PEACH & EMBER SOUTHERN KITCHEN & BAR

Menu & Pricing

Knowledge Base Document 02 of 8 | www.peachandember.example | November 10, 2026

Menu & Pricing

The core menu is the same at all three locations. Prices are in US dollars before tax (8.9% in Atlanta) and gratuity. Prices and seasonal items may change. Dietary tags: V = vegetarian, VG = vegan, GF = prepared without gluten ingredients, DF = dairy-free.

> Menu timing: Brunch is Saturday and Sunday 10:00 AM-3:00 PM at all locations. The main menu is served all day (from 11:00 AM on weekends; from opening on weekdays). Old Fourth Ward is dinner only Tuesday-Thursday (opens 4:00 PM). Late-night bar menu Friday-Saturday 10:30 PM to midnight at Midtown and Buckhead (wings, fried green tomatoes, hushpuppies, pimento cheese, Ember Burger).

Starters & Shareables

Available all day at all locations.

Smoked Pimento Cheese — **$11**

Hickory-smoked sharp cheddar pimento cheese, pickled okra, buttered saltines.

Dietary: Vegetarian | Contains: Dairy (milk), Gluten (wheat), Egg

Fried Green Tomatoes — **$12**

Cornmeal-crusted, with pepper jelly and buttermilk-herb ranch.

Dietary: Vegetarian | Contains: Gluten (wheat), Dairy (milk), Egg

Ember Wings (6 / 12) — **$13 / $22**

Wood-smoked then flash-fried. Choose Georgia Peach Hot, Alabama White, or Dry Rub. Served with celery and ranch or blue cheese.

Dietary: Gluten-free as prepared | Contains: Dairy (milk), Egg

Crispy Pork Belly Bites — **$14**

Sorghum-glazed, with pickled peaches and scallion.

Dietary: Gluten-free as prepared, Dairy-free | Contains: no major allergens listed

Shrimp & Grits Fritters — **$15**

Gulf shrimp and stone-ground grits fritters with creole remoulade.

Contains: Shellfish, Dairy (milk), Gluten (wheat), Egg

Deviled Egg Trio — **$10**

Classic, pimento-bacon, and smoked trout.

Dietary: Gluten-free as prepared | Contains: Egg, Fish

Boiled Peanut Hummus — **$11**
Whipped Georgia boiled peanuts, olive oil, paprika, grilled flatbread and crudites.
Dietary: Vegan | Contains: Peanuts, Gluten (wheat), Sesame

Hushpuppy Basket — **$8**
Sweet corn hushpuppies with whipped honey butter.
Dietary: Vegetarian | Contains: Gluten (wheat), Dairy (milk), Egg

Soups & Salads

Add grilled chicken $6, grilled shrimp $9, or cedar-plank salmon $10 to any salad.

Peach & Burrata Salad — **$15**
Fresh Georgia peaches (seasonal, grilled peaches or peach preserve off-season), burrata, arugula, candied pecans, balsamic honey.
Dietary: Vegetarian, Gluten-free as prepared | Contains: Dairy (milk), Tree nuts (pecans)

Southern Wedge — **$13**
Iceberg, smoked bacon, blue cheese, tomato, pickled red onion, buttermilk dressing.
Dietary: Gluten-free as prepared | Contains: Dairy (milk), Egg

Smoked Chicken Cobb — **$18**
Smoked chicken, egg, avocado, bacon, tomato, blue cheese, ranch.
Dietary: Gluten-free as prepared | Contains: Egg, Dairy (milk)

Collard & Kale Caesar — **$14**
Collards, kale, shaved parmesan, cornbread croutons, house Caesar (contains anchovy).
Contains: Dairy (milk), Egg, Fish, Gluten (wheat)

Brunswick Stew (cup / bowl) — **$8 / $12**
Slow-simmered pulled pork, chicken, corn, butter beans, and tomato in a tangy smoky broth.
Dietary: Gluten-free as prepared, Dairy-free | Contains: no major allergens listed

Wood-Fired & Smoked Entrees

Entrees marked with 'plate' include two sides and skillet cornbread.

Hickory-Smoked Brisket Plate — **$26**
12-hour smoked beef brisket, pickles, onion, and your choice of two sides.
Contains: Gluten (wheat), Dairy (milk), Egg

Pecan-Smoked Baby Back Ribs (half rack / full rack) — **$24 / $34**
Dry-rubbed, smoked, and glazed with house Ember BBQ sauce. Two sides.
Contains: Soy

Cast-Iron Fried Chicken (half bird) — **$23**
Buttermilk-brined, double-dredged, and skillet-fried. Two sides and hot honey on request.
Contains: Gluten (wheat), Dairy (milk), Egg

Georgia Shrimp & Grits — **$27**
Sauteed shrimp, andouille, stone-ground grits, tasso gravy.
Dietary: Gluten-free as prepared | Contains: Shellfish, Dairy (milk)

Cedar-Plank Salmon — **$29**
Atlantic salmon, peach-bourbon glaze, charred broccolini, herbed rice.
Dietary: Gluten-free as prepared, Dairy-free | Contains: Fish

Blackened Catfish — **$24**
Georgia farm-raised catfish, creole spice, two sides, remoulade.
Dietary: Gluten-free as prepared | Contains: Fish, Egg

Wood-Fired 12 oz Ribeye — **$44**
Oak-fired, finished with smoked-garlic butter. Two sides.
Dietary: Gluten-free as prepared | Contains: Dairy (milk)

Smoked Double-Cut Pork Chop — **$29**
Brined, smoked, and grilled; apple-sorghum glaze. Two sides.
Dietary: Gluten-free as prepared, Dairy-free | Contains: no major allergens listed

Southern Veggie Plate — **$19**
Choose four sides. Vegan when built from vegan sides (see Sides).
Dietary: Vegetarian | Contains: no major allergens listed

Mushroom & Collard Pot Pie — **$20**
Roasted mushrooms, collards, and root vegetables under a flaky crust.
Dietary: Vegetarian | Contains: Gluten (wheat), Dairy (milk), Egg

Sandwiches & Burgers

All sandwiches come with fries. Substitute any side for $2. Gluten-free bun available for $2 (no dedicated gluten-free kitchen).

The Ember Burger — **$17**
Two smashed patties, American cheese, smoked onion jam, pickles, Ember sauce, brioche bun.
Contains: Gluten (wheat), Dairy (milk), Egg, Soy, Sesame

Peach Hot Chicken Sandwich — **$16**
Fried chicken thigh, Georgia Peach Hot glaze, slaw, pickles, brioche.
Contains: Gluten (wheat), Dairy (milk), Egg, Soy, Sesame

Pulled Pork Sandwich — **$15**
Hickory-smoked pulled pork, vinegar slaw, pickles, choice of BBQ sauce.
Contains: Gluten (wheat), Dairy (milk), Egg, Soy, Sesame

Brisket Melt — **$18**
Chopped brisket, white cheddar, caramelized onions, sourdough.
Contains: Gluten (wheat), Dairy (milk)

Smoked Jackfruit Sandwich **$15**
Smoked jackfruit, vegan slaw, pickles, vegan bun.
Dietary: Vegan | Contains: Gluten (wheat), Soy

Sides

$6 each. Two sides included with plates; extra sides $6.

Smoked Mac & Cheese **$6**
Three-cheese blend, toasted breadcrumb top.
Dietary: Vegetarian | Contains: Gluten (wheat), Dairy (milk), Egg

Collard Greens (smoked turkey) **$6**
Slow-simmered with smoked turkey and pot likker.
Dietary: Gluten-free as prepared, Dairy-free | Contains: no major allergens listed

Vegan Collards (smoked mushroom) **$6**
Prepared without meat or animal products.
Dietary: Vegan, Gluten-free as prepared | Contains: no major allergens listed

Stone-Ground Grits **$6**
Creamy, finished with butter and cream.
Dietary: Vegetarian, Gluten-free as prepared | Contains: Dairy (milk)

Candied Yams **$6**
Roasted sweet potato, brown butter, and pecan streusel.
Dietary: Vegetarian | Contains: Dairy (milk), Tree nuts (pecans), Gluten (wheat)

Black-Eyed Pea Salad **$6**
Chilled with peppers, red onion, and vinaigrette.
Dietary: Vegan, Gluten-free as prepared | Contains: no major allergens listed

Skillet Cornbread **$6**
Cast-iron cornbread with honey butter.
Dietary: Vegetarian | Contains: Gluten (wheat), Dairy (milk), Egg

Hand-Cut Fries **$6**
Fried in dedicated fryer oil (shared with other fried items).
Dietary: Vegan, Gluten-free as prepared | Contains: no major allergens listed

Charred Okra **$6**
Wood-grilled okra with lemon and sea salt.
Dietary: Vegan, Gluten-free as prepared | Contains: no major allergens listed

Whipped Potatoes **$6**
Yukon gold with butter and cream.
Dietary: Vegetarian, Gluten-free as prepared | Contains: Dairy (milk)

Creamy Slaw **$6**

Cabbage and carrot, house dressing.

Dietary: Vegetarian, Gluten-free as prepared | Contains: Egg

Desserts

Cake cutting fee for outside desserts: $3 per person.

Georgia Peach Cobbler **$10**

Warm peach cobbler with vanilla bean ice cream (seasonal peaches; preserved peaches off-season).

Dietary: Vegetarian | Contains: Gluten (wheat), Dairy (milk), Egg

Banana Pudding **$9**

Vanilla custard, banana, and vanilla wafers.

Dietary: Vegetarian | Contains: Gluten (wheat), Dairy (milk), Egg

Bourbon Pecan Pie **$10**

Classic pecan pie with bourbon whipped cream.

Dietary: Vegetarian | Contains: Gluten (wheat), Dairy (milk), Egg, Tree nuts (pecans)

Sweet Potato Cheesecake **$10**

Gingersnap crust, maple drizzle.

Dietary: Vegetarian | Contains: Gluten (wheat), Dairy (milk), Egg

Flourless Chocolate Torte **$11**

Dark chocolate, raspberry sauce.

Dietary: Vegetarian, Gluten-free as prepared | Contains: Dairy (milk), Egg

Seasonal Sorbet **$7**

Two scoops; ask for today's flavor.

Dietary: Vegan, Gluten-free as prepared | Contains: no major allergens listed

Brunch (Saturday & Sunday, 10 AM-3 PM)

Brunch is served at all locations. The regular menu is also available from 11:00 AM on weekends.

Chicken & Waffles **$21**

Buttermilk fried chicken, Belgian waffle, spiced maple, hot honey.

Contains: Gluten (wheat), Dairy (milk), Egg

Southern Benedict **$17**

Buttermilk biscuit, fried chicken or country ham, poached eggs, hollandaise.

Contains: Gluten (wheat), Dairy (milk), Egg

Peach Pancake Stack **$15**

Three buttermilk pancakes, roasted peaches, whipped butter, maple.

Dietary: Vegetarian | Contains: Gluten (wheat), Dairy (milk), Egg

Biscuits & Sausage Gravy — **$14**
Two biscuits, house sausage gravy.
Contains: Gluten (wheat), Dairy (milk)

Brisket Hash — **$18**
Smoked brisket, crispy potatoes, peppers, two eggs any style.
Dietary: Gluten-free as prepared | Contains: Egg

Shrimp & Grits (brunch size) — **$18**
Smaller portion of our classic.
Dietary: Gluten-free as prepared | Contains: Shellfish, Dairy (milk)

Garden Veggie Scramble — **$14**
Three eggs, seasonal vegetables, white cheddar, side of fruit.
Dietary: Vegetarian, Gluten-free as prepared | Contains: Egg, Dairy (milk)

Kids Menu (12 and under)

$9 each. Includes a fountain drink or milk and a scoop of ice cream.

Chicken Tenders & Fries — **$9**
Hand-breaded chicken tenders with fries.
Contains: Gluten (wheat), Egg

Mini Mac & Cheese — **$9**
Smoked mac & cheese with fruit cup.
Dietary: Vegetarian | Contains: Gluten (wheat), Dairy (milk), Egg

Grilled Cheese & Fries — **$9**
American cheese on toasted sourdough.
Dietary: Vegetarian | Contains: Gluten (wheat), Dairy (milk)

Kids Burger — **$9**
One smashed patty with cheese and fries.
Contains: Gluten (wheat), Dairy (milk), Egg, Soy, Sesame

Kids Pancake (brunch) — **$9**
One buttermilk pancake with bacon.
Contains: Gluten (wheat), Dairy (milk), Egg

Drinks

Signature Cocktails

Guests must be 21 or older with valid ID. Alcohol service begins at 11:00 AM on Sundays.

Ember Old Fashioned — **$14**
Bourbon, smoked demerara, orange bitters, smoked on the bar.

Georgia Peach Mule — **$13**
Vodka, peach puree, ginger beer, lime.

Whiskey Smash — **$13**
Rye, lemon, mint, peach preserve.

Magnolia Spritz — **$12**
Sparkling wine, elderflower, soda, lemon.

Smoked Peach Margarita — **$14**
Reposado tequila, peach, lime, smoked salt rim.

Sweet Tea Long Island — **$14**
Five spirits, sweet tea, lemon.

Southern Sidecar — **$13**
Brandy, orange liqueur, lemon, sugar rim.

Bourbon Flight — **$22**
Three 1-oz pours from our bourbon list; ask for today's flights.

Brunch Drinks

Weekends 10 AM-3 PM (alcohol from 11:00 AM on Sundays).

Mimosa — **$9**
Sparkling wine and fresh orange juice.

Bottomless Mimosas — **$24**
90 minutes, with purchase of a brunch entree, 21+. Whole table must participate.

Peach Bellini — **$11**
Sparkling wine with peach puree.

Ember Bloody Mary — **$11**
House mix, pickled okra, bacon, celery, pepper.

Non-Alcoholic & Zero-Proof

Free refills on fountain drinks, iced tea, and lemonade.

House Sweet Tea / Unsweet Tea — **$4**
Brewed fresh daily. Free refills.

Fresh-Squeezed Lemonade — **$5**
Add peach or mint for $1. Free refills.

Peach Sweet Tea — **$5**
Sweet tea with peach puree.

Ginger-Mint Zero-Proof Spritz — **$7**
Ginger, mint, lime, soda.

Fountain Soda — **$4**
Free refills.

Coffee / Hot Tea — **$4**
Free refills on coffee.

Beer & Wine

Selections rotate; ask your server for the current list.

Rotating Georgia Craft Draft — **$7-$9**
Eight taps featuring Georgia and Southeast breweries.

Domestic Bottles & Cans — **$5-$6**
Light lager, pilsner, and seltzers.

Wine by the Glass — **$10-$16**
Red, white, rose, and sparkling.

Wine by the Bottle — **$38-$140**
Over 60 bottles. Wine Down Wednesday: half-price bottles under $80.

Bourbon & Whiskey — **$9-$48 per pour**
40+ bourbons and whiskeys at Midtown; 60+ at Buckhead.

Happy hour

Monday-Friday 3:00-6:00 PM at Midtown and Buckhead; Tuesday-Friday 4:00-6:00 PM at Old Fourth Ward. Bar and patio seating only.

- $8 select cocktails (Ember Old Fashioned, Georgia Peach Mule, Whiskey Smash)
- $5 draft beers
- $7 house wines by the glass
- Half-price select starters: Smoked Pimento Cheese, Hushpuppy Basket, Deviled Egg Trio, Fried Green Tomatoes, and 6-piece Ember Wings
- Valid at the bar and patio seating only (not dining room tables). Dine-in only; not valid on holidays or for private events.

Weekly specials

Day	Special
Monday	Burger Night - The Ember Burger and a draft beer for $18 (Midtown and Buckhead only; Old Fourth Ward is closed on Mondays).
Tuesday	Fried Chicken Tuesday - half bird with two sides for $16 (all locations). Old Fourth Ward opens at 4:00 PM.
Wednesday	Wine Down Wednesday - half-price bottles of wine under $80 (all locations). Midtown rooftop opens at 4:00 PM.
Thursday	Live music at Buckhead, 7:00 PM-10:00 PM. Bourbon flights are $5 off all day at Midtown and Buckhead.
Friday	Live music at Buckhead, 7:00 PM-10:00 PM. Late-night bar menu from 10:30 PM at Midtown and Buckhead.
Saturday	Weekend brunch 10:00 AM-3:00 PM (all locations). Live music at Buckhead, 7:00 PM-10:00 PM.
Sunday	Weekend brunch 10:00 AM-3:00 PM (all locations). Jazz Brunch with a live trio at Midtown, 11:00 AM-2:00 PM.

Most popular dishes

Hickory-Smoked Brisket Plate, Cast-Iron Fried Chicken, Georgia Shrimp & Grits, Smoked Pimento Cheese, Ember Wings, Smoked Mac & Cheese, and Georgia Peach Cobbler.

Peach & Ember Southern Kitchen & Bar is a fictional business created to demonstrate an AI receptionist. Addresses are illustrative; phone numbers (555-01XX) and email addresses (.example) are not real. Information current as of November 10, 2026. Prices, hours, and policies are subject to change.