

Apres Diem

931 Monroe Dr NE Ste C103 30308-1793 · +14048723333 · Updated: Jan 14, 2026

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BRUNCH 4

Yogurt & Granola	\$7.00
with seasonal fruit, honey	
French Toast A La Diem	\$9.00
egg-dipped french bread, fresh fruit, maple syrup, powdered sugar	
Sautéed Scallops And Shrimp	\$12.00
cream cheese & cheddar grits, biscuit	
Cubano Black Beans & Rice	\$10.00
two eggs over medium, fried plantains, tomato sauce	

BELOW SERVED WITH SIDE SALAD AND FRUIT 2

Omelette Americano	\$10.00
three-egg omelette with bacon & cheddar cheese, roasted potatoes & biscuit	
Lobster Scramble Sandwich	\$13.00
scrambled eggs, shiitake mushroom, spinach, tomato, croissant	

BELOW SERVED WITH POTATOES AND FRUIT 4

Crab Cake Benedict	\$13.00
crab cakes, poached eggs, spinach, hollandaise, English muffin	
Huevos Espanola	\$9.00
eggs scrambled with sautéed chorizo, jalapeño, tomato, onion, cheddar cheese, biscuit	
Fresh Herb Omelette	\$9.00
goat cheese, fresh chives, tarragon, oregano, soysage & biscuit	
Mon Sandwich	\$10.00
build your own sandwich with scrambled eggs & one item from each: fresh croissant or English muffin; sausage, bacon, soysage; cheddar, provolone	

APPETIZERS 11

Baba Ghanou	\$9.00
roasted eggplant, tahini sauce, lemon and garlic; served with seasonalvegetables and pita bread	

Roasted Garlichummus	\$9.00
puréed chickpeas, roasted garlic, olive oiland tahini sauce; served with seasonalvegetables, olives, pita bread	
Combo	\$10.00
half-order of both hummusand baba ghanouj	
Fried Calamari	\$10.00
hand-dipped and breaded, served withspicy marinara sauce	
Crab Cakes	\$11.00
breaded, pan-seared, served withartichoke-basil tartar sauce	
Avocado Split	\$8.00
whole avocado, caesar dressing,mixed greens garnish	
Brie & Baguette	\$10.00
toasted, soft well-aged cheese, seasonal fruitand vegetables, toasted baguette	
Pâté	\$11.00
truffle pâté served with seasonal vegetables, cornichons, toasted baguette	
Fruits and Fromage	
assorted, imported and local cheese, seasonal fruit, toasted baguette	
Soup Du Jour	AVAILABLE OPTIONS
homemade to match the season; ask your serve	Cup: \$4.00
	Bowel: \$7.00
Bagel & Lox	\$10.00
toasted bagel, smoked salmon, tomatoes, capers, red onion, cream cheese on the side	

SANDWICHES 8

Turkey	\$10.00
sliced turkey breast, smoked gouda, apple-wood smoked bacon, avocado and mango chutney on toasted sourdough	
Gyro Wrap	AVAILABLE OPTIONS
Wrapgrilled lamb, lettuce, tomato and homemade tzatziki sauce in a toasted pita wrap	\$10.00
	Add feta cheese: \$2.00
Grass-fed Angus Burger	\$13.00
angus burger, swiss cheese, nuskey bacon, sautéed onions, mayo on a toasted bun	
Salmon Ciabatta	\$13.00
grilled salmon, lettuce, tomato, grilled onion, sun-dried tomato mayo on ciabatta	
Grilled Chicken	\$10.00
sage-marinated chicken, goat cheese, arugula, grilled onion, roasted red pepper on ciabatta	

Roasted Portobello	\$10.00
portobello mushroom, eggplant, roasted red pepper, feta cheese, lettuce, tomato, grilled onion, sun-dried tomato mayo on focaccia	
Veggie Sandwich	\$10.00
hummus, avocado, roasted red pepper, arugula, cucumber, pepperoncini, goat cheese on ciabatta	
The French Connection	\$12.00
albacore tuna, kalamata olive, green bean, boiled egg, arugula, tomato, olive oil, lemon juice on ciabatta	

SALADS 5

Salad Niçoise	\$15.00
grilled tuna steak, kalamata olive, hard-boiled egg, tomato, french green bean, red pepper, rice, anchovy (optional), mixed greens, white-balsamic vinaigrette	
Hail Caesar	\$9.00
chopped romaine, parmesan, house-made croutons, tossed with caesar dressing	
After Greece	\$12.00
romaine, watercress, fresh mint, feta cheese, red onion,kalamata olive, tomato, herb balsamic vinaigrette	
Spinach Salad	\$11.00
gorgonzola, raisins, walnuts, citrus vinaigrette	
Baby Arugula	\$10.00
pistachio, cherry tomato, sun flower vinaigrette	

SIDES 12

Hot Biscuit	\$2.00
One Egg	\$2.50
Roasted Potatoes	\$3.00
Cheese Grits	\$3.00
Fresh Fruit	\$2.50
English Muffin	\$2.50
Toasted Bagel	\$2.50
Two Eggs	\$4.00
Croissant	\$3.50
Sausage	\$3.50
Bacon	\$3.50
Soysage	\$3.00

HAIR OF THE DOG 7

Breakfast Of Champions	\$8.00
Guinness Stout, Jameson, smokey bloody mix, spicy-seasoned rim, veggie kabob, pint over rocks	
Ciao Bella	\$8.00
Prosecco, St. Germain, fresh lemon juice, berry-garnished wine glass	
Tuscan Icepick	\$8.00
Citron vodka, sweet tea, lemon juice, over rocks	
Manmosa	\$8.00
Hoegaarden, Stoli Oranj, Cointreau, fresh orange juice, pint over rocks	
La Poire Perfection	\$9.00
Prosecco, Grey Goose La Poire, pear nectar, wine glass	
Ugly Maria	\$9.00
Herradura Blanco, Corona, spicy bloody mix, veggie kabob, pint over ice	
L'Orange	\$8.00
Grand Marnier, vodka, Orangina, over rocks	

ENTRÉES 5

Trout	\$22.00
seared crispy, red pepper & tomato jam	
Pork Tenderloin	\$22.00
apple demi glacé	
Beef Short Rib	\$24.00
braised with tamarind au jus	
French-cut Chicken	\$22.00
demi glacé, cherry tomato salsa	
Beef Tenderloin	\$25.00
grilled tenderloin, cipollini onion, pancetta, red wine au jus	

PASTAS 4

Salmon Farfalle	\$16.00
sautéed salmon, mushroom, roma tomato, zucchini, peas, sambuca-thyme cream sauce with bow-tie pasta	
Seafood Linguini	\$17.00
mussels, scallops, shrimp and fresh basil, white wine, tomato base sauce	
Seasonal Ravioli	\$16.00
sautéed kale, parmesan, seasonal sauce, ask for ravioli details	

Rigatoni	\$16.00
grilled chicken, dried chorizo, broccolini, cherry tomato, garlic, white wine & cream	

STARTERS 15

Baba Ghanouj	\$9.00
roasted eggplant, tahini sauce, lemon and garlic; served with seasonal vegetables and pita bread	

Roasted Garlic Hummus	\$9.00
puréed chickpeas, roasted garlic, olive oil and tahini sauce; served with seasonal vegetables, olives, pita bread	

Combo	\$10.00
half-order of both hummus and baba ghanouj	

Fried Calamari	\$10.00
hand-dipped and breaded, served with spicy marinara sauce	

Crab Cakes	\$11.00
breaded, pan-seared, served with artichoke-basil tartar sauce	

Avocado Split	\$8.00
whole avocado, caesar dressing, mixed greens garnish	

Tomato Montrachet	\$9.00
house-made tomato sauce topped with herb goat cheese, served with baguette for dipping	

Brie & Baguette	\$10.00
toasted, soft well-aged cheese, seasonal fruit and vegetables, toasted baguette	

Pâté	\$11.00
truffle pâté served with seasonal vegetables, cornichons, toasted baguette	

Fruits And Fromage	
assorted, imported and local cheese, seasonal fruit, toasted baguette	

Soup Du Jour	AVAILABLE OPTIONS
homemade to match the season; ask your server	Cup: \$4.00
	Bowl: \$7.00

Toasted Goat Cheese	\$10.00
breaded, pan-seared, served with Sriracha glaze, honey-mustard glaze and baguette	

Lobster Crostini	\$13.00
crispy ciabatta bread topped with lobster, spinach, shiitake mushrooms, tomatoes, shallots, white wine-butter sauce	

Cold Plate	\$14.00
assorted Patak meats, hard cheese, cornichons, dijon mustard, dry roasted garlic, toasted baguette	

Mussels	
spicy black mussels steamed in Sweetwater GA Brown Ale, pepper flakes, garlic, basil, cream, toasted baguette for dipping. Add french fries (Belgian style) \$3	

BREAKFAST 1

Rise And Shine	\$9.00
two eggs scrambled served with bacon, fruit and a bage	

COFFEE 13

Espresso	\$2.50
the real italian coffee	
Une Noisette	\$3.00
single espresso, milk froth topper	
Café Latte	\$3.50
single espresso, steamed milk	
Cappuccino	\$3.50
espresso, steamed milk, milk froth & cinnamon topper	
Mochaccino	\$4.00
espresso, steamed chocolate milk, milk froth & chocolate topper	
Mochaccino Blanc	\$4.50
espresso, white chocolate, steamed milk, milk froth topper	
Café Au Lait	\$4.50
French-style cup, double espresso, steamed milk to add on the side	
Mocha Au Lait	\$5.00
French-style cup, double espresso, steamed chocolate-milk to add on the side	
Café Affogato	\$6.00
single espresso poured over vanilla ice cream	
Hot Chocolate	\$4.00
French-style cup, steamed chocolate milk, whipped cream	
White Gold	\$4.00
French-style cup, steamed milk, honey on the side	
Chai Latte	\$4.50
Cabbagetown-spiced chai tea, steamed milk, milk froth topper	
House Coffee	\$2.50

BEVERAGES 6

Fresh Orange or Grape Fruit Juice	\$4.00
Orangina	\$3.50
San Pellegrino	\$3.50
Panna	\$3.50

Bottled Coca-Cola	\$3.00
Lemonade	\$3.00

DAILY SPECIALS 5

Monday - Blackened Balsamic Chicken Wrap	\$10.00
mixed greens, tomato, goat cheese with honey balsamic dressing	

Tuesday - Homemade Burrito	\$10.00
chef's choice w/ side salad	

Wednesday - BBQ Sandwich	\$9.00
with coleslaw on ciabatta, ask your server for this week's protein	

Thursday - Bacon, Lettuce, Tomato, Avocado Sandwich	AVAILABLE OPTIONS
with side salad	\$9.00
	Add salmon: \$6.00

Friday - Fish Tacos	\$10.00
with side salad	