

Blue Bicycle

30 Industrial Park Rd 30534-6690 · +17062652153 · Updated: Jan 14, 2026

[View online menu](#)



ANNOUNCEMENT ¹

Announcement

In order to comply with GA Restaurant Association and CDC recommendations, our indoor seating is limited to 30 seats, 4 at our bar and we have 6 feet of space between each table. We are offering both dine in and take out. Our take out menu is the same as our dine in menu

SMALL PLATES ⁶

Daily Soup

seasonal and fresh

\$6.50

TBB Lump Crab Cake

with two aioli

\$8.00

Smoke Trout Rillettes

spread on grilled baguette

\$8.00

Bleu Cheese Chips

freshly cooked potato chips, bleu crumbles and scallions

AVAILABLE OPTIONS

\$7.50

House-Made Bacon: \$1.50

Pimento Cheese Tartine

spread on grilled baguette

\$6.00

Chicken Liver Mousse

preserves, grilled bread

\$7.00

SALADS ⁴

Seasonal Salad

ruby red grapefruit fillets, pecans, blue cheese, bacon, TBB vinaigrette

\$8.00

Warm Chèvre Salad

simple green salad with warm goats' cheese, bacon, pecans

AVAILABLE OPTIONS

\$9.00

Large Salad: \$14.00

Simple Greens

sweet onion, radish, cucumber, TBB vinaigrette

AVAILABLE OPTIONS

\$6.00

Large Salad: \$9.00

Caesar Salad*

classic presentation

AVAILABLE OPTIONS

\$7.00

Large Salad: \$11.00

BISTRO CLASSICS 6

TBB Burger* \$12.00

Local grass-fed chuck, pimento cheese, fried green tomato, pickled Vidalia, chipotle mayo, handmade potato bun. Leave off the bun-
Save \$1

Specialty Sandwich

Croque Monsieur \$11.00

grilled Black Forest ham and Swiss cheese on brioche

Croque Madame \$13.00

grilled Black Forest ham and Swiss cheese on brioche, with sauce Mornay and a fried egg*

Chicken Salad Sandwich \$12.00

Curried chicken salad on toasted cibatta

Quiche of the Day \$12.00

with a choice of simple greens or a bowl of today's soup

LARGE PLATES 6

NC Mountain Trout \$21.00

lemon/herb butter, green snap beans, tomato

Wild US Shrimp \$19.25

heritage grits cake, onion, sweet pepper, fennel, tomato/butter sauce

Steak Frites*

AVAILABLE OPTIONS

Black Angus flatiron, with fries and bleu cheese butter

\$22.00

Make It Bourbon au Poivre with Mashers and Green Snap Beans: \$4.00

Spaghetti al Pomodoro \$12.00

with a simple tomato sauce

Porcini Penne \$14.00

pasta in mushroom and sage cream sauce

Beef Tips \$19.25

braised in red wine and tomato; penne

STARTERS 11

Daily Soup \$6.50

seasonal and fresh

Seasonal Salad \$8.00

ruby red grapefruit fillets, pecans, blue cheese, bacon, TBB vinaigrette

Foie Gras \$18.00

seared, crisp pork belly, black pepper biscuit, sorghum syrup

TBB Lump Crab Cake **\$8.00**

with two aioli

Warm Chèvre Salad

AVAILABLE OPTIONS

simple green salad with warm goats' cheese, bacon, pecans

\$9.00

Large Salad: \$14.00

Chicken Liver Mousse

\$7.00

preserves, grilled bread

Bleu Cheese Chips

AVAILABLE OPTIONS

freshly cooked potato chips, bleu crumbles and scallions

\$7.50

House-Made Bacon: \$1.50

Caesar Salad*

AVAILABLE OPTIONS

classic presentation

\$7.00

Large Salad: \$11.00

Smoke Trout Rillettes

\$8.00

spread on grilled baguette

Simple Greens

AVAILABLE OPTIONS

sweet onion, radish, cucumber, TBB vinaigrette

\$6.00

Large Salad: \$9.00

Escargot en Bouchée

\$11.00

French snails, red wine, garlic, herbs, chèvre

MAIN COURSES 10

Featured Seafood Dish*

Your server will fill you in!

Filet of Angus Beef*

\$34.50

Exotic mushrooms, asparagus, fingerlings, Georgia olive oil, Vincotto

Wild US Shrimp

\$19.25

heritage grits cake, onion, sweet pepper, fennel, tomato/butter sauce

Algerian-Style Chicken Breast

\$19.25

artichokes, olives, preserved lemon, pearled couscous

North Carolina Mountain Trout

\$21.00

Lemon/herb butter, green snap beans, tomato

Veal Scaloppini

\$19.25

spaetzle, spinach, lemon/caper pan sauce

Steak Frites*

AVAILABLE OPTIONS

Black Angus flatiron, with fries and bleu cheese butter

\$22.00

Make It Bourbon au Poivre with Mashers and Green Snap Beans: \$4.00

Lamb Ragu**\$19.25**

house-made pasta, green peas, mint, parmesan cheese

Smoked Duck Breast* (Seasonal Item)**\$23.00**

dried cherries, cassis reduction, beans and potatoes

Beef Tips**\$19.25**

braised in red wine and tomato; penne

FIRST COURSE 2**Soup Crab Cake****Smoked Trout Rilletes****SECOND COURSE** 2**Simple Green Salad****Caesar Salad****THIRD COURSE** 4**Lamb Ragu****Shrimp and Grits****Algerian Chicken****Beef Tips****BUBBLES** 5**Campo Viejo, Cava Brut, SP****AVAILABLE OPTIONS**

Glass: \$5.00

Bottle: \$28.00

JP Chenet Rose, Pink Sparkling Brut Rose, FR**AVAILABLE OPTIONS**

Glass: \$5.00

Bottle: \$28.00

LaMarca, Prosecco, IT**\$9.50****Scharffenberger, Brut Excellence, CA****\$36.00****Henriot Brut Souverain, Champagne, FR****\$70.00****WHITE WINE** 6

Peter Mertes (Sweet) Riesling, GER**AVAILABLE OPTIONS**

Glass: \$8.50

Bottle: \$33.00

Mezzacorona, Pinot Grigio, IT**AVAILABLE OPTIONS**

Glass: \$7.75

Bottle: \$30.00

Ramon Bilbao, Albariño, SP**AVAILABLE OPTIONS**

Glass: \$9.50

Bottle: \$36.00

Guenoc, Sauvignon Blanc, CA**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

Allan Scott, Sauvignon Blanc, Marlborough, NZ**\$38.00****Pine Ridge, Chenin Blanc/Viognier, CA****AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$31.00

OLD WORLD WHITE 5**Las Brisa****AVAILABLE OPTIONS**

Verdejo. Bright and full of white fruit; peach, pear & apple. Lime-y citrus (Featured wines from Spain)

Glass: \$7.25

Bottle: \$33.00

Chateau Ducasse, White Bordeaux, FR**\$36.00****Ventoux Viognier, Rhone Valley, FR****\$36.00****Unique, Sauvignon Blanc, Loire Valley, FR****AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$38.00

Jean-Marc Brocard, Chablis, FR**\$39.00****CHARDONNAY** 6**Searidge, CA****AVAILABLE OPTIONS**

Glass: \$7.00

Bottle: \$25.00

Replica, Knockoff, CA**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

William Hill, Central Coast, CA**\$29.00****Mossback, Russian River Valley, CA****\$35.00**

Charles Krug, Carneros, CA

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$42.00

Frogtown Inclination, Chardonnay From GA

\$29.00

PINK ²

Beringer, White Zinfandel, CA

AVAILABLE OPTIONS

Glass: \$6.50

Bottle: \$25.00

Domaine Houchart, Dry Rosé, FR

AVAILABLE OPTIONS

Glass: \$9.50

Bottle: \$35.00

PINOT NOIR ³

Smith & Perry, Pinot Noir, Oregon

AVAILABLE OPTIONS

Glass: \$9.50

Bottle: \$36.00

Kings Ridge, Willamette Valley, OR

\$35.00

David Bruce, Russian River Valley, CA

\$60.00

SYRAH, ZINS & BLENDS ⁴

Norton, Malbec, Mendoza, AR

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

Cline, Zinfandel, CA

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

Writers Block, Zinfandel, Lake County, CA

\$44.00

Tenacious Red, Red Blend Paso Robles, CA

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

OLD WORLD RED ⁴

Niel

AVAILABLE OPTIONS

Grenache. Dark & inky, black cherries, leather and tobacco (Featured wines from Spain)

Glass: \$7.25

Bottle: \$33.00

Bernard Latour Cotes du Rhone, Rhone Valley, FR

\$36.00

San Felice Il Grigio, Chianti Classico Riserva, IT

\$39.00

CABERNET, MERLOT & MORE 10

Searidge, Merlot, CA	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$25.00
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Laroque, Cabernet Franc, FR	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$31.00
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Searidge, Cabernet, CA	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$25.00
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Josh, Cabernet, CA	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$34.00
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Justin Isosceles, Cabernet Blend, Paso Robles, CA	\$60.00
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Joseph Carr, Cabernet, Paso Robles, CA	\$42.00
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Beringer, Cabernet, Knights Valley, CA	\$45.00
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Charles Krug, Cabernet, Yountville, CA	\$55.00
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Crossbarn, Cabernet, Napa Valley, CA	\$70.00
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Paul Hobbs Cabernet	
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Frank Family, Cabernet, Napa Valley, CA	\$65.00

WINTER LIST 11

Georgia Bee's Knee's	\$10.00
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Atlanta's 229 gin, Wild GA Honey Mead, Lemon	
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Manhattan	\$10.00
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Woodford Rye, Dark Pearls Multiberry Mead, bitters	
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Blackberries In Fall	\$10.00
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Buffalo Trace, Dark Pearls Multiberry Mead Berries & Bitters	
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Apple Old Fashioned	\$8.00
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Laird's 7 ½ Year Apple Brandy, Apple/Cardamon Syrup, Muddled apple & bitters	
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Blood Orange Margarita	\$9.00
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Tequila, Triple Sec, Blood Orange Shrub	
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Grapefruit Martini	\$9.00
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Absolut Mandrin, Triple Sec, Fresh Lime and Grapefruit Juices	

A Dirty Slap

\$9.00

Bombay Gin, House-made "Filthy Mix". Make it a Dennis with Citrus Vodka

Blue Smoke

\$9.00

Tito's, House-stuffed Blue Cheese Olive. A drop of Mescal gives it a little smoky flavor

French "Tini"

\$12.00

Grey Goose, Champagne, Raspberry, Pineapple

Pink Boneshaker

\$7.50

229 Gin, Grapefruit, Campari

Pomegranate Lemon Drop

\$9.00

Citrus Vodka, Pom Grenadine, Lemon

BEERS ¹

Beers

Ask Server for Most Up-to-Date List

SALAD COURSE ²

Warm Goats' Cheese Salad

mixed greens, pecans, bacon, tomato

Toad in a Hole

Spinach, mushroom, red onion salad topped with a fried egg in sourdough toast

ENTRÉE ²

Rabbit Legs Quarters

Braised with Dijon Mustard, Green Peppercorns, and 29 Cloves of Garlic; on egg noodles

Mahi Mahi

Seared, served on ginger rice, stir fried Veggies, citrus beurre blanc, sweet chili sauce

DESSERT ¹

Grasshopper Pie

IN YOUR GLASS ³

229 Gin, Grand Marnier, Sweet Vermouth, Lime

\$9.00

from the Savoy Hotel, blended for Leap Day, 1928

Chardonnay, Toad Hollow Vineyards, CA

AVAILABLE OPTIONS

\$8.00

\$29.00

\$8.00

\$29.00

SEASONAL OFFERINGS 5**Peach Margarita****\$9.00**

Tequila, Triple Sec, Georgia Peach Shrub

White Negroni**\$9.00**

Gin, Dolin Blanc, Suze

Peach Sangria**\$9.00**

Muddled fruit, Rum, Shrub, New Age Wine

Hemingway Daiquiri**\$9.00**

Rum, Lime, Luxardo, Grapefruit

A Bitter Ending**\$10.00**

A Hemingway with a Campari sinker

THE CLASSICS 6**TBB Manhattan****\$9.50**

Buffalo Trace, Amaro, Black Walnut Bitters

Moscow Mule**\$8.00**

Tito's, Lime, Ginger Beer

A Dirty Slap**\$9.00**

Bombay Gin, House-made "Filthy Mix". Make it a Dennis with Citrus Vodka

Blue Smoke**\$9.00**

Tito's, House-stuffed Blue Cheese Olive. A drop of Mescal gives it a little smoky flavor

French "tini"**\$12.00**

Grey Goose, Champagne, Raspberry, Pineapple

Pink Boneshaker**\$7.50**

229 Gin, Grapefruit, Campari

MAINS 9**Algerian Chicken****\$18.00**

artichokes, olives, preserved lemon, pearly couscous

Cold Smoked, Seared Duck Breast**\$25.00**

W/ Caramelized Peach Reduction, Green Beans & Russet, Sweet

Potato, Vidalia Onion Hash

Filet of Angus Beef*	\$38.00
Asparagus, steak fries, Georgia olive oil, Vincotto	
NC Mountain Trout	\$23.00
lemon/herb butter, green snap beans, tomato	
Seafood Gumbo with Rice	\$23.00
Andouille sausage, catfish, shrimp, mussels	
Steak Frites*	AVAILABLE OPTIONS
Black Angus flatiron, with fries and bleu cheese butter	\$20.00
Make it Bourbon au Poivre with Mashers and Green Snap Beans:	\$4.00
Quiche	\$10.00
Tomato Confit, Feta Cheese, Herbs + W/ soup or salad	
Veal Scaloppini	\$18.00
spaetzle, spinach, lemon & caper pan sauce	
Wild US Shrimp	\$20.00
heritage grits cake, onion, sweet pepper, fennel, tomato/butter sauce	

SANDWICHES 3

TBB Burger*	\$12.00
ground chuck, pimento cheese, fried green tomato, pickled Vidaliia, chipotle mayo, handmade potato bun + Leave off the bun - Save \$1	
Just a Plain Ol' Cheese Burger*	\$10.00
beef patty, american cheese, bun + Leave off the bun - Save \$1	
Black Forest Ham	\$13.00
Apple Celery Salad, Swiss Cheese, Honey Dijonaise + on ciabatta	

DESSERTS 4

Chocolate	\$6.00
contains nuts	
Key Lime Pie	\$6.00
with fresh whipped cream	
Peach Crisp w/ Bourbon Butter Pecan Ice Cream	\$6.00
Contains nuts	
Creme Brulee	\$6.00
white coffee, burnt sugar top	

BEER 15

Angry Orchard, Sparkling Rose Cider	\$8.00
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Angry Orchard, Stella Arto	\$8.00
Bud Light	\$3.50
Jekyll Brewing (Alpharetta) Southern Juice, Tropical Style	AVAILABLE OPTIONS
	\$4.50
	To-Go: \$3.50
Sweet Water (Atlanta) 420 Extra Pale Ale	AVAILABLE OPTIONS
	\$4.50
	To-Go: \$3.50
Creature Comforts (Athens) BIBO, Crisp, Clean, Dry Pilsner	AVAILABLE OPTIONS
	\$4.50
	To-Go: \$3.50
Creature Comforts (Athens) Tropicalia, Ripe and Aromatic	AVAILABLE OPTIONS
	\$4.50
	To-Go: \$3.50
Monday Night Brewing (Atlanta), Drafty Kilt, Scotch-Style Ale	AVAILABLE OPTIONS
	\$4.50
	To-Go: \$3.50
Arches (Hapeville) Low Viz, Unfiltered, Hazy IPA	AVAILABLE OPTIONS
	\$4.50
	To-Go: \$3.50
Arches (Hapeville) Southern Bel, Belgian Ale	AVAILABLE OPTIONS
dark fruit, coconut	\$4.50
	To-Go: \$3.50
Reformation (Woodstock) Jude, Belgium-Style Triple	AVAILABLE OPTIONS
	\$4.50
	To-Go: \$3.50
Left Nut Brewing (Gainesville) Bridge to Nowhere, Classic Golden IPA	AVAILABLE OPTIONS
	\$4.50
	To-Go: \$3.50
Gate City Brewing (Roswell) Citras Maximus, India Pale Lager	AVAILABLE OPTIONS
citra hops, lager yeast	\$4.50
	To-Go: \$3.50
Gate City Brewing (Roswell) Copperhead, American Amber Ale	AVAILABLE OPTIONS
	\$4.50
	To-Go: \$3.50
Gate City Brewing (Roswell) Terminus, Baltic Porter (Cold Canned Chocolate Coffee)	AVAILABLE OPTIONS
	\$4.50
	To-Go: \$3.50

Peach and Ginger Shrub

\$9.00

Makes an Awesome Margarita! Georgia Peaches, Fresh Ginger, Savories and finished with Champagne Vinegar; with suggested recipes

Bloody Mary Kit

AVAILABLE OPTIONS

A quart of freshly made house bloody mary mix with all the fixins

\$12.00

Olives, Pepperoncini, Celery, Lime, Smoked Salt and Bamboo Picks for:

\$4.00

Quarantine is Bittersweet

\$8.00

jar of magic with 2 bottles of premium tonic

Because We Can't Go Anywhere Anyway!

\$8.00

Made for the Brown Liquor Lover; savories, citrus and Because Coffee Beans

Tbb Signature Filthy Martini Mix

\$9.00

½ pint of our house-made dirty martini mix with 8 hand stuffed bleu cheese olives

Sangria- Red or White

\$14.00

Wine, Rum Syrup, Fresh Fruit

BREAD BASKET 3

Par-Cooked Baguette

with Honey Butter

Buttermilk Biscuits

with Country Ham

Poppy Seed Muffins

SALADS AND VEGETABLES 3

Spinach, Mushroom, Egg, Bacon Salad

with TBB Vinaigrette

Simple Greens Salad

with TBB Vinaigrette

Vegetable Platter

variety of raw and pickled veggies

QUICHE OR GRITS CASSEROLE 3

Asparagus Quiche

Sausage, Potato, and Peppers Quiche

Grits, Bacon, Eggs, Cheddar Cheese Casserole

DESSERTS MIX & MATCH 3

Double Chocolate, Cherry Cookies

2 per person

Vanilla Bean Panna Cotta

with fresh strawberries

Key Lime Cupcakes

ADD-ONS 3

1 Lb. Cold Poached Lobster Salad	\$40.00
1 Lb. Cold Sliced Roast Tenderloin of Beef	\$36.00
1 Lb. Curry Chicken Salad	\$9.00
