

Restaurant 356

1 Porsche Dr 30354-1654 · +17702904356 · Updated: Jan 14, 2026

[View online menu](#)



SPARKLING 4

Prosecco, Castello Del Poggio, Veneto, Italy	AVAILABLE OPTIONS
	\$12.00
	\$50.00
Brut Rosé, Faire La Fête, Crémant de Limoux, France	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Blanc de Blanc, Schramsberg, North Coast, California	AVAILABLE OPTIONS
	\$22.00
	\$100.00
Champagne, Beau Joie Brut, Epernay, France	\$150.00

WHITE 8

Riesling, Schloss Vollrads, Rheingau, Germany	AVAILABLE OPTIONS
	\$15.00
	\$70.00
Dry Riesling, Dr. Loosen "Red Slate" Mosel, Germany	AVAILABLE OPTIONS
	\$12.00
	\$55.00
Chardonnay, Jordan, Russian River, California	AVAILABLE OPTIONS
	\$18.00
	\$80.00
Sauvignon Blanc, Domaine Ciringa "Fosilini Breg" Podravje, Slovenia	AVAILABLE OPTIONS
	\$16.00
	\$70.00
Chablis, William Fèvre, Chablis, France	AVAILABLE OPTIONS
	\$16.00
	\$70.00
Rosé, La Fête du Rosé, Bandol, France	AVAILABLE OPTIONS
	\$14.00
	\$60.00
Viogner, Anne Pichon "Sauvage" Côtes du Ventoux, France	\$80.00

Sauvignon Blanc, Merry Edwards, Russian River, California

\$135.00

RED 8

Blaufränkisch, Markus Altenburger "Vom Kalk" Burgenland, Austria	AVAILABLE OPTIONS
	\$18.00
	\$75.00
Shiraz Yalumba "The Guardian" Eden Valley, Australia	AVAILABLE OPTIONS
	\$12.00
	\$50.00
Dornfelder, P.J. Valckenberg, Rheinhessen, Germany	AVAILABLE OPTIONS
	\$11.00
	\$45.00
Malbec, Bodega Noemia "A Lisa" Patagonia, Argentina	AVAILABLE OPTIONS
	\$16.00
	\$65.00
Red Blend, Chaos Theory, Napa Valley, California	AVAILABLE OPTIONS
	\$24.00
	\$105.00
Châteauneuf-du-Pape, Château Mont-Redon, Rhône Valley, France	\$110.00
Cabernet Sauvignon, Lancaster Estate, Alexander Valley, California	\$115.00
Pinot Noir, Morgan Winery "Double L" Santa Lucia Highlands, California	\$125.00

COCKTAILS 6

356 Old Fashioned	\$16.00
barrel rested bourbon, angostura bitters, luxardo cherry	
917 Old Fashioned	\$16.00
brown butter fat washed bourbon, angostura bitters, luxardo cherry	
Garden Tonic	\$16.00
gin, cucumber-herb simple syrup, elderflower tonic, lime	
Peach Margarita	\$16.00
Reposado tequila, peach puree, simple syrup, lime	
Strawberry Thyme Mule	\$16.00
Vodka, strawberry puree, thyme simple syrup, ginger beer, lime	
Prosecco Flower	\$16.00
St. Germain, hibiscus simple syrup, prosecco	

THE DESIGNATED DRIVER 3

The Green Light	\$14.00
Seedlip non-alcoholic spirit, kiwi puree, simple syrup, club soda	
Rubystar Refresher	\$14.00
Seedlip non-alcoholic spirit, watermelon puree, simple syrup, basil leaves, club soda	
Bitburger Drive [Non-Alcoholic]	\$8.00
Pilsner, Germany, 12 oz., 0.0%	

LOCAL BREWERIES 4

Arches Brewing	\$8.00
Lloyd's Light, Hapeville, GA, 3.8% abv	
Sweetwater 420	\$8.00
Extra Pale Ale, West Midtown, GA, 5.7%	
New Realm Tropic Dream	\$8.00
Fruited Wheat, Old Fourth Ward, GA, 5%	
Three Taverns Night on Ponce	\$8.00
IPA, Decatur, GA, 7.5%	

AUTHENTIC GERMAN BEERS 4

Hefe Weissbier, Weihenstephaner	\$8.00
Hefeweizen, Freising, Germany, 5.4%	
Original Munich Lager, Paulaner Brewery	\$8.00
Pale Lager, Germany, 4.9%	
Doppelbock, Ayinger Celebrator	\$8.00
Germany, 8.2%	
Bitburger	
Pilsner, Germany, 4.8%	

DESSERTS 3

Apple Delight	\$14.00
Dulcey mousse, granny smith compote, cardamom cake, apple cider caramel, rosé apple gel flower	
Poached Pear	\$12.00
Pear, spiced graham pecan crumble, vanilla cream, pomegranate, gold flake	
Sweet Potato Log	\$13.00
Sweet potato cake, pumpkin cremeux, mascarpone cremeux, candied pepitas, cinnamon orange tuille	

BEVERAGES 3

Château Les Justices, Sauternes, France, 2017	\$14.00
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Smith Woodhouse 20 Year Old Tawny Port, Douro, Portugal

\$15.00

Espresso Martini

\$14.00

Black Leaf Vodka, espresso, LS Cream Liqueur

SMALLS7

Red Leaf Caesar Salad

\$16.00

cornucopia red leaf lettuce, asiago caessar dressing, anchovy-garlic butter croutons, parmesan crisp

Watermelon Salad

\$14.00

local watermelon, sweet pickled watermelon rind, feta cheese, lime vinaigrette, mint

Summer Salad

\$16.00

cornucopia farm greens, smoked peach vinaigrette, pickled shallots, asher blue cheese, candied pecans

Tuna Tartare

\$26.00

sushi grade tuna, spicy mayo, avocado, cucumber, red onion, crispy wonton, sweet soy glaze

Caviar Deviled Eggs

\$20.00

osetra caviar, potato chip, chive

Charcuterie and Cheese

\$36.00

chefs' selection of cured meats and local cheese, pickled vegetables, seasonal compote, grilled bread

Soup of the Day

\$13.00

House made daily selection

MAINS7

Zucchini and Chickpea Fritters

\$26.00

marinated mozzarella, heirloom tomato vinaigrette, ricotta, basil

Black Garlic Molasses Glazed Salmon

\$38.00

corn puree, grilled asparagus, fresh plums

Watsonia Farm Peach Barbecue Chicken

\$34.00

grilled leg quarter, Watsonia Farm peaches, sweet potato fondant, collard green slaw

Pork Loin Wiener Schnitzel

\$36.00

braised red cabbage, warm potato salad, mustard sauce, lemon

Lobster Cavatelli

\$34.00

saffron-blood orange butter, heirloom tomatoes, garlic tarragon, parmesan

Steak Frites*

\$45.00

8oz filet with steak sauce, chimichurri or asher blue

356 Burger*

\$32.00

8 oz Stone Mountain Cattle burger, roasted garlic aioli, vidalia onion jam, havarti, bacon

DESSERT MENU3

Chocolate Pistachio Mousse Cake	\$14.00
chocolate mousse, pistachio praline, cherries, chocolate cake	
Amaretto Cheesecake	\$13.00
spiced almond cookie crumble, peach, raspberry	
Strawberry Mascarpone Tart	\$12.00
mascarpone mousse, strawberry jam, watermelon gelee	

SIDES 5

Macaroni and Cheese	\$12.00
parmesan, manchego, cheddar, breadcrumbs	
Summer Vegetable Ratatouille	\$12.00
sautéed summer vegetables	
Roasted Fingerling Potatoes	\$12.00
tossed in freshly chopped herbs	
Grilled Asparagus with Parmesan and lemon	\$12.00
French Fries	\$6.00