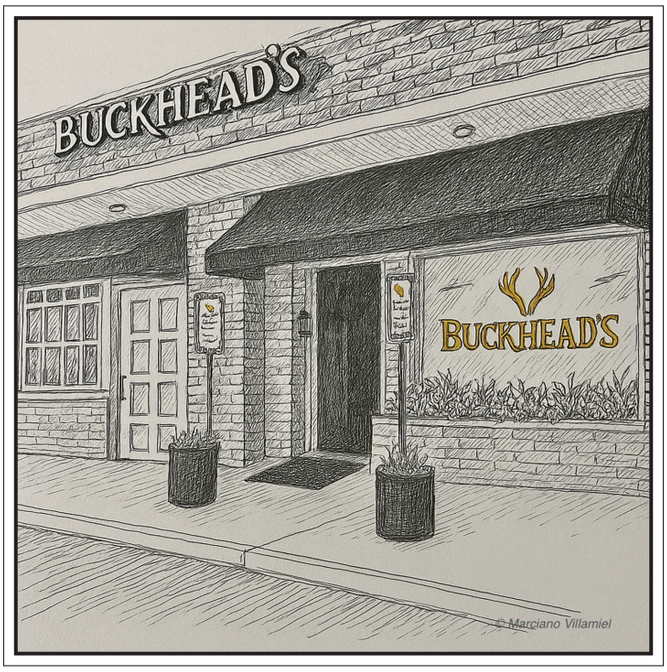
BUCKHEAD'S
Restaurant Chop House



– WELCOME TO BUCKHEAD'S –

Since 1994, Buckhead's has remained true to its roots as a classic New York-style chophouse. We take pride in offering in-house hand-cut steaks, fresh seafood, and expertly paired wine.

With more than 800 wine labels and a team of seasoned sommeliers, our wine program is among the most respected in the region. While our menu celebrates timeless steakhouse standards, it's the personal touches, longstanding guests, familiar staff, and a genuine commitment to hospitality that set us apart. Whether you're joining us for a special occasion, a business dinner, or a quiet night out, our team is committed to delivering the classics exceptionally every time you visit.

We're honored that you are here tonight. Wishing you a wonderful evening with us.

Mark W. Herndon
Owner

Woo Brower
General Manager

Michael Macknight
Executive Chef

Sam Stronach
Wine Director

Menu selections, availability, and pricing are subject to change.

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– COFFEE –

Espresso, Single or Double	**4/6**
Cappuccino, Regular or Decaf	**6**
Greenberry's Coffee, Regular or Decaf	**4**
Espresso Martini, Belle Isle Cold Brew, Kahlua, Espresso	**12**
Buckhead's Coffee, Grand Marnier, Bailey's Irish Cream	**14**
Stag's Head Coffee, steamed Bailey's Irish Cream, Espresso	**12**
Irish Coffee, Jameson Irish Whiskey, Kahlua	**12**
Coffee Royal, Brandy, Chocolate Liqueur	**12**
Café Lutece, Chocolate Liqueur, Bailey's Irish Cream	**12**
Italian Coffee, Amaretto, Frangelico	**12**

– TEA –

Republic of Teas, Ginger Peach Iced Tea	**4**
Harney & Sons, Assorted Hot Teas	**4**

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– CONFECTIONS –

Lemon Curd & Mascarpone Cheesecake 11
Blueberry Ginger Sauce

Vanilla Bean Crème Brûlée 10
Fresh Seasonal Berries

Key Lime Pie 9
Gingersnap and Graham Crust, Fresh Whipped Cream

Chocolate Ganache Cake 11
Crème Anglaise, Raspberries

Clover Roll Bread Pudding 12
Vanilla Ice Cream, Bourbon Caramel Sauce

Southern Pecan Pie 10
Bourbon Caramel Sauce, Fresh Whipped Cream

Chocolate Terrine 10
Dark Chocolate Paté, Raspberry Sauce

Daily Selection of House Made Sorbets and Ice Creams 7

Menu selections, availability, and pricing are subject to change.

– COGNAC –

Courvoisier VSOP	11	Rémy Martin 1738	15
Hennessy VS	9	Rémy Martin VSOP	10
Hennessy Paradis	95/oz	Rémy Martin Louis XIII	205/oz
Martell Cordon Bleu	32		

– SELECTED CORDIALS –

Bailey's Chocolate	8	Frangelico	7
Bailey's Original	7	Grand Marnier	11
Bénédictine	9	Kahlua	7
Chambord	8	Licor 43	7
Chartreuse, Green	14	Limoncello	6
Disaronno	8	Sambuca	7
Drambuie	10	Solerno	12

– AMARI –

Averna	11	Fernet Branca Menta	9
Braulio	13	Montenegro	10
Cynar	8	Nonino Quintessentia	15
Elisir Novasalus	9	Pasubio	7
Fernet Branca	9	Sfumato Rabarbaro	7

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– DESSERT WINE BY THE GLASS –

All pours 2.5oz unless otherwise specified

Bin	Vintage		
1209	2019	Sauternes, La Fleur Renaissance	**10**
1222	2020	Malvasia di Castelnuovo Don Bosco, Rinaldi **(6oz)**	**9**
1220	2023	Moscato d'Asti *Sorì Gramella*, Elvio Tintero **(6oz)**	**8**
1011	NV	Tawny Port, Taylor Fladgate 10 Yr.	**10**
1012	NV	Tawny Port, Taylor Fladgate 30 Yr.	**25**
1241	1999	Montilla Moriles *Don PX Gran Reserva*, Bodegas Toro Albalá	**15**
1344	NV	Penfolds *Grandfather Rare Tawny*	**20**

– DESSERT WINE BY THE BOTTLE –

Bin	Vintage		
1250	2021	Ruster Ausbruch *Auf den Flügeln der Morgenröte*, Heidi Schrock **(375ml)**	**155**
1210	1972	Tokaji Aszú 5 Puttonyos, Oremus **(500ml)**	**375**
1211	2000	Tokaji Aszú 5 Puttonyos, Oremus **(500ml)**	**200**
1215	2020	Tokaji Late Harvest, Oremus **(500ml)**	**80**

Bin	Vintage		
1201	1997	Gewurztraminer, Vin d'Alsace VT, J. Siegler	**100**
1202	1998	Riesling, Furstentum Grand Cru VT, Albert Mann	**78**
1203	1998	Riesling, Rangen de Thann Grand Cru SGN *Clos St.-Théobald*, Domaine Schoffit **(500ml)**	**125**
1204	1998	Pinot Gris, Rangen de Thann Grand Cru SGN *Clos St.-Théobald*, Domaine Schoffit **(500ml)**	**135**
1205	1998	Pinot Gris, Rangen de Thann Grand Cru SGN *Clos St.-Théobald 'Lot 1'*, Domaine Schoffit **(500ml)**	**165**
1206	1998	Pinot Gris, Vin d'Alsace SGN *Altenbourg 'Le Tri'*, Albert Mann **(375ml)**	**150**
1207	1997	Montlouis Moëlleux *Les Petits Boulays*, Domaine Deletang	**50**
509	2020	Vouvray Moëlleux *Clos du Bourg*, Domaine Huet	**110**
1208	1997	Sauternes *Crême de Tête*, Château Gilette **(375ml)**	**250**
1222	2020	Malvasia di Castelnuovo Don Bosco, Rinaldi	**25**
1221	2010	Vin Santo del Chianti Classico, Rocca di Montegrossi **(375ml)**	**120**
1020	1995	Single Quinta Vintage Port *Quinta da Agua Alta*, Churchill's	**120**
1021	1995	Single Quinta Vintage Port *Quinta do Bomfim*, Dow's	**140**
1022	1995	Single Quinta Vintage Port *Quinta dos Malvedos*, Graham's	**125**
1023	1995	Single Quinta Vintage Port *Quinta de Vargellas*, Taylor Fladgate **(375ml)**	**65**
1024	1995	Single Quinta Vintage *Port Quinta da Cavadinha*, Warre's	**110**
1049	1950	Vintage Port, Ferreira	**500**
1050	1963	Vintage Port, Warre's	**400**
1051	1977	Vintage Port, Dow's	**315**
1052	1977	Vintage Port, Ferreira	**375**

Bin	Vintage		
1053	1977	Vintage Port, Smith-Woodhouse	**350**
1054	1977	Vintage Port, Warre's	**300**
1055	1983	Vintage Port, Adriano Ramos Pinto	**190**
1056	1983	Vintage Port, Fonseca	**285**
1057	1983	Vintage Port, Graham's	**250**
1058	1983	Vintage Port, Taylor Fladgate	**275**
1059	1983	Vintage Port, Warre's	**300**
1060	1985	Vintage Port, Fonseca	**245**
1062	1991	Vintage Port, Churchill's	**135**
1063	1994	Vintage Port, Churchill's	**175**
1064	1994	Vintage Port, Ferreira	**215**
1065	1994	Vintage Port, Quinta do Crasto	**200**
1066	1994	Vintage Port, Romariz	**155**
1067	1994	Vintage Port, Sandeman	**225**
1068	1994	Vintage Port, Smith-Woodhouse **(375ml)**	**85**
1061	1997	Vintage Port, Graham's	**200**
1069	1997	Vintage Port, Romariz	**115**
1070	2000	Vintage Port, Smith Woodhouse	**150**
1241	1999	Montilla-Moriles *Don PX Gran Reserva*, Bodegas Toro Albalá	**135**
1315	2019	Niagara Peninsula Icewine, Jackson Triggs **(187ml)**	**60**
1300	2006	Late Harvest Chenin Blanc, Chateau Ste. Michelle **(375ml)**	**50**
1301	2008	Late Harvest Chenin Blanc, Terra Blanca *Cherry Hill Vineyard 'Arch Terrace'*	**40**
1302	2006	Late Harvest Pinot Noir, Carneros della Notte *Eclipse* **(375ml)**	**72**
1303	2007	Barboursville Vineyards *Malvaxia Reserve* **(375ml)**	**55**
1304	NV	Kluge Estates *Cru*	**42**
1340	NV	d'Arenberg *Nostalgia* **(375ml)**	**60**
1341	NV	De Bortoli *Black Noble* **(375ml)**	**44**