



STEPHANIE DAVIS – EVENT MANAGER

SDAVIS@ROCKETFARMRESTAURANTS.COM

TEL. 470.990.1100

FAMILY STYLE DINNER MENU

\$55 per person

ANTIPASTI

choose one, share for the table (add a salad, \$5 supplement per person)

NO.246 VEAL AND RICOTTA MEATBALLS, san marzano, pork, local basil

SIMPLE SALAD, seasonal greens, lemon vinaigrette, parmesan

CAESAR SALAD, crouton, boquerones

CALAMARI MARINARA, lemon

MARGHERITA, MUSHROOM, OR DIABLO PIZZA, choose one

SECONDI

choose three, share for the table

FISH OF THE MOMENT, capers, garlic, lemon

WOOD ROASTED NY STRIP, garlic, brown butter, rosemary

BLACK SPAGHETTI FRA DIAVOLA, shrimp, san marzano, chili

SPAGHETTI, veal and ricotta meatballs, san marzano, local basil

CHICKEN SCALOPINI, brown butter, capers, lemon nage, grana, parsley

CHICKEN MARSALA, local mushrooms

AGNOLOTTI FORMAGI AL LIMONE, ricotta (\$5 supplement per person)

CONTORNI

share for the table (\$7 supplement per person per side)

HOUSE-MADE PASTA

SEASONAL VEGETABLE

ILDULCI

choose one, share for the table

TIRAMISU

ORANGE EVOO CAKE, hot buttered rum, sage anglaise

Please keep in mind No.246 is a seasonal kitchen, therefore some menu items may change by the time your event takes place.

Please check in with the Event Manager regarding the most current seasonal items and dessert.

Thank you!

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

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EVENTSN0246@ROCKETFARMRESTAURANTS.COM

No **246**

BRUNCH MENU

\$35 per person

FOR THE TABLE *share family style*

“HOT NOW” GLAZED YEAST DONUTS
WHIPPED RICOTTA ON TOAST, seasonal fruit
DEVILED EGGS, anchovies

SOMETHING MORE ?

additional shared appetizers (\$5 supplement per person per app)

INSALATA VERDE, simple vinaigrette
AVOCADO TOAST, evoo
POTATO ROSTI, crème friche
CITRUS, crushed almond

YOUR CHOICE

choose three, for guests to select from

EGGS IN PURGATORY, tomato, nduja, garlic toast
EGGS BENEDICT, smoked salmon
CHICKEN ALLA FRANCESE, side of pasta
SPAGHETTI AND MEATBALLS, the perfect morning meal
BREAKFAST PIZZA, sunny side egg, prosciutto
PIZZA, pepperoni or cheese

IL DULCI

choose one, share for the table (\$10 supplement per person)

TIRAMISU
ORANGE EVOO CAKE, hot buttered rum, sage anglaise

RECEPTION MENU

HORS D'OEUVRES

(cocktail style reception or table reservation)

Minimum order is 2 dozen per item, no exceptions

PASSED

246 WARM GARLIC KNOTS, parmesan, chilies, local herbs.....	14/dozen
MARINATED OLIVES, marcona almonds	12/dozen
PRIME BEEF TARTARE, preserved lemon, toast	29/dozen
HOUSE MADE RICOTTA, preserved wild mushroom crostini	18/dozen
CALAMARI FRITTO, lemon, san marzano	22/dozen
GA WHITE SHRIMP ESCABECHE, citrus cured red onion, crispy capers, parsley	24/dozen
246 VEAL & RICOTTA MEATBALLS, san marzano, pork, basil.....	30/dozen
BRUSCHETTA, tomato, basil, mozzarella, crostini	20/dozen
CAPONATA TOAST, marinated eggplant, ricotta.....	20/dozen
SMOKED TROUT & TOAST, dill crème fraiche, radish	24/dozen
ROASTED NY STRIP SKEWERS, salsa verde, sea salt	30/dozen
RUBY BEET TARTARE, sherry, ricotta	20/dozen

STATIONED DISPLAYS

WOOD FIRED PIZZAS, choice of margherita, wild mushroom, seasonal	20/pizza
SEASONAL FARMSTEAD VEGETABLE PLATTER, green goddess dressing.....	5 PP
CHARCUTERIE OF THE MOMENT, house made pickles, jams, country toast	12 PP
CHEESE OF THE MOMENT	10 PP
FRITTO MISTO, peppers, lemon, aioli	10 PP
EAST OR WEST COAST OYSTERS ON THE HALF SHELL, horseradish granita, prosecco	34/dozen
RAW BAR, selection of: east/west coast oysters, clams on the half shell, shellfish assortment, marinated raw fish crudo (minimum order of 6 guests)	15 PP

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