

Loom

401 Cotton Ave · +14782169910 · Updated: Jan 14, 2026

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FIRST BITES 5

Southern Biscuits **\$6.00**

House Jam Butter

Warm Oats **\$8.00**

Brown Sugar, Dried Fruit

GRANOLA & FRUIT **\$10.00**

Whipped Greek Yogurt, Fresh Berries, Blossom Honey

BISCUITS & GRAVY **\$11.00**

Two American Biscuits, Black Pepper Sausage Gravy, Add Egg: +2

AVOCADO TOAST **\$11.00**

Grilled Artisanal Sourdough, Smashed Avocado, Poached Egg, Add: Smoked Salmon +5

EGGS AND MORE 5

Loom Standard **\$15.00**

Two Eggs with Beeler's Bacon and Choice of Conecuh Sausage or Chicken Sausage Link, Breakfast Potatoes or Grits, Choice of Toast

CLASSIC BREAKFAST **\$10.00**

One Cage Free Egg any style, Choice of Bacon, Sausage or Beyond Sausage V, Choice of Potatoes or Grits, Toast

VEGGIE OMELET **\$15.00**

Three Eggs or Egg Whites, Asparagus, Chevre Goat Cheese, Marinated Tomato & Spinach, Breakfast Potatoes, Mixed Greens, Choice of Toast V ADD: Conecuh Sausage, Beeler's Bacon, or Chicken Sausage +5

SALMON BENEDICT **\$23.00**

Pan Seared Sustainable Salmon, Whipped Herb Cream Cheese, Scallion, Heirloom Tomato Relish, Poached Egg, Caper Hollandaise, Simple Greens

SAVORY CROISSANT **\$14.00**

Gruyere & Smoked Ham, Fried Egg, Mornay, Simple Greens

LOOM CLASSICS 6

FRENCH TOAST **\$14.00**

Thick Cut, Brûlée Batter, Orange Glaze, Fresh Blueberries

STEAK & EGGS **\$28.00**

Marinated Hanger, Chimichurri, Two Eggs of Choice, Duck Fat Potatoes or Grits

CORNED BEEF HASH	\$17.00
Duck Fat Potatoes, Braised Vidalia, Cage-Free Egg, Hollandaise, Choice of Toast	
FORTY FIVE B/B BURGER .	\$18.00
Twin Patties, American Cheese, Cage-Free Egg, Hash Browns, Beeler's Bacon, Garlic Aioli, Arugula, Duck Fat Potatoes	
SHRIMP & CORNBREAD	\$18.00
Low Country Sauce, Andouille Sausage, Fried Egg	
STACKED WAFFLE	\$14.00
Sweet Vermont Syrup, Smoky Bacon, Whipped Butter	

ADD ONS 8

CAGE FREE EGGS	\$2.50
SEASONAL FRUIT	\$6.00
Georgia	
AGED CHEDDAR GRITS	\$6.00
Dayspring, Ga	
BEELER'S SMOKED BACON	\$6.00
Iowa	
BEYOND BREAKFAST SAUSAGE	\$6.00
CONECUH SAUSAGE	\$6.00
Alabama	
RUSTIC DUCK FAT POTATOES	\$6.00
TOAST	\$6.00
Wheat, Sourdough, Raisin, Gluten-Free Wheat & White	

SMALL PLATES 8

Swim Biscuits	\$10.00
Country Ham, Cane Syrup, Butter	
Gem Lettuce	\$16.00
Lemon Oil, Horseradish Parmesan Aioli, Crispy Black-Eyed Peas	
Grilled Oysters	
Cajun Bacon Butter, Farmers Bread	
Tomato, Watermelon & Burrata	\$17.00
Heirlooms, Good Olive Oil, Rosemary Salt, Herbs, Red Onion	
Fried Gizzards	AVAILABLE OPTIONS
Tasso Dirty Rice, Chicken Gravy	
	App: \$14.00
	Entrée: \$24.00

Smoked Trout Dip	\$17.00
Grilled Bread, Georgia Olive Oil	
Simple Greens	\$14.00
Bacon, Tobacco Onion, Radish, Farm Carrots, Herbs, Buttermilk Dressing	
Hushpuppies	\$15.00
White Cheddar, Cornmeal, Cane Syrup, Goat Cheese Crema	

LARGE PLATES 7

16 oz Pork Chop	\$38.00
Gigante Beans, Leeks, Verde	
Cornmeal Catfish	\$27.00
White Cheddar Grits, Creole Tomato & Okra Gravy	
Ny Strip 16 oz	
Potato Wedges, Braised Cipolini Onion, Bone Marrow Butter, Demi	
Gnocchi*	\$25.00
Duck Collards, Wilted Greens, Lemon, Feta	
1/2 Roast Chicken	\$26.00
Alabama White BBQ, Southern Slaw, Tallow Potato Wedges	
Choice Catch	
Spring Vegetables, White Bean Purée, Lemon-Thyme	
This Month's Burger	
Ask your server for details about this month's special! Or Have It Plain, Jane! \$18. American Cheese, Smash Burger, Garlic Aioli, Beef Tallow Fries	

SIDES 6

Collards	\$9.00
Confit Duck, Caramelized Onions	
House Whipped Mashers	\$7.00
Yukon Golds, Whole Butter, Chives	
Black Eye Peas	\$7.00
Benton's Bacon	
Ovened Heirloom Carrots	\$8.00
Honey Harissa	
Potato Wedges	\$7.00
Beef Tallow, Sea Salt, Parmesan, Herbs	
Dilly Green Beans	\$7.00
Red Wine Vinegar, Garlic Clove, Dill, Shallots, Chili Flakes	

MACON RESTAURANT WEEK 2

Potato Croquet **\$10.00**

bleu cheese stuffed, finished with wild plum gastrique

Salmon Dilly Cake **\$30.00**

served with roasted red pepper romesco and warm Southern potato salad

MACON BACON TRAIL 1

Nuts About Bacon **\$9.00**

BENTON'S BACON Steens Cane Syrup, Peanuts

CRAFT COCKTAILS 7

Mamaw's House **\$12.00**

ketel one peach & orange blossom | sweet tea | lemon juice | peach purée

Gold Digger **\$13.00**

carreta de oro tequila | st-germain | lime juice | raspberry purée | agave

You Make Me Crazy **\$15.00**

zacapa rum | sweet vermouth | orange bitters | agave

Macon Sour **\$15.00**

carreta de oro tequila | triple sec | lemon juice | lime juice | agave | diora pinot noir

Kraft Gimlet **\$12.00**

bombay gin | mango purée | lemon juice | soda water

Old Fashioned Otis **\$14.00**

carreta de oro tequila | bitters | agave

Beast of Bourbon **\$18.00**

1792 bourbon | bitters | espresso | frangelico | agave

SPIRIT-FREE COCKTAILS 5

Pomegranate Mule **\$12.00**

pomegranate juice | lime juice | ginger beer

French Forty Five **\$12.00**

lavender syrup | lemon juice | lemon-lime soda

Appletini **\$12.00**

apple purée | lemon juice

Cherry Bay Breeze

cherry purée | vanilla | pineapple juice | soda water

Spicy Marg

lemon juice | lime juice | spicy agave | sriracha

LOCAL 6

Atlanta Hard Cider Crisp	\$6.00
Fall Line Lager	\$6.00
Fall Line Daily Rind Wheat Ale	\$6.00
Fall Line Seasonals	\$7.00
Creature Comforts Automatic IPA	\$6.00
Creature Comforts Tropicália IPA	\$6.00

ROTATING DRAFTS 3

Fire Maker Brewing Company

Fox City Brewing Company

Terrapin Beer Co.

DOMESTIC 6

Miller Lite	\$6.00
Michelob Ultra	\$6.00
Corona	\$7.00
Modelo	\$7.00
Cigar City Jai Alai IPA	\$7.00
Samuel Smith's Organic Chocolate Stout	\$8.00

NON-ALCOHOLIC 1

Einbecker N.A. Pilsner	\$6.00
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SPARKLING 5

Veuve du Vernay, Brut, France	AVAILABLE OPTIONS
	\$10.00
	\$40.00
Gambino, Prosecco Brut, Italy	AVAILABLE OPTIONS
	\$10.00
	\$40.00
Zardetto, Prosecco, Treviso	AVAILABLE OPTIONS
	\$10.00
	\$40.00

Chandon, Brut Rosé, CA **\$65.00**

Veuve Clicquot Brut, France **\$130.00**

PINOT GRIGIO ³

J Vineyards, Sonoma **AVAILABLE OPTIONS**
\$11.00
\$44.00

Maso Canali, Friuli **\$52.00**

Livio Felluga, Friuli **\$65.00**

SAUVIGNON BLANC ³

Silverado Vineyards, Miller Ranch, Napa Valley **AVAILABLE OPTIONS**
\$14.00
\$56.00

Locations, Malborough, NZ **AVAILABLE OPTIONS**
\$12.00
\$48.00

Cakebread Cellars, Napa Valley **\$70.00**

CHARDONNAY ³

Chamisal Vineyards, Stainless, Central Coast **AVAILABLE OPTIONS**
\$10.00
\$40.00

Chalk Hill, Sonoma **AVAILABLE OPTIONS**
\$14.00
\$56.00

Château de la Créé, Burgundy **\$65.00**

OTHER WHITES ⁴

The Seeker, Riesling, Germany **AVAILABLE OPTIONS**
\$10.00
\$40.00

Stemmari, Moscato, Sicily **AVAILABLE OPTIONS**
\$10.00
\$40.00

Bodega Garzón Albariño, Rias Baxias **\$56.00**

Forge Cellars, Dry Riesling, Seneca Lake **\$45.00**

ROSÉ ¹

The Four Graces Rosé of Pinot Noir, Willamette Valley

AVAILABLE OPTIONS

\$10.00

\$40.00

PINOT NOIR ⁴

DeLoach Heritage Reserve, CA

AVAILABLE OPTIONS

\$10.00

\$40.00

Diora La Petite Grace, Monterey, CA

AVAILABLE OPTIONS

\$12.00

\$48.00

Stoller Family, Dundee Hills, Willamette Valley, OR

\$65.00

Van Duzer, Willamette Valley, OR

\$68.00

MERLOT ²

McManis Family Vineyards, Lodi, CA

AVAILABLE OPTIONS

\$10.00

\$40.00

Montes, Valle Del Colchagua, Chile

AVAILABLE OPTIONS

\$12.00

\$48.00

CABERNET SAUVIGNON ⁹

Lapostolle Casa, Rapel Valley, Chile

AVAILABLE OPTIONS

\$10.00

\$40.00

Hedges Family Estate, Red Mountain, WA

\$52.00

Durant & Booth, Napa Valley

\$60.00

B.R. Cohn, North Coast, CA

AVAILABLE OPTIONS

\$13.00

\$52.00

Turnbull, Napa Valley

\$105.00

Paul Hobbs Crossbarn, Sonoma

\$88.00

Groth, Napa Valley

\$125.00

Caymus, Napa Valley

\$165.00

Josh Phelps Grounded, CA

\$315.00

INTERESTING REDS 6

Machete, Orin Swift, Syrah-Petite Sirah Blend, CA	\$100.00
Abstract, Orin Swift, Grenache Blend, CA	\$85.00
Inkblot, Michael David Winery, Cabernet Franc, Lodi, CA	\$95.00
Seghesio, Zinfandel, Sonoma County, CA	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Viña Cobos Felino Malbec, Mendoza, Argentina	\$65.00
Monrosso Rosso Toscana, Tuscan Blend, Italy	AVAILABLE OPTIONS
	\$11.00
	\$44.00

VODKA 7

Belvedere	\$14.00
Chopin	\$13.00
Grey Goose	\$12.00
Haku	\$12.00
Ketel One	\$12.00
Tito's	\$11.00
Wheatley	\$10.00

GIN 9

Aviation	\$11.00
Bombay Dry	\$10.00
Bombay Sapphire	\$12.00
Botanist	\$11.00
Hendrick's	\$12.00
Nolet's	\$12.00
Plymouth	\$12.00
Roku	\$13.00
Tanqueray	\$12.00

RUM 7

Bacardi Superior	\$10.00
Captain Morgan	\$10.00
Diplomático Reserva	\$15.00
Goslings Black Seal 80	\$11.00
Mount Gay XO	\$14.00
Myers's	\$13.00
Zacapa Solera 23 Year	\$15.00

AGAVE 7

Avión Reposado	\$14.00
Casamigos	\$15.00
Corazón	\$10.00
Carreta de Oro	\$11.00
Don Julio	\$13.00
Patrón	\$14.00
Ilegal Joven	\$15.00

UNITED STATES 11

Angel's Envy Bourbon, Louisville, KY	\$13.00
Basil Hayden's, Nelson County, KY	\$14.00
Buffalo Trace Bourbon, Frankfort, KY	\$12.00
Bulleit Rye, Lawrenceburg, KY	\$12.00
Four Roses Small Batch Bourbon, KY	\$12.00
Four Roses Yellow Label, KY	\$10.00
Jack Daniel's, Lynchburg, TN	\$12.00
Knob Creek Rye 100, Clermont, KY	\$12.00
WhistlePig 10 Rye, VT	\$16.00
WhistlePig Piggieback 6 Year	\$14.00
Woodford Bourbon, KY	\$13.00

CANADA 1

Crown Royal, Toronto, Ontario

\$12.00

IRELAND ¹

Jameson, Dublin

\$11.00

SCOTLAND BLENDS ⁴

Compass Box Peat Monster

\$14.00

Famous Grouse

\$11.00

Dewar's 12, Aberfeldy

\$13.00

Johnnie Walker Black, Ayshire

\$14.00

HIGHLANDS ³

Dalmore Portwood Reserve, Alness

\$16.00

Glenmorangie 10, Ross-Shire

\$14.00

Oban 14 Year

\$15.00

SPEYSIDE ²

The Macallan 12 Year

\$15.00

The Macallan Fine Oak 15 Year

\$21.00

CAMPBELTOWN ²

Laphroaig 10 Year

\$14.00

Laphroaig 16 Year

\$17.00

COCKTAIL ¹

Espresso Martini

\$12.00

CORDIALS ⁹

Amaretto

\$8.00

Baileys

\$8.00

Campari

\$8.00

Chartreuse

\$9.00

Grand Marnier

\$9.00

Kahlúa	\$8.00
Sambuca	\$8.00
Tawny Port 10 Year	\$12.00
Tawny Port 20 Year	\$12.00

BRANDY & COGNAC 3

Hennessy VS	\$13.00
Meukow VSOP	\$11.00
Rémy Martin VSOP	\$14.00

DESSERT 4

Fried Pies	\$6.00
seasonal fruits, bourbon sanding sugar	
Buttermilk Chess Pie	\$7.00
homemade caramel drizzle, smokey bacon	
Donut Bread Pudding	\$8.00
warm fruit compote	
Flourless Chocolate Torte	\$8.00
berries, whipped white chocolate	

FOOD 7

Buratta & Toast	\$7.00
H&H honey, Georgia peaches, whipped goat cheese	
Duck Fat Frites	\$7.00
grated comté cheese, lemon & garlic aioli, classic ketchup	
Cheeseburger	\$8.00
american cheese, caramelized onion aioli	
Pretzel Charcuterie	\$10.00
assortment of salami & cheese, mustard aioli	
Grilled Oysters	
cajun bacon butter, farmers bread	
Charred Bone Marrow	\$8.00
raisin chutney, toast	
Chicken Wings	\$12.00
buttermilk dressing, hoisin bbq	

LIQUORS + MIXER 6

Wheatley Vodka

Bacardi Silver Rum

Captain Morgan Rum

Bombay Dry Gin

Corazon Blanco Tequila

Four Roses Bourbon

WINES 5

Chamisal Vineyards Chardonnay

Lapostolle Cabernet Sauvignon

Deloach Vineyards Pinot Noir

Castello del Poggio Pinot Grigio

Gambino Vini Sparkling Brut

LAST BITES 3

STRAWBERRY ICE BOX CAKE

\$8.00

Mascarpone, Graham Cracker Crust

DONUT BREAD PUDDING

\$8.00

Glazed, Milk Chocolate

PEACH TART

\$8.00

Local Stone Fruit, Vanilla Bean Cream
