



Antebellum Menu

<https://menuweb.menu>

5510 Church StGA 30542, Flowery Branch, United States
+17709658100 - <http://www.antebellumrestaurant.com/>



On this homepage, you will find the **complete menu** of Antebellum from [Flowery Branch](#). Currently, there are **185** dishes and drinks available. Antebellum in Flowery Branch, GA is a highly-rated American restaurant open from 5:00 PM to 9:00 PM. Whether you're a couple or a large group, call ahead to reserve your table at (770) 965-8100. If you prefer ordering from home, you can do so through OpenTable. Other positive features include a selection of beers. For more dining options, consider Peyton's Pie Company and Liberty Candy Company. Share your dining experience by leaving a review!.

Antebellum Menu



Non Alcoholic Drinks

WATER

Smoothies

RUNNING MAN

Soups

MUSHROOM SOUP

Pasta

PASTA BOLOGNESE

Antipasti

BURRATA

Side Dishes

GRITS

Salad

CAESAR

Extras

CRANBERRIES

Gnocchi

GNOCCHI

Sandwiches

GRILLED CHEESE

Pork

PORK BELLY

Rice

RISOTTO

Chicken

FRIED CHICKEN

Beef Dishes

FILET MIGNON

Steaks

RIBEYE STEAK

Starters

MUSHROOM RISOTTO

Spirits

MARTINI

Main Course

BEEF FILLET

Mexican Dishes

GRILLED MEAT

Main

BRAISED BEEF BOLOGNESE

Aperitif

GLASS OF CHAMPAGNE

Pizza Snacks

CHEESE BREAD

Antebellum Menu



Grilled Burger

THE ITALIAN JOB

Small Bites

WILD SHRIMP*

Soup & Salad

SWEET CARROT SOUP

Cafeter

CARAJILLO 43

Healthy Choices

GRILLED ATLANTIC SALMON*

Red

SEVEN FALLS, CABERNET SAUVIGNON,
WAHLUKE SLOPE

White Wines

LUNA NUDA, ROSE, ITALY

Brunch Entrees

SHRIMP GRITS

Signature Cocktails

BASIL LEMON MARTINI

Sparkling

MOET CHANDON, CHAMPAGNE, FRANCE

Bubbles & Rosé

VEUVE CLICQUOT, CHAMPAGNE,
FRANCE

Interesting Whites

TERRA D'ORO, MOSCATO, CALIFORNIA

Food

GRILLED BREAD

Pinot Grigio

SARTORI, PINOT GRIGIO, ITALY

Specialty Drinks

TEQUILA HONEY BEE

Handcrafted Cocktails

LAVENDER LADY

Dinner Entrées

ATLANTIC SALMON

House Cocktails

HOUSE BARREL AGED BOULEVARDIER

Alternative Reds

ORIN SWIFT PAPILLON, RED BLEND,
NAPA VALLEY, CALIFORNIA

New World Reds

ORIN SWIFT 8 YEARS IN THE DESERT,
ZINFANDEL BLEND, CALIFORNIA

Dessert Martinis

CHOCOLATE RASPBERRY MARTINI

After Dinner

BRANDY ALEXANDER

Antebellum Menu



French

FOIE GRAS

Coravin Preferred By The Glass

AUSTIN HOPE, CABERNET SAUVIGNON,
PASO ROBLES

Mexican-American Food

EMPANADAS

Sides

BRIE

Starting Plates

TRIPLE CREAM BAKED BRIE

A Dressed-Up Scoop

BURNT MARSHMALLOW

Mama Therea's Heros: Hot Heros

HOW YOU DOIN?

Rosè And Blends

UPSHOT, WHITE BLEND, CALIFORNIA

For Your Dining Pleasure

PORK LOIN

Steak & Frites*

FLAT IRON STEAK

To Elevate

CREAMY BURRATA

Uncategorized

SPIKED CAPPUCINO

Salads

CAESAR SALAD

CLASSIC CAESAR SALAD

Desserts

STICKY TOFFEE CAKE

CHOCOLATE CAKE

Alcoholic Drinks

ESPRESSO MARTINI

SAUVIGNON BLANC

Snacks

DEVEILED EGG SPREAD

FRIED MUSHROOMS

Drinks

DRINKS

BEER

Sauces

HOT SAUCE

SALSA

Fish

SEA BASS

SMOKED SALMON

Antebellum Menu



Hot Drinks

IRISH COFFEE

COFFEE

Coffee

ESPRESSO

CAPPUCCINO

Entrees

GRILLED TENDERLOIN OF BEEF
SHOULDER*

*PAN SEARED WILD ALASKAN HALIBUT

Whites

MER SOLEIL, CHARDONNAY, SANTA
LUCIA HIGHLANDS, CALIFORNIA

CONUNDRUM, WHITE BLEND,
CALIFORNIA

Reds

THE PRISONER, MERITAGE, NAPA
VALLEY, CALIFORNIA

POPPY, PINOT NOIR, MONTEREY,
CALIFORNIA

Champagne And Sparkling Wine

CAVA CODORNIU, SPARKLING WINE,
SPAIN

CANDONI, PROSECCO D.O.C. BRUT,
ITALY 187ML

Restaurant Category

DESSERT

ITALIAN

Bordeaux Styles And Blends

H3, BORDEAUX BLEND, WASHINGTON

BANFI CHIANTI SUPERIORE,
SANGIOVESE BLEND, ITALY

THE PAIRING, RED BLEND, CALIFORNIA

Entrées

FRIED GREEN TOMATOES*

SMOKED SALMON DIP

LOCAL BUTTER LETTUCE

FRIED GREEN TOMATOES

DEVILED EGGS

Chardonnay

SEVEN FALLS, CHARDONNAY, WAHLUKE
SLOPE, WASHINGTON

LOUIS LATOUR ARDECHE,
CHARDONNAY, BURGUNDY, FRANCE

DUCKHORN, CHARDONNAY, NAPA
VALLEY, CALIFORNIA

YONAH MOUNTAIN, ESTATE
CHARDONNAY, CLEVELAND, GEORGIA

STAGS' LEAP, CHARDONNAY, NAPA
VALLEY, CALIFORNIA

Other Whites

KUNG-FU GIRL, RIESLING, WASHINGTON

SILENI RESERVE THE STRAITS,
SAUVIGNON BLANC, NEW ZEALAND

SCARLET, SAUVIGNON BLANC,
RUTHERFORD, NAPA VALLEY

EHLERS ESTATE, SAUVIGNON BLANC,
NAPA VALLEY, CALIFORNIA

THE PINOT PROJECT, PINOT GRIGIO,
ITALY 375ML

Antebellum Menu

71 MILE POST, PINOT GRIS,
WILLAMETTE VALLEY, OREGON

Cabernet Sauvignon

ALEXANDER VALLEY ESTATE,
CABERNET SAUVIGNON, CALIFORNIA

STAG'S LEAP ARTEMIS, CABERNET
SAUVIGNON, NAPA VALLEY, CALIFORNIA

YONAH MOUNTAIN TOTEM, CABERNET
SAUVIGNON, CLEVELAND, GEORGIA

CADE, CABERNET SAUVIGNON, NAPA
VALLEY

BURLY, CABERNET SAUVIGNON, NAPA
VALLEY

ORIN SWIFT MERCURY HEAD,
CABERNET SAUVIGNON, NAPA VALLEY,
CALIFORNIA

YONAH MOUNTAIN, KATHERINE'S
CABERNET SAUVIGNON, NAPA VALLEY

Cocktails

CUCUMBER LEMON DROP

NEW HORIZONS

GINGER WHISKEY SOUR

GRAPEFRUIT-CILANTRO MARGARITA

BLUEBERRY CITRUS MARTINI

HOUSE BARREL AGED ANTEBELLUM
OLD FASHIONED

HOUSE BARREL AGED PAPER PLANE

SMOKED COCKTAIL
RECOMMENDATIONS

GO FLY A KITE

LEMON LILAC

RUBY MULE

DOLCE FAR NIENTE SPRITZ

SOUTHERN RESERVE MANHATTAN

Other Reds

STARMONT, PINOT NOIR, CARNEROS,
CALIFORNIA

ERATH, PINOT NOIR, WILLAMETTE
VALLEY

YONAH MOUNTAIN, PINOT NOIR,
CLEVELAND, GEORGIA

DOBBS GRAND ASSEMBLAGE, PINOT
NOIR, WILLAMETTE VALLEY

DOMAINE BOUSQUET RESERVE,
ORGANIC MALBEC, MENDOZA,
ARGENTINA

ALIAS, MERLOT, NAPA VALLEY

CHATEAU STE MICHELLE INDIAN
WELLS, MERLOT, WASHINGTON STATE

THORN, MERLOT, NAPA VALLEY,
CALIFORNIA

RODNEY STRONG, OLD VINES
ZINFANDEL, CALIFORNIA

SALDO, BY THE PRISONER WINE,
ZINFANDEL, CALIFORNIA

MICHAEL DAVID 6TH SENSE, SYRAH,
LODI, CALIFORNIA

JONATA TODOS, SYRAH BLEND, SANTA
YNEZ VALLEY, CALIFORNIA

ORIN SWIFT ABSTRACT, GRENACHE
BLEND, NAPA VALLEY, CALIFORNIA

These Types Of Dishes Are Being Served



APPETIZER

BREAD

DESSERTS

SALAD

TOSTADAS

ICE CREAM

LAMB

MEAT



Antebellum Menu



FISH

SOUP

CHICKEN

PASTA

PIZZA

Dessert



CHOCOLATE POT DE CRÈME

VANILLA CREME BRULEE

BROWNIE

COOKIE

VANILLA ICE CREAM

BANANA PUDDING

WAFFLE

CREME BRULEE

BREAD PUDDING

PANNA COTTA

CHOCOLATE CHIP COOKIES

STICKY TOFFEE PUDDING

STRAWBERRY SHORTCAKE

BROWNIES

Ingredients Used



SEAFOOD

SHRIMP

BACON

EGG

TOMATOES

CORN

HALIBUT

TOMATO

CHEESE

HAM

BUTTER

DUCK

LETTUCE

PORK MEAT

CHEDDAR

BANANA

BEANS

SYRUP

MUSTARD

CARROTS

CRANBERRY

CHOCOLATE

SALMON

PRAWNS

SCALLOPS

BEEF

MUSHROOMS

VEGETABLES

PARMESAN

ONION

POTATOES

HONEY

KALE

Antebellum Menu



Antebellum

5510 Church StGA 30542,
Flowery Branch, United States

Opening Hours:
Wednesday 05:00-21:00
Thursday 05:00-21:00
Friday 05:00-22:00
Saturday 05:00-22:00
Tuesday 05:00-21:00

Made with menuweb.menu

