



Rathbun's is owned and operated by [Rathbun's Restaurants](#) which include nationally recognized restaurants such as, Rathbun's, Krog Bar, Kevin Rathbun Steak & KR SteakBar.

Located directly on the Atlanta Beltline, and in one the hottest areas of the city, (Inman Park) Rathbun's was the lone trailblazer in 2004 when they entered the area. Inman Park is now home to some of the best places to live and dine in the City of Atlanta.

About Kevin Rathbun:

Kevin is an Iron Chef American and Food Network Chopped winner. When he went up against Bobby Flay in Iron Chef American, Kevin and his brother, Kent took home the winning recognition.

From 1995-2003, Chef Kevin was the Corporate Executive Chef for the Buckhead Life Restaurant Group, and oversaw many of the restaurants. In May of 2004, Chef Kevin opened his signature restaurant, Rathbun's, in the Inman Park area of Atlanta. In October, 2005, we opened Krog Bar in the same complex as Rathbun's. In 2007, Kevin Rathbun Steak opened and has become a nationally recognized steakhouse and has been named one of the Best Steakhouses in American four times over by several magazines. In 2013, KR SteakBar opened in

Buckhead and has become one of the best Italian Steakhouses in Atlanta.

Private Dining Rooms

Rathbun's Private Dining Rooms are as dramatic as the rest of the restaurant.

The indoor private dining room, the Wine Room, holds up to **40 people seated** and up to **55 people** for a cocktail style reception. The Wine Room features its own Krog Street Wine Wall, and three French doors that open onto the patio. Reserve the room for business functions, presentation dinners, rehearsal dinners.

We also offer private dining on our fully covered and heated (if necessary) Patio. The Patio can accommodate up to **75 people seated** and up to **90 people** for a cocktail style reception.

About Rathbun's:

"Best New American Restaurants" by Travel and Leisure Magazine
"Best New Restaurant" by Esquire Magazine
"Restaurant of the Year" by Atlanta Magazine
"Best New Restaurant" by Creative Loafing.

A "Top Three Restaurant" from Jezebel Magazine

Featured in USA TODAY as a "New Gourmet Selection of Restaurants"

Bon Appetit Magazine as "Where to Eat Now" and a Bon Appetit "Hot 50 Restaurants"

"Best New Restaurant" by Jezebel Magazine, "Four Stars" by the Atlanta Journal Constitution.

Rathbun's was chosen from Bon Appetit under "What's Hot & Where the Knowing are Going



**Menu 1 - \$50.00 plus tax and gratuity
(3 course dinner)**

(Items subject to season availability)

Please select one item from the small plates section.

For the entrée, please select a total of three items that your guest will be able to choose from.

For the side plates, please select two sides. They will be served family style.

For the desserts, please select either one for all or the platter of three.

SMALL PLATES

Hot Smoked Salmon Tostadas,
Habanero Cream Cheese

Ya Ya Eggplant Fries, 10x Sugar, Tabasco

Romaine Heart Salad, Caesar, Crouton

Greek Wedge, Cucumbers, Sweet Peppers
Feta Cheese & Toasted Oregano Vinaigrette

Stove Works Seasonal Soup

BIG PLATES

(select three)

Enchanted Springs Trout
Roasted Carrot, Snow Pea, Brown Butter

Prestige Farm Half Chicken
Herbed-Smashed Potato, Scallion Ranch

Pinot Noir-Braised Grass Fed Short Rib
Onion, Horseradish Jus, Turnip, Oyster Mushroom
(\$10 Supplement)

Pan Seared Sea Scallop
Pad Thai, Lime Leak Nuoc Cham, Peanut

BIG PLATES, cont'd

Bay of Fundy Salmon
Couscous, Garlic Spinach, Pepper Agrodolce

8 oz. Filet
French Onion Jus

SIDE PLATES

(select two)

Whipped Potatoes

Truffle Mac n' Cheese

Creamed Corn & Gouda Cheese

Crispy Broccolini, Sweet Chili Butter

Roasted Carrot, Cumin-Bourbon Honey

DESSERTS

Banana Peanut Butter Cream Pie

Goey Toffee Cake
Jack Daniels Ice Cream

Krog Street Candy Bar

(Items subject to season availability)

04/2019



Menu 2 - \$60.00 plus tax and gratuity

This menu is Four Courses

Please select one item from the small plates and one item from either the cold or soups area. For the entrée, please select a total of three items that your guest will be able to choose from.

For the side plates, please select two sides. They will be served family style.

For the desserts, please select either one for all or the platter of three.

SMALL PLATES

Hot Smoked Salmon Tostadas,
Habanero Cream Cheese

Ya Ya Eggplant Fries, 10x Sugar, Tabasco

Pork Carnitas, Pineapple Pico, Cotija

Stove Works Seasonal Soup

COLD PLATES

Greek Wedge
Feta, Oregano Vinaigrette

Romaine Heart Salad, Caesar, Crouton

BIG PLATES

(select three)

Enchanted Springs Trout
Roasted Carrot, Snow Pea, Brown Butter

Prestige Farm Half Chicken
Herbed-Smashed Potato, Scallion Ranch

Pinot Noir-Braised Grass Fed Short Rib
Onion, Horseradish Jus, Turnip, Oyster Mushroom

Maine Lobster and Roasted Green Chile Soft Taco,
Cascabel Cream and Green Tomato Pico

BIG PLATES, cont'd.

Bay of Fundy Salmon
Couscous, Garlic Spinach, Pepper Agrodolce

8 oz. Tenderloin of Beef
French Onion Jus

SIDE PLATES

(select two)

Whipped Potatoes

Truffle Mac n' Cheese

Creamed Corn & Gouda Cheese

Crispy Broccolini, Sweet Chili Butter

Roasted Carrot, Cumin-Bourbon Honey

DESSERTS

Banana Peanut Butter Cream Pie

Krog Street Candy Bar

Goopy Toffee Cake
Jack Daniel's Ice Cream

(Items Subject to seasonality)

04/2019



Menu 3 – \$70.00 plus tax and gratuity

This menu is four courses.

Please select one item from the small plates and one item from either the cold or soup area.

For the entrée, please select a

total of three items that your guest will be able to choose from.

For the side plates, please select two sides. They will be served family style.

For the desserts, please select either one for all or the platter of three.

SMALL PLATES

Hot Smoked Salmon Tostadas,
Habanero Cream Cheese

Ya Ya Eggplant Fries, 10x Sugar, Tabasco

Pork Carnitas, Pineapple Pico, Cotija

Stove Works Seasonal Soup

COLD PLATES

Greek Wedge
Feta, Oregano Vinaigrette

Romaine Heart Salad, Caesar, Crouton

Oysters on the ½ Shell, Traditional Mignonette

BIG PLATES

Prestige Farm Half Chicken
Herbed-Smashed Potato, Scallion Ranch

Pan Seared Sea Scallop
Pad Thai, Lime Leak Nuoc Cham, Peanut

Enchanted Springs Trout
Roasted Carrot, Snow Pea, Brown Butter

Grilled Heritage Pork Tenderloin
Butter Poached Leeks, Crispy Potato, Tomato Butter

8 oz. Tenderloin of Beef
French Onion Jus

BIG PLATES, cont'd

Bay of Fundy Salmon
Couscous, Garlic Spinach, Pepper Agrodolce

10 oz. Heart of Ribeye
Smoked Blue Cheese Butter

SIDE PLATES

Whipped Potatoes

Truffle Mac n' Cheese

Creamed Corn & Gouda Cheese

Crispy Broccolini, Sweet Chili Butter

Roasted Carrot, Cumin-Bourbon Honey

DESSERTS

Banana Peanut Butter Cream Pie

Goosey Toffee Cake
Jack Daniels Ice Cream

Krog Street Candy Bar

(Items Subject to Season Availability)

R A T H B U N ' S

Menu 4 - \$80.00 plus tax and gratuity

This menu is four courses.

Please select one item from the small plates and one item from the cold and one from the soup.

For the entrée, please select a total of three items that your guest will be able to choose from.

For the side plates, please select two sides. They will be served family style.

For the desserts, please select either one for all or
the platter of three.

SMALL PLATES

Hot Smoked Salmon Tostadas,
Habanero Cream Cheese

Ya Ya Eggplant Fries,
10x Powdered Sugar, Tabasco

Pork Carnitas, Pineapple Pico, Cotija

Stoveworks Seasonal Soup

COLD PLATES

Thai Rare Beef
Serrano, Red Onion
Greek Wedge
Feta, Oregano

Romaine Heart Salad, Caesar, Crouton

Beef Tartare
Traditional Accompaniments

BIG PLATES

Roasted Maple Leaf Duck Breast
Thai Risotto, Green Curry Jus

Pan Seared Sea Scallop
Pad Thai, Lime Leak Nuoc Cham, Peanut

Big Plates cont'd.

Prestige Farm Half Chicken
Herbed-Smashed Potato, Scallion Ranch

10 oz. Heart of Ribeye
Smoked Blue Cheese Butter

Maine Lobster and Roasted Green Chile Soft Taco,
Cascabel Cream and Green Tomato Pico

8 oz. Tenderloin of Beef
French Onion Jus

Bay of Fundy Salmon
Couscous, Garlic Spinach, Pepper Agrodolce

SIDE PLATES

Whipped Potatoes

Truffle Mac n' Cheese

Creamed Corn & Gouda Cheese

Crispy Broccolini, Sweet Chili Butter

Roasted Carrot, Cumin-Bourbon Honey

DESSERTS

Banana Peanut Butter Cream Pie

Goosey Toffee Cake
Jack Daniels Ice Cream

Krog Street Candy Bar

04/2019

(Items Subject to seasonality)



Passed Appetizer Selections
02-2019

Vegetable
\$2.50 a piece

Goat Cheese-Wild Mushroom Crostini

Pimiento Cheese Fritters,
Sweet Chipotle Sauce

Chive and Cheddar Croquette, Scallion

Seafood
\$3.50 a piece

Crispy Oyster, Deviled Egg Aioli

Garlic Chili Shrimp

Salmon Tostada, Habanero Cream Cheese

Raw Oyster, Mignonette

Meat
\$3.50 a piece

Grilled Beef Skewers, Chimichurri

Chicken Skewers, Blue Cheese Fondue, Sriracha

Duck Rilletto, Grilled Bread

Thai Rare Beef



Cocktail Party Menu
\$55.00 per person

Passed Appetizers

Choose six from the following

(Hot)

Cheddar and Chive Croquettes
Pimiento Cheese Fritters
Garlic Chili Shrimp
Crispy Oyster
Grilled Beef Skewers
Chicken Skewers, Blue Cheese Fondue

(Cold)

Raw Oyster, Mignonette
Goat Cheese with Wild Mushroom Crostini
Hot Smoked Salmon Tostada
Duck Rilette, Grilled Bread
Thai Rare Beef, Serrano, Red Onion

Buffet

Pick 2 (Cold)

Kale, Butternut Squash, Walnut Vinaigrette
Romaine Hearts, Ceasar, Crouton
Arugula, Radish, Radicchio, Lemon Vinaigrette
Greek Wedge, Feta, Oregano Vinaigrette

Pick 2 (Hot)

Braised Short Rib, Risotto French Onion Jus
Roasted Chicken Breast, Ratatouille
Slow Roasted Pork Belly, Charred Cream Corn, Broccoli Rabe
Georgia Shrimp, Country Ham Grits, Spiced hollandaise
Enchanted Springs Trout, Kale, Radish, Chimmichurri
Bay of Fundi Salmon, Quinoa, Tomato-Caper Olio

Desserts

Pick 4

Lemon Mousse
Creamy Caramel Tart
Chocolate Assortment
Mini Fruit Tart
Assorted Cookies
Mini Cup Cakes
Double Dark Chocolate Pudding
Mini Banana Peanut Butter Cream Pies
Fruit or Chocolate Cream Puffs
(Items Subject to seasonality)