



## WELCOME TO OLDE TOWNE

In 1996 the Olde Towne tradition began in Kennesaw, Georgia with Six Tables & Twelve Barstools. Like his family before him, Billy Leanos dreamed of one day owning his own restaurant. A native of Annapolis Maryland, he is a third generation restaurateur. Bill's grandfather, on his mother's side, was in the Confectionery business in Baltimore. Grandfather Leanos founded and operated lim's Corner Restaurant & Saloon in Annapolis. The establishment lasted for almost one hundred years. Handed down through the family it closed in 1998 and its original site is now called Leanos & Brown Park in Annapolis. Bill's Father & Mother owned several restaurants during their careers, the latest being Annapolis Gourmet. Bill began his career in the restaurant business from his early years working with his father. In tandem, Father & Son created a highly successful Leanos' Deli & Catering, and Billy's Restaurant & Lounge in Baltimore's Inner Harbor Area. The dream continued in 2003 as Olde Towne Lawrenceville, Georgia was opened. This beautiful, new

restaurant is considered one the best in the area & Gwinnett's best outside bar. The Olde Towne name continues to grow. In 2007 Olde Towne Suwanee opened on the beautiful Town Center Park in Suwanee Georgia. This store was sold in the fall of 2010. In 2012 Olde Towne Kennesaw the "Original" has launch its newest addition to its proud heritage "41 Cork & Tap" an Ultra Lounge with a Catering Venue that will blend of a range of Musical Acts weekly, Craft Cocktails, Boutique Wines, & Vintage Spirits. As Olde Towne continues to grow we have built a reputation for uncompromising standards with excellent food, great staff, and honest value. Our goal is to create a cozy place to remember with familiar faces and an exciting atmosphere. We realize that you, our customers, are the single most important part of our success here at Olde Towne. We look forward to serving you and greatly appreciate your business. A Century of Proud Family Heritage of Hospitality continues.

Eat, Drink, & Enjoy!



#### 

Huge Onion Rings that are Twice Battered in Beer Batter for Extra Crispiness and a Taste You will Not Forget.

#### \*\*GARLIC KNOTS ......5

## \* BISTRO STEAK BITES....\$9

Juicy & Tender Tips of Filet Served with Our Own Tavern Sauce & Bread for Dipping.

QUESO\$6
BAKED SPINACH, ARTICHOKE
HEARTS & CHEESE\$7
BUFFALO CHICKEN\$7
PICK ANY COMPO OF TWO \$10

#### ULTIMATE NACHOS .......9

Served with **Beef OR Chicken**, Shredded Lettuce, Diced Tomatoes, Jalapeno Peppers, and Mixed Cheeses, Topped Off with Sour Cream & Served with Queso.

#### CAJUN CHICKEN NACHOS ....\$8

#### THAI SHRIMP .....\$8

## BUFFALO BITES..10/\$8 OR ..20/\$14

Fresh Chicken Hand Battered & Fried Golden Plain OR Tossed in Any Wing Sauce. Served with Bleu Cheese OR Ranch Dressing, Skin-on Steak Fries OR Carrots & Celery. 50¢ Per Additional Sauce.

Available Grilled for \$1 Per 10

# WILDPIES GOLDEN Fried TORTHUM

\$8



Our House Made Spinach & Artichoke Dip and Melted Cheddar & Jack Cheeses. Topped with WOOD FIRED GRILLED Chicken,

Fresh Tomatoes, Jalapenos & Scallions.

#### **FLORENTINE**

Our House Made Spinach & Artichoke Dip Topped with WOOD FIRED GRILLED Chicken,

Montrachet Cheese, Sundried Tomatoes, & Scallions. Drizzled with Our Own Stout Glaze Sauce.

## HOG WILD

Our House Red Sauce Topped with Melted Mozzarella, Ham, Bacon, Sausage, & Pepperoni.

#### BUFFALO

Our House Made Buffalo Chicken Dip, Melted Jack & Cheddar Cheeses, Crispy Bacon, and Chopped Red Onion & Scallions. Served with Ranch Dressing for Dipping.



Served with Celery & Carrots OR Skin-on Steak Fries with Bleu Cheese OR Ranch Dressing

Five \$6 • Ten \$11 • Twenty \$20 • Fifty \$46

Any Extras: Celery, Carrot Sticks, Bleu Cheese, Ranch Dressing - Per Five 50¢

#### **WING SAUCES:**

Medium, Hot, X- Hot, Teriyaki, Hot Teriyaki, BBQ, Hot BBQ, Honey BBQ, Honey Mustard, & Hot Jalapeno



#### HOUSE SPECIALTY SAUCES

Lemon Pepper, Ranch, Lemon-yaki, Garlic Parmesan, Thai Chili, Tavern, & Chef

Must Order at Least 10 Wings to Split Sauces. 50¢ Per Split Per 10. \$1 Charge Per 10 for All FLATS OR DRUMS. Limit 10

\*TTEM COOKED TO ORDER.\*CONSUMER ADVISORY NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.





## AGED STE

ALL OF OUR STEAKS ARE CHOICE CUTS,
AGED FOR TENDERNESS
& SERVED WITH OUR TAVERN SAUCE

## \*NEW YORK STRIP

Eight Ounce	 	\$15
Twelve Ounce		\$19

\*PRIME RIB SERVED AFTER 5:00PM ONLY

Black Peppercorn Rubbed, Slow Roasted, Fresh All- Natural Aged Beef served with Aus Jus & Horseradish Sauces.

Eight Ounce	\$16
	\$20

Available Blackened for an Additional \$1

Rare cool red center

Medium-Rare red center, pink near the outside edges

Medium red-pink center

Medium-Well tinge of pink in the center, brown edges

\*\*Well-Done brown cooked through



#### \*\*FLYING CHICKEN

Six Ounce	 \$11
Ten Ounce	 \$13

**WOOD FIRED GRILLED** All Natural Breast of Chicken Marinated & Served with Your Choices of Plain, BBQ, OR Any of Our Wing Sauces.

**Available Southern Fried** 

## \*\* CHICKEN FLORENTINE......\$15

Boneless Breast of Chicken Marinated, Grilled & Stuffed with Spinach & Artichoke Dip, Montrachet Cheese, Topped with Sun Dried Tomatoes & a Demi Glaze Sauce.



#### ROASTED TILAPIA ......\$14

Pan Seared and topped with Shrimp & a Cajun Cream Sauce.

#### PECAN CRUSTED TILAPIA .. \$14

Oven Roasted Filets of Tilapia with Crushed Pecans adding a Light Crunch and Flavor. Served with Lemon.

## \* GRILLED SALMON ........ \$16

Fresh Farm Raised Atlantic Salmon flown in daily. Served with Lemon and Our Fresh Made Dill Caper Aioli Sauce.

Add Teriyaki, Blackened, or Lemon Pepper for \$1

ALL ABOVE ITEMS SERVED WITH YOUR CHOICE OF A SMALL HOUSE SALAD, SMALL CAESAR SALAD, **OR** A CUP OF THE SOUP OF THE DAY & A "HOUSE" SIDE ITEM. SUBSTITUTE A "TAVERN" SIDE ITEM AN ADDITIONAL \$1

ITEMS BELOW ARE SERVED AS DESCRIBED. NO SUBSTITUTIONS PLEASE



#### STUFFED MEATLOAF ......\$13

Home Made **CHEESE** Stuffed Meatloaf with a blend of Veal, Beef, & Pork Meatloaf with a Chipotle-Tomato Glaze. Served with a Side of Cheddar Mashed Potatoes & Gravy and Side Salad. Meatloaf has Green & Red Peppers and Onion.

#### DRUNKEN FISH ......\$13

Our Own Special Beer Battered Cod Served Golden Fried. Served with Our House Recipe Cole Slaw, Skin On Steak Fries & Tarter Sauce for Dipping.

# PARMESAN CRUSTED LASAGNA ......\$13

Our House Recipe Three Cheese Lasagna with Ground Beef & Sausage crusted with Pecorino Romano Cheese topped with our House made Red Sauce. Served with Bread & Side Salad.

#### BAYOU PASTA ......\$12

Penne Pasta and Grilled Chicken Topped with our Cajun Alfredo Sauce & Mozzarella. Served with a Side Salad.

Substitute Shrimp OR\*Steak for.....\$2



## **OLDE TOWNE SIGNATURE SPECIALTY**

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Make any salad

for just \$3

SMALL HOUSE OR CAESAR SALAD... \$450

## \* BOOKMAKER'S ......\$950

**WOOD FIRED GRILLED** Steak Medallions Cooked Medium-Rare, Beefsteak Tomatoes, Vidalia Onion Slices, Fresh Mozzarella, Red & Yellow Roasted Sweet Peppers, Fresh Basil, Over a Bed of Mixed Greens, Topped with Balsamic Vinaigrette.



Iceberg Lettuce Mix with Tomatoes, Cucumbers, Mushrooms, Red Onion Rings, Egg, and Bacon. Topped with Juliennes of Ham, Turkey, Roast Beef and mixed Jack & Cheddar Cheeses.



Fresh Spring Mix, Bacon, Pine Nuts, Mandarin Oranges, Cucumbers, & Red Onion Rings tossed in Fat Free Raspberry Vinaigrette and topped with **WOOD FIRED GRILLED** Chicken & Gorgonzola Cheese.

#### CHICKEN TENDER ......850

Iceberg Lettuce Mix with Tomatoes, Cucumbers, Mushrooms and Red Onion Rings topped with Chicken Tenders Battered and Golden Fried & Mozzarella Cheese.

Also Available with Grilled Chicken OR Chicken Salad

## BILLY'S GREEK \$950

#### CHICKEN CAESAR ......\$8

Crispy Romaine Lettuce tossed in Creamy Caesar Dressing, topped with **WOOD FIRED GRILLED** Chicken & Parmesan Cheese.

#### TAVERN PASTA ...... \$850

Iceberg Lettuce Mix, Tomatoes, Artichoke Hearts, Roasted Red Peppers, Olives & Penne Pasta tossed in Balsamic Vinaigrette and topped with **WOOD FIRED GRILLED** Chicken and Feta Cheese.

#### \*STEAKHOUSE ......\$950

Fresh Spring Mix, Dried Cranberries, Apples, & Shaved Almonds tossed in Balsamic Vinaigrette Dressing. Topped with Marinated **WOOD FIRED GRILLED** Steak & Gorgonzola Cheese.

#### **DRESSINGS**

BLEU CHEESE • THOUSAND ISLAND
ITALIAN • CAESAR • HONEY MUSTARD
OIL & VINEGAR • PARMESAN PEPPERCORN
BALSAMIC VINAIGRETTE
FAT FREE RASPBERRY VINAIGRETTE
LITE RANCH

Any Extra Dressings 50¢ Each

## SOUPS



Topped with Mixed Jack & Cheddar Cheeses

Cup \$5 • Bowl \$650

#### BAKED FRENCH ONION

Freshly Made Beef Based
Onion Soup with Tender Onions,
Topped with Swiss & Provolone
Cup \$4 Bowl \$550

#### DAILY SOUP

Made in our Kitchen Daily

Cup \$350 • Bowl \$450

#### HALF SANDWICH & SOUP OR SALAD

Chicken Salad, Reuben OR Clubhouse Sandwich and Our Small Traditional Tossed House, Caesar Salad OR a Bowl of Daily Soup \$9

Substitute Chili \$2

French Onion Soup \$1

#### **SOUP & SALAD**

Our Small Traditional Tossed House OR
Caesar Salad with a Bowl of Daily Soup
\$8

## SIDES

## HOUSE \$3ea

SKIN-ON STEAK FRIES • VEGETABLE MEDLEY BURGUNDY MUSHROOMS
BAKED CINNAMON APPLES
WHITE CHEDDAR MASHED POTATOES

TAVERN \$4ea

SWEET POTATO FRIES W/CINNAMON SUGAR
ONION RINGS • STEAMED BROCCOLI
LOADED MASHED POTATOES
LOADED BAKED POTATO (Available after 5PM)

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Our EXCLUSIVE HAND-PATTIED BLEND OF BEEF Cooked over a WOOD FIRED GRILLE

and Served on a Toasted Challah Bun with Lettuce, Tomato, Onion, Pickles & Served with Skin-on Steak Fries. SUBSTITUTE ANY "HOUSE" SIDE ITEM FOR \$1. SUBSTITUTE OR ADD A SMALL HOUSE SALAD, CAESAR SALAD, CUP OF SOUP OF THE DAY, **OR** ANY "TAVERN" SIDE ITEM FOR \$ 2

\*OT BURGER ......\$850 \*MUSHROOM, BACON & SWISS .. \$10

\*OLDE ENGLISH.....\$950 \*BBQ .....\$9<u>50</u>

BRAVEHEART

BBQ Sauce, Bacon, Topped with Mixed Jack & Cheddar Cheeses. Cheddar Cheese & Bacon.

BLACK & BLEU ......\$950 \*PATTY MELT .....\$10 Crumbled Bleu, Jack & Cheddar Cheeses Topped with Bacon. Swiss & American Cheeses, Sautéed Onions, Served on Rye.

\* **HORSERADISH.....**\$950 Angus Beef Patty Topped with Carmelized Onions & Smothered in Pepperjack Cheese and Our House Made Horseradish Sauce.

**DOUBLE DOWN** ADD AN ADDITIONAL PATTY **TO YOUR BURGER FOR \$4** 



Made with House Marinated Fresh Breast of Chicken Cooked over a WOOD FIRED GRILLE and Served on a Toasted Challah Bun with Lettuce, Tomato, Pickles & Skin-on Steak Fries. All are Available as a Wrap. All are Available Fried. SUBSTITUTE ANY "HOUSE" SIDE ITEM FOR \$1. SUBSTITUTE OR ADD A SMALL HOUSE SALAD, CAESAR SALAD, CUP OF SOUP OF THE DAY, OR ANY "TAVERN" SIDE ITEM FOR \$2

OT CHICKEN ......\$8 House Marinated Fresh Breast CORDON BLEU .......950

Ham Covered Melted Mozzarella & Provolone Cheeses. Served with Honey Mustard.

AVOCADO......\$9<u>50</u> Avocado, Provolone Cheese, Bacon, Lettuce, & Tomato. Served with Honey Mustard Mayonnaise Sauce.

PARMESAN ......<sup>\$</sup>9 Smothered with Our Own House Red Sauce & Topped with Melted Mozzarella Cheese.

CHICKEN *BLT* ......\$950 Topped with Melted American Cheese, Bacon, Lettuce, & Tomato.

#### TRA TOPPINGS • 50¢ eac

Cheddar, Swiss, Bleu, Provolone, Feta, Mozzarella, American Cheese, Pepper Jack Cheese, BBQ Sauce, Bacon, Sautéed Onions or Mushrooms.



SUBSTITUTE ANY "HOUSE" SIDE ITEM FOR \$1. SUBSTITUTE OR ADD A SMALL HOUSE SALAD, CAESAR SALAD, CUP OF SOUP OF THE DAY, OR ANY "TAVERN" SIDE ITEM FOR \$2

#### **HOMEMADE** CHICKEN SALAD ......\$9 Made Fresh Daily Seasoned Chicken Breast, Bacon, Lettuce & Tomato. Served on a Croissant. \* PRIME RIB DIP ......\$11 Slow Roasted Prime Rib Sliced Thin and Piled High, Topped with Provolone Cheese & Aus Jus for Dipping. Available Blackened for an Additional \$1 \*SALMON *BLT* ......\$10 Grilled Salmon with Bacon, Lettuce & Tomato. Served with a Creamy Dill Sauce. Also available with Teriyaki Sauce GONE FISHIN' ......\$9

Lightly Breaded Fried Fish Topped with American

Cheese & Served with a Side of Tartar Sauce.

## **REUBEN** ......\$10

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Grilled & Served on Marble Rye.

You May Also Substitute Turkey for Corned Beef

TAVERN CLUB ......\$9

Ham, Turkey, Roast Beef, Bacon, American & Swiss Cheeses, Served with Lettuce & Tomato.

BAKED ITALIAN ......\$9 Salami, Ham, and Pepperoni Covered with Melted Provolone,

Lettuce, Tomatoes & Topped with Italian Dressing.

STEAK & CHEESE .....\$10 Tender Pan Seared Steak cooked with Sliced Mushroom, Onions, & Topped with Melted Mozzarella Cheese. Served with Tavern Sauce for Dipping.

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Thin Crust **HAND-TOSSED** 10"(4 Slices) .......\$7

**TOPPINGS:** 10" - \$1 per topping • \$3 for Shrimp

#### **MEATS**

PEPPERONI, GROUND BEEF, ITALIAN SAUSAGE, HAM, BACON, SALAMI, CHICKEN, MEATBALLS, & GYRO MEAT.

#### VEGETABLES

TOMATO, GREEN BELL PEPPER, RED ONION, JALAPEÑO, BANANA PEPPER, MUSHROOM, PINEAPPLE, SUN DRIED TOMATO, RED & YELLOW ROASTED PEPPERS, GREEK OLIVES & SPINACH.

## CHEESES

RICOTTA, FETA, PROVOLONE, MIXED CHEDDAR & JACK, MOZZARELLA, PEPPERJACK, & MONTRACHET.



Grilled Chicken, Olive Oil, Sun-dried Tomato, Mozzarella, Basil & Garlic. Substitute Shrimp ..... \$2

#### BUFFALO

Mozzarella, Onions, Bacon, & Buffalo Chicken. Drizzled with Our Own Medium Wing Sauce. Served with a side of Ranch OR Bleu Cheese.

#### CAJUN

Italian Sausage, Green Peppers, Roasted Red & Yellow Peppers, Onion & Cajun Spices. Drizzled with Cajun Aioli Sauce.

## HAWAIIAN 🌌

Pineapple, Ham, Mozzarella & Provolone.



Tomato, Mushroom, Green Pepper, Roasted Red & Yellow Pepper, Red Onion, Banana Pepper & Greek Olive.



5 CHEESE

Mozzarella, Ricotta, Mixed Cheddar & Jack, Provolone.



BBQ Sauce, Fried Chicken Tenders, Cheddar & Jack, Onion & Bacon.



Italian Sausage, Pepperoni, Meatball, Salami, Mushroom, Red & Yellow Roasted Pepper

## Bacon Cheeseburger

Ground Beef, Mozzarella, Cheddar & Jack, Onion & Bacon. Drizzled with Melted Cheddar

## GREEK

Feta, Gyro Meat, Tomato, Green Pepper, Greek Seasoning, Red Onion & Greek Olives. Topped with Tzatziki Sauce



Pepperoni, Sausage, Ham, & Bacon.



**TAVERN** 

Italian Sausage, Pepperoni, Mushrooms, Greek Olives, Banana Peppers, & Green Peppers.

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Join Our E-Club at www.OTTavern.com • www.41corkandtap.com













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