

Fia Restaurant

3600 Piedmont Rd NE 30305-1416 · 14048691100 · Updated: Jan 14, 2026

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SALADS & APPETIZERS 17

Wood-Fired Hummus

Charred Sweet Onion, Toasted Pine Nut, Lavash Cracker

Wedge Salad

Tomato Pesto, Blue Cheese Mousse, Bacon, Pecans

Caesar Salad

Baby Romaine, Parmesan Cheese, Boquerones

Vidalia Onion & Fennel Soup

Chili Oil, Chives

Pan Seared Potato Gnocchi

Beurre Monte, White Truffle, Thyme, Parmesan

Beet & Burrata

Sherry Balsamic Vinaigrette, Basil Oil, Pickled Onions, Toasted Pistachios

Grilled Ciabatta

Tomato Rubbed, Chimichurri

Pork Belly

Jack & Coke Glaze, Heirloom Grits

Charred Octopus

Roasted Red Pepper, Artichoke, Olives, Capers, Lemon, Olive Oil

Grilled Meatballs

Coconut & Mint Chutney

Spicy Shrimp Saganaki

Diabolia Sauce, Pernoid, Feta

Warm Goat Cheese & Tomato Tartlet

Arugula, Basil

Sautéed Jumbo Asparagus

Speck Ham, Poached Egg, Lemon Butter, Parmesan Cheese

Marinated Olives

Rosemary, Thyme, Olive Oil, Orange

Mr. B. Spiced Nuts

Grilled Giant Prawn

Orange, Grapefruit, Mircogreens

Chicken Liver Pate

Pickled Vegetables, Ciabatta, Honey

ENTREES 5

Spicy Pork Sausage Spaghetti

Calabrian Chili,Parmesan Cheese, Basil

Pan Seared New England Scallops

Saffron Risotto, Artichoke, Oven Roasted Tomato, Basil

Mushroom & English Pea Risotto

Parmesan Cheese, Olive Oil

Braised Lamb Shank

Saffron Orange Basmati Rice, Almonds, Raisins, Tomato Onion Gravy

Giant Prawn Coconut Curry

Saffron Orange Basmati Rice

FROM THE FIA WOODFIRE GRILL 11

14oz Prime Ribeye

Chimichurri

Whole Branzino

Fennel-Citrus Salad

Bone-in Short Rib

Lentil Sauce, Basmati Rice, Almonds, Raisins

Faroe Island Salmon

Capers, Lemon Butter Sauce

Lamb Chops

Coconut & Mint Chutney

Bell & Evans Moroccan Chicken

Saffron Orange Basmati Rice, Almonds, Raisins, Tzatziki

8oz Center Cut Filet

Cognac Peppercorn Sauce

Tomahawk Pork Chop

Honey Soy Glaze, Mango Pineapple Salsa, Fennel - Apple Slaw

A-5 New York Strip Wagyu 14 oz

White Truffle Butter

Mr. B. Burger

Wagyu, Lettuce, Tomato, Pickled Red Onions, Bacon Jam, Tillamook Cheddar

Seared Duck Breast

Caramelized Apples, Glazed Carrots, Duck Jus, Blackberry Conserve

SHAREABLE SIDES 5

Crispy Brussels Sprouts

Pear Gastrique

Spicy Garbanzo Bean Stew

Onion, Garlic, Tomato, Cilantro

Fingerling Potatoes

Rosemary Oil, Grated Parmesan, Chive

Grilled Broccolini

Olive Oil, Lemon Juice

Grilled Jumbo Asparagus

Olive Oil, Lemon Juice

DESSERTS 7

Chocolate Truffle Mousse Torte

Raspberry Sauce

Vanilla Creme Brulee

Seasonal Berries

Goat Cheese & Local Honey Panna Cotta

Strawberry & Black Pepper Compote

Sorbets & Gelatos

Seasonal Selection

Bananas Foster

Vanilla Ice Cream

Key Lime Tart

Raspberry Sauce

Caramelized Apples

Cinnamon, Apple Brandy, Candied Pecans, Vanilla Ice Cream

SPECIALTY COCKTAILS 13

Mr. B Gin and Tonic

Genepy, Lime Infused Gin, Indian Tonic

El Búho

Reposado Tequila, Grapefruit, Lime, Cinnamon, Soda

Gin Gin Gimlet

London Dry & Old Tom Gins, Campari, Salted Lime Cordial

Cosmopolitan

Meyer Lemon Vodka, Cointreau, Lime, Cranberry Citrus Cordial

Coconut Pecan Old Fashioned

Coconut Washed Bourbon, Spiced Pecan Demerara (Contain Nuts), Bitters

Old Ivy

Rye Whiskey, Cynar, Maraschino, Dry Vermouth, Celery Bitters

"Dirty" Martini

Vodka, Italian Vermouth, Olives

HIMALAYAN BLUE

London Dry Gin, Cointreau, Lillet Blanc, Lemon

29 - K

Mezcal, Roasted Jalapeno, Tajin, Lime

Le Frenchie

Tanqueray Sevilla Orange, Prosecco, Lemon, Triple Sec

Hillary's Step

La Gritona, Cointreau, Lime

Base Camp

Vodka, Rose Nectar, Grapefruit

The Better Half

Mezcal, Grapefruit, Lemon, Bitters

SPARKLING 2

Prosecco Brut,La Furlan, Cuvee Beatrice, IT

Sparkling Rose, Leo Hillinger, Secco Rose, AT NV

ROSÉ 1

Chateau St. Honore, Provence, FR 2021

WHITE 7

SAUVIGNON BLANC, Loveblock, Marlborough, NZ 2021

CHARDONNAY, Buoncristiani, "Osso Anna", Napa Valley, CA 2016

PINOT GRIS, Left Coast, "The Orchard", Willamette Valley, OR 2019

PINOT GRIGIO, Sants Marina, Provencia Di Pavia, IT 2019

SANCERRE, Matthias Roblin, Loire Valley, FR 2021

RIESLING, Tegernseerhof, Wachau, AT 2018

Chardonnay

Oppidum, Languedoc, FR 2020

RED 6

PINOT NOIR, Whole Cluster, Willamette Valley,, OR 2021

CABERNET SAUVIGNON, Katherine Cab, Alexander Valley, CA 2018

MALBEC, Zuccardi 'Serie A' Valle de Uco, AR 2018

MERLOT, Matanzas Creek Winery, Alexander Valley, CA 2019

CHIANTI, Bindi Sergardi, La Boncia, IT 2020

Red Blend

Venge, Scout's Honor, Napa Valley, CA 2021

BOTTLES & CANS 8

ALLAGASH WHITE, Belgian-Style Witbier, Maine

CREATURE COMFORTS Tropicalia IPA, Georgia

SWEETWATER 420 Extra Pale Ale, Georgia

STELLA ARTOIS, Pilsner, Belgium

BELLS AMBER, American Amber Ale, Michigan

GUINNESS DRAUGHT, Stout, St. James Gate, Dublin, Ireland

SCOFFLAW, Basement IPA, Atlanta, GA

JAI ALAI IPA, Cigar City, Florida

MAINS 6

Maple Bourbon French Toast

Strawberries, Georgia Pecans

Eggs Benedict

Rosemary Ham or Spinach, Poached Eggs, English Muffin, Hollandaise

Burgess Breakfast

Two Eggs Any Style, Rosemary Breakfast Potatoes, Smoked Sausage or Bacon

Spiced Eggs in Purgatory

Spicy Tomato Stew, Farm Egg, Parmesan Cheese. Add Bacon or Sausage for additional charge

Pork Belly

Braised & Glazed Belly, Poached Egg, Heirloom Grits

Asparagus With Poached Egg

Rosemary Ham, Poached Egg, Hollandaise Sauce, Parmesan Cheese

SIDES 8

Bacon

Pork Sausage

Breakfast Potatoes

Seasonal Fruit Bowl

Assorted Cereal

Croissant

Muffin

Sourdough Toast

BEVERAGES 3

Fresh Squeezed Juice to Order

Florida Orange Juice, Ruby Red Grapefruit

La Colombe Coffee

La Colombe Latte / Cappucino