

Gocha's
BREAKFAST BAR



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We do use the whole loaf of bread, including end pieces. We use parsley and green onions, as garnish on most menu items.

Please be advised that the food prepared here may contain these ingredients and we cannot guarantee that any of our products are safe to consume if you are allergic to: milk, eggs, wheat, soybean, Peanuts, tree nuts, fish, and shellfish

STARTERS & SMALL PLATES	<p>Trio \$33.95 1/2 Krunchtastic, 1/2 chicken n waffle, 1/2 shrimp n grits with a Betta Than Yo Mamma biscuit, garnished with parsley & green onions. *!</p> <p>Fried Green Tomatoes \$12.95 Perfectly fried green tomatoes sprinkled with feta cheese and served with special house sauce, garnished with parsley. *</p> <p>Salmon Grit Cake \$11.95 Salmon bite over decadent fried golden brown grit cake topped with jalapeño, cheese, and mushroom garlic cream sauce, garnished with parsley and green onions. *!</p> <p>Shrimp Grit Cake \$11.95 Decadent fried golden brown grit cake topped with jalapeños, white cheddar cheese, and sautéed shrimp along with Gocha's creamy herb sauce, garnished with parsley and green onions. *!</p> <p>Buffalo Cauliflower Wings \$11.95 Fried cauliflower wings tossed in house-made sauce, garnished with house seasoning, parsley and green onions, served with ranch dressing. *</p> <p>1/2 Chicken & Waffle \$10.95 Half portion of chicken and waffles with strawberries, blueberries, vanilla bean, and powdered sugar.</p>	<p>1/2 Shrimp & Grits \$11.95 Half order of shrimp n grits with a honey-buttered biscuit, garnished with parsley and green onions. *!</p> <p>1/2 Krunchtastic (French Toast) \$10.95 Half order of crunchy battered French toast with mixed berries, powdered sugar, and our house vanilla bean sauce.</p> <p>Crab Cake Appetizer \$13.95 Jumbo lump crab meat drizzled with house-made dill tartar sauce, served on a bed of mixed greens. *!</p> <p>4 Cheese Impossible Empanadas \$12.95 Two empanadas stuffed with Impossible Meat, seasoned breakfast potatoes, peppers and onions, and four cheeses (mozzarella, parmesan, feta, and white cheddar). Served with sriracha aioli dipping sauce. *</p> <p>Honey Hot Salmon Bites \$12.95 Five perfectly cooked salmon pieces seasoned with our classic spice mix, battered, fried, tossed in our signature honey hot sauce, and served on a bed of mixed greens. *</p> <p>Jalapeño Frittata Bites \$11.95 Fluffy eggs mixed with spinach, red peppers, jalapeños, and feta cheese, baked, then battered and fried to perfection. (5 pieces) *</p>
	<p>Grilled Steak Skillet \$22.95 Grilled steak, red potatoes, red and green peppers, onions, over medium egg, topped with mushroom garlic cream sauce, garnished with parsley and green onions, served with choice of toast or signature biscuit. *!</p> <p>Grit Bowl \$14.95 House creamy grits, scrambled eggs, white cheddar cheese, and choice of applewood pork bacon, chicken sausage, or pork sausage, topped with fried onions, garnished with parsley. *!</p> <p>Lump Crab Skillet \$28.95 Fresh lump crab, red potatoes, peppers, and onions, topped with an over medium egg, garnished with parsley, green onions, and dill tartar sauce, served with choice of toast or signature biscuit. *!</p>	<p>Hash Brown Bowl \$16.95 Crispy hash browns, spinach, quinoa, choice of egg, white cheddar cheese, and choice of candied applewood pork bacon, chicken sausage, or pork sausage, garnished with parsley. *</p> <p>Black Bean Energy Bowl \$18.95 Potatoes, green peppers, & onions, tofu, black bean salsa, avocado, drizzled with vegan chipotle sauce, tortilla crumbles, green onions, and parsley. *!</p> <p>Gulf Shrimp Skillet \$23.95 Gulf shrimp on a bed of house-made potatoes with green and red peppers and onions, topped with dill tartar sauce, parsley, & green onions. *!</p> <p>Salmon Deluxe Bowl \$27.95 Cajun fried salmon served over a bed of grits, topped with grilled peppers & onions, creamy mushroom sauce, blackened shrimp, & lump crab. *!</p>

(* Parsley Garnish) (! Green onion garnish)

An auto gratuity of 20% is added to Bar Tabs, Parties of 5 or More and Checks of \$100 or More.



OMELETS	served with choice of grits or breakfast potatoes, toast, or biscuit			
	Meat Lovers Omelette Full of candied applewood pork bacon, chicken, pork sausage, and white cheddar. *! \$17.95	Veggie Omelette Fresh tomato, green and red peppers, spinach, mushrooms, and white cheddar. *! \$17.95	Seafood Omelette! Succulent shrimp, lump crab, cherry tomatoes, green onions, and Swiss cheese with salsa on top, garnished with parsley. *! \$22.95	
SIGNATURE BREAKFAST PLATES	Glynn Street Sunrise Breakfast Two eggs, grits or breakfast potatoes, toast or signature biscuit, choice of bacon, chicken sausage, or pork sausage. *! \$15.95	PANCAKES, WAFFLES & FRENCH TOAST	Buttermilk Pancakes Two fluffy buttermilk pancakes with choice of candied bacon, pork sausage, chicken sausage, or veggie sausage (+\$1). Upgrade to blueberry, strawberry (garnished with strawberry syrup), pecan (garnished with cinnamon sugar spice), or chocolate chip (+\$1). All garnished with powdered sugar. \$14.95	
	South Fulton Steak & Eggs Grilled strip steak, two eggs, grits or breakfast potatoes, served with toast or signature biscuit. *! \$22.95		Georgia Peach Stack Five fluffy pancakes topped with chilled butter, warm peach jam, and cinnamon spice. Served with warm bourbon syrup. \$14.95	
	Salmon Croquettes Two croquettes with choice of two eggs, grits or breakfast potatoes, toast or signature biscuit. *! \$15.95		Banana Berry Bliss Stack Three pancakes drizzled with hot foster sauce, topped with strawberries, bananas, vanilla bean sauce, and whipped cream. \$13.95	
	Fish & Grits Crispy fried flounder with house honey hot sauce and grits. *! \$17.95		Banana Foster French Toast Crunchy battered French toast topped with bananas foster, powdered sugar, and whipped cream. \$17.95	
	Shrimp & Grits Sautéed shrimp in Gocha's creamy herb sauce over grits, garnished with green onions and parsley, served with biscuit. *! \$19.95		Gocha's Krunch-Tastic French Toast Crunchy battered French toast with strawberries, blueberries, powdered sugar, & vanilla bean sauce. \$16.95	
	Cajun Creole Gulf Shrimp Fish & Grits Crispy flounder over grits topped with Cajun Creole sauce and gulf shrimp, garnished with parsley and green onions. *! \$28.95		Chicken & Waffle Stack Homemade waffle stack with golden fried chicken strips, strawberries, blueberries, powdered sugar, and vanilla bean sauce. \$17.95	
	Cajun Creole Lump Fish & Grits Crispy flounder over grits topped with Cajun Creole sauce and lump crab, garnished with parsley and green onions. *! \$32.95		Fresh Berry Vegan Pancakes Vegan Pancakes topped with strawberries, blueberries and powdered sugar and choice of protein. \$16.95	
	Salmon Benedict Succulent Salmon served over fried green tomatoes topped with an over easy egg drizzled with vegan chipotle sauce garnished with parsley, green onions and cherry tomatoes. *! \$26.95		Cinnamon Roll Nutella Stack Indulge in our delightful stack of cinnamon roll pancakes! The heavenly dish features three perfectly cooked pancakes, drizzled with rich Nutella designed to resemble a warm cinnamon roll, generously sprinkled with cinnamon sugar, powder sugar, topped with whip cream and finally finished with the delicious drizzle of Nutella to finish it off. \$13.95	



SALADS	Summer Salad \$19.95 Blackened salmon on lettuce with parmesan, strawberries, blueberries, raisins, avocado, tortilla chips, garlic vinaigrette, garnished with parsley. *	Tuna Salad \$15.95 House tuna on mixed greens with cherry tomatoes, raisins, parmesan, tortilla chips, garlic vinaigrette, garnished with parsley. *
	Chicken BLT Salad \$18.95 Mixed greens, cherry tomatoes, white cheddar, chicken tenders, bacon, ranch dressing, garnished with parsley. *	House Salad \$17.95 Mixed greens, feta, dried cranberries, cherry tomatoes, fried onions, served with sautéed shrimp. *
SANDWICHES, WRAPS & SLIDERS	Salmon, Egg & Cheese Croissant \$18.95 Pan-seared salmon, egg, and cheese on a flaky butter croissant, choice of fries, breakfast potatoes, or side salad. *	Southwest Salmon Burrito \$16.95 Scrambled eggs, spinach, mushrooms, roasted jalapeño, chopped salmon, black bean salsa, white cheddar cheese, chipotle sauce in spinach tortilla, served with salsa and choice of side. *
	Bacon, Egg & Cheese Croissant \$14.95 Bacon, egg, and cheese on a butter croissant, choice of fries, breakfast potatoes, or side salad. *	Shrimp & Spinach Quesadilla \$17.95 Sautéed shrimp, cheese, black bean salsa, spinach, mushrooms grilled to perfection, garnished with parsley, served with fries & salsa. *
	Chicken BLT Sandwich \$15.95 Golden chicken strips, crispy bacon, mixed greens, tomato, remoulade sauce on vegan bun, choice of fries or side salad. *	Salmon Sliders \$17.95 Salmon sliders on brioche buns with dill tartar, lettuce, tomato, red onion, served with sweet potato fries. *
	Crispy Fish Sandwich \$14.95 Crispy white fish on vegan bun, mixed greens, tomatoes, red onion, tartar sauce, choice of fries or side salad. *	Crab Cake Sliders \$19.90 Jumbo lump crab cakes on Hawaiian slider buns with remoulade, Swiss cheese, lettuce, red onion, choice of fries or side salad. *
	Gocha's Tuna Melt \$16.95 House albacore tuna salad on grilled multigrain bread with Swiss cheese, pickle spear, choice of fries or side salad. *	Impossible Sliders \$15.75 Impossible patties on grilled brioche buns with garlic aioli, lettuce, tomato, onion, dill pickle, choice of fries or side salad. *
	Chicken Wrap \$15.95 Choice of blackened salmon or six blackened shrimp on penne pasta tossed in creamy mushroom sauce with Cajun spice, topped with cherry tomatoes, parmesan cheese, green onions, and parsley. *	Gocha's Impossible Burger \$16.75 Impossible burger on vegan bun with tomato, mixed greens, onion, house aioli, pickle spear, choice of fries or side salad. *
	Garden Fresh Vegan Wrap \$16.95 Chick Pea & kale intertwined with fresh mushrooms, red, green peppers, yellow onions, veggies garlic aioli and an avocado spread. Choice of starch. *	Vegan Breakfast Classic \$15.95 A vegan bacon, egg and cheese on a gluten and vegan free bread toasted and layered with vegan bacon, creamy egg plant based scrambled eggs topped with melted vegan cheese. Choice of side. *



ON THE GO / LIGHTER FARE	Biscuit & Gravy \$10.25 Signature biscuit topped with gravy and veggie sausage crumbles, choice of grits or breakfast potatoes. Extra gravy (+\$3.95). *	KIDS MENU	Kids Grilled Cheese & Fries \$7.95 Half grilled cheese on white toast with fries. *
	Avocado Toast \$14.95 Avocado, cherry tomatoes, pickled onions, house vinaigrette, capers, cilantro on toasted multigrain, Chile lime seasoning. Add egg (+\$3.95) or egg whites (+\$4.95). *		Kids Chicken Strips & Fries \$8.95 Three chicken strips with fries. *
PASTAS & SPECIALTY ENTRÉES	Gocha's Creamy Cajun Pasta \$24.99 Choice of blackened salmon or six blackened shrimp on penne pasta tossed in creamy mushroom sauce with Cajun spice, topped with cherry tomatoes, parmesan cheese, green onions, and parsley. *!		Kids Silver Dollar Pancakes \$6.95 Three silver dollar pancakes. Add chicken sausage, bacon, or pork sausage (+\$1) or veggie sausage (+\$2).
	Impossible Sweet Potato Nachos \$22.95 Sweet potato chips topped with impossible meat, black bean salsa, cherry tomatoes, red onions, jalapeños, cheese, and chipotle sauce, garnished with parsley and green onions. *		Breakfast Pizza \$17.95 Scrambled eggs, spinach, mushrooms, tomatoes, white cheddar, with peppered gravy base, drizzled with pesto, choice of applewood pork bacon, chicken sausage, or pork sausage. Veggie sausage (+\$1). *
			Cauliflower Fusion Pizza \$25.95 Cauliflower crust pizza topped with feta, bell peppers, red onions, salmon, mushrooms, cherry tomatoes, avocado, peppered gravy base, pesto drizzle, mozzarella, crushed red pepper flakes, and parsley. *!

SIDES

EGGS	Eggs * \$5.95		Egg Whites \$6.95
PROTEINS	[2] or [4] Applewood Pork Bacon Slices \$4.95 \$6.95		Salmon (6 oz) * \$12.95
	Candied Applewood Pork Bacon \$6.95		Salmon Croquettes (Side) * \$9.95
	Chicken Sausage * \$5.95		Shrimp (5) Sautéed * \$11.95
	Pork Sausage * \$4.95		Side Steak * \$12.95
	Veggie Sausage * \$5.95		Chicken Tenders (4) * \$11.95
			Fish Strips * \$8.95
GRITS	Jalapeño Cheese Grits * \$4.95	BREADS	Betta Than Yo Momma Biscuit ([1] or [3]) \$2.25 \$4.25
	Rich Creamy Grits * \$4.25		Croissant \$4.95
	Cheese Grits * \$4.75		Toast (Multigrain or White) \$1.75
	Jalapeño Grits * \$4.25		
FRIES & POTATOES	Breakfast Potatoes * \$3.95	SAUCES & EXTRAS	Cheese \$1.00
	Fries * \$4.95		Biscuit Gravy Sauce * \$4.95
	Parmesan Truffle Fries * \$6.25		Creamy Herb Sauce * \$3.00
	Sweet Potato Fries * \$5.95		Mushroom Sauce * \$3.95



PANCAKES & WAFFLES	Buttermilk Pancake	\$5.95	Strawberry Pancake	\$6.95
	Blueberry Pancake	\$6.95	Waffle	\$5.95
	Candied Pecan Pancake	\$6.95	Chocolate Chip Waffle	\$6.95
	Chocolate Chip Pancake	\$6.95	Candied Pecan Waffle	\$6.95
DESSERTS	Gocha's Fried Pie \$8.25 Golden-fried empanada with fruit filling (peach or blueberry), powdered sugar, vanilla bean ice cream.		Strawberry Short Cake \$8.25 Honey butter biscuit topped with whipped cream, strawberries, served with ice cream.	
			Gocha's Peach Delight Cobbler \$14.95 Skillet peach cobbler on a biscuit with vanilla bean ice cream, cinnamon spice, powdered sugar.	

DRINKS

SOFT DRINKS & JUICES	Coffee or Hot Tea	\$2.95	Carafe Apple or Grapefruit Juice	\$12
	Cold Sweet Tea	\$2.95	Juices (Orange, Cranberry, Pineapple)	\$4.95
	Apple or Grapefruit Juice	\$5.95	Carafe Juices (Orange, Cranberry, Pineapple)	\$12
COCKTAILS	Strawberry Mule 1800 Silver Tequila, lime juice, simple syrup, strawberry purée, splash of ginger lime soda	\$12.00	Morning Whiskey Lemonade Jack Daniel's Honey Whiskey, peach liqueur, lemonade	\$12.00
	Gocha's Vodka Mule Ketel One Vodka, lime juice, simple syrup, splash of ginger lime soda	\$12.00	Gocha's Hail Mary House spicy Bloody Mary mix, Ketel One Vodka, olive & bacon garnish	\$12.00
	Gocha's Heat 1800 Coconut Tequila, lime juice, triple sec, splash of pineapple juice, blended jalapeños	\$12.00	The Shardo 1800 Coconut Tequila, lime juice, splash of Sprite	\$12.00
MARGARITAS	Hennessy Margarita	\$18	Traditional Margarita	\$12
	Strawberry Hennessy	\$20	Passion Fruit Margarita	\$15
	Grapefruit Margarita	\$12		
MARTINIS	Appletini	\$12	Gocha's RefreshMINT	\$15
	Whiskey Cranberry Martini	\$12	Caramel Express Martini	\$15
	Sunrise Morning Martini	\$15	Tropical Breakfast Martini	\$15