

Apache Cafe

64 3rd St NW 30308-1035 · +14044902410 · Updated: Jan 14, 2026

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APPETIZERS 2

Hummus Platter	\$9.00
Black Eyed Pea Hummus, Seasonal Vegetables, Toasted Pita Bread	
Apache Seasonal Salad	AVAILABLE OPTIONS
Mixed Green Salad, Strawberries, Shaved Carrots, Feta Cheese, Candied Pecans, Honey Vinaigrette	\$10.00
Salmon Seasonal Salad:	\$25.00

ENTREES 8

Rasta Pasta	\$26.00
Savory Alfredo-Style Pasta Dish with Chicken	
Salmon Mac & Cheese	\$22.00
Salmon Filet served with creamy baked Mac & Cheese	
Classic Steak	\$38.00
12oz T-Bone Steak, Creamy Yukon Mashed Potatoes, Side Garden Salad	
Lollipop Lamb Chops	\$32.00
Lollipop-Style Lamb Chops, Creamy Yukon Mashed Potatoes & Au Jus	
Southern Style Fried Chicken Plate	\$18.00
Two Boneless, Skinless Chicken Thighs, Brussel Sprouts, Creamy Yukon Mashed potatoes & Pecan Honey	
Fish and Grits	\$19.00
Corn Meal Dusted Catfish, Geechie Boy Blue Grits, Heirloom Tomato & Pepper Gravy	
Hot Chicken Sandwhich	\$15.00
Deep Fried Chicken Thigh, Kashmiri and Cayenne Pepper Sauce, Toasted Bun, House Pickles, Mayo. Served with a side of Fries	
Sunday Supper Tacos	\$16.00
Slow Braised Pot Roast, Queso Dip, Roasted Corn, Vine Ripe Tomatoes, Fresh Jalapeños, Cilantro	

BRUNCH MENU 10

Salmon Mac & Cheese	\$22.00
Salmon Fillet served with creamy baked Mac & Cheese	
Steak & Eggs	\$38.00
12oz T-Bone Steak served with breakfast potatoes and a side of eggs	

Apache Seasonal Salad	\$10.00
Mixed Green Salad, Strawberries, Shaved Carrots, Feta Cheese, Candied Pecans, Honey Vinaigrette	
Chicken & Waffles	\$16.00
Classic Malted Belgian Waffle, Two Fried Chicken Thighs, Maple Drizzle	
Avocado Toast	\$10.00
Vine Ripe tomatoes, Pickled Onion, Fried Egg, Bacon Crumble	
Lamb Chops Eggs Benedict	\$32.00
Lollipop Lamb Chops, Toasted Brioche, Fried Egg, Hollandaise, Skillet Potatoes	
Fish & Grits	\$18.00
Cornmeal Dusted Catfish, Geechie Boy Blue Grits, Heirloom Tomato & Pepper Gravy	
Spicy Breakfast Sandwich	\$15.00
Fried Hot Chicken Thigh, Lettuce, Tomato, Mayo, Fried Egg, Seeded Bun, Skillet Potatoes	
Chilaquiles	\$12.00
Tortilla Chips, Braised Pot Roast, Smoked Tomato Salsa, Shredded Iceberg, Jalapeños, Cilantro, Cotija Cheese, Fried Egg	
Hong Kong Style French Toast	\$13.00
Deep Fried Brioche, Cinnamon, Fresh Berries, Maple Drizzle, Chantilly Cream	

SPOTLIGHT DRINKS 8

Long Island	\$11.00
Casa Miga Margarita	\$15.00
Mimosa	\$8.00
Blue Mfer	\$10.00
Sex on the Beach	\$11.00
Hennessy Margarita	\$15.00
Ciroc Punch	\$15.00
Bob Marley	\$11.00