKO, HOISIN

PORK

PAPPARDELLE 22
PORK BELLY, SAGE BUTTER, PARMESAN, KOSHO CREAM,
BLACK PEPPER

COLLARD GREEN RAMEN 18
DASHI BROTH, PEPPERED PORK BELLY, NORI, KIMCHI,
HARD BOILED EGG, SCALLIONS

WANPAKU SANDO..... 15
PORK BELLY, BASIL, LITTLE GEM LETTUCE, CARROTS,
CUCUMBERS, DAIKON, GINGER SOY SAUCE, AVOCADO,
SCALLIONS | *SUBSTITUTE WITH CHICKEN KATSU*

POULTRY

“HOT DRUNKEN CHICKEN” & MOCHI WAFFLE 15
DRUNKEN PLUM CHUTNEY, GREEN TEA BUTTER

CHICKEN KATSU..... 18
CURRY HOT MUSTARD, SHREDDED CABBAGE, ONIONS,
CHARRED BROCCOLI, SZECHUAN SAUCE, RICE

DUCK FLATBREAD..... 32
MOZZARELLA, FIGS, PICKLED SHALLOTS, AVOCADO CREMA,
ARUGULA, DUCK PROSCIUTTO, CRISPY DUCK PASTRAMI,
SMOKED DUCK BREAST

RED MEAT

24+1 DAILY KOBE BURGER 22
LITTLE GEM LETTUCE, PICKLED TOMATOES, MUSHROOMS,
WASABI AIOLI, PEPPER JACK CHEESE

GRILLED SHORT RIBS “SZECHUAN STYLE” 24
COCONUT FRIED RICE, CHARRED SCALLIONS

NY STRIP STEAK..... 56
SMOKEY WHITE BEANS, MUSHROOM RAGOUT, SAGE BUTTER

LAMB RIBS 25
COFFEE RUBBED, FIG PURÉE, PICKLED FENNEL,
BLUEBERRY RED WINE SAUCE

SEAFOOD

BOURBON MISO BLACK COD 26
CREAMY STONE GROUND GRITS, COLLARD GREEN KIMCHI

PEI MUSSELS 18
CRAWFISH, ROASTED TOMATO BROTH, RED CHILIES

CAULIFLOWER DREAMING 24
SCALLOPS, CURRY CAULIFLOWER PURÉE, PEA TENDRILS,
CANDIED BACON

LUMP CRAB ROLL..... 16
KEWPIE MAYO, CELERY ROOT SLAW, SALT & VINEGAR CHIPS

DESSERT

BANANA CREAM TART 6
WAFFER CRUMBLES, HAZELNUT CRUNCH, CHANTILLY

FORBIDDEN RICE PUDDING 9
WHISKEY POACHED PEACHES, COCONUT CREAM,
TOASTED COCONUT FLAKES

MIDNIGHT ECLIPSE..... 9
BLACK SESAME SEED CAKE, MOUSSE, BRITTLE,
COOKIE CRUMBLE

ONE FLEW SOUTH BEGAN AS THE FIRST FINE DINING
RESTAURANT IN THE WORLD’S BUSIEST AIRPORT,
HARTSFIELD-JACKSON ATLANTA INTERNATIONAL. OUR
CUISINE IS INSPIRED BY WORLD TRAVELS AND LARGELY
PREPARED USING QUALITY, FRESH, LOCAL INGREDIENTS.

CULINARY DIRECTOR CHEF TODD RICHARDS’ DEBUT COOKBOOK
SOUL: A CHEF’S CULINARY EVOLUTION IN 150 RECIPES,
IS AVAILABLE NOW WHEREVER BOOKS ARE SOLD.

+CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD
BORNE ILLNESS. ALL ITEMS ARE COOKED TO ORDER.

(*) = GLUTEN FREE OPTION POSSIBLE