# 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 An-

napolis 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 Jim'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 "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!

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

#### GARLIC KNOTS LONG COOK TIME!. \$7

Fresh Dough Knots Brushed with Garlic Butter, Grated Parmesan & Romano Cheeses and Served with Our Own House Red Sauce & Zesty Queso for Dipping.

#### \* 🚰 BISTRO STEAK BITES....\$9

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

#### QUESADILLA ......\$5

#### GIANT PRETZEL ......<sup>\$</sup>6

A Fresh-Out-Of-The-Oven Giant Pretzel Served with Spicy Dijon Mustard & Zesty Queso for Dipping.

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#### ULTIMATE NACHOS ......\$9

APPETIZER.

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

#### 

A Mound of Tortilla Chips Topped With Marinated Juicy Steak, Caramelized Onions, Sauteed Green & Red Peppers, & Zesty Queso Cheese.

### CAJUN CHICKEN NACHOS .. \$10

Served with **WOOD FIRED GRILLED** Cajun Chicken, Shredded Lettuce, Diced Tomatoes, Jalapeno Peppers & Mixed Cheeses. Topped with Sour Cream, Bacon Bits, & Served with Queso. Substitute Steak OR Shrimp.......\$10

#### BANGIN' SHRIMP ......\$8

#### CHICKEN TENDERS ......\$9

Three Fresh-Battered Tenders Fried Southern Style. Served with Skin On Steak Fries & Honey Mustard Sauce for Dipping.

Available Tossed in Any Wing Sauce ......Add \$1

## 🔮 THE ORIGINAL WILDPIE 🕫

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



Served with Bleu Cheese OR Ranch Dressing

WINGS: Five \$7 • Ten \$13 • Twenty \$24 • Fifty \$56 BONELESS BITES: Ten \$8 • Twenty \$14 • Fifty \$34 Served with Celery & Carrots OR Skin-on Steak Fries Boneless Bites Available Grilled .... Add \$1 Per 10 Any Extras: Celery, Carrot Sticks, Bleu Cheese, Ranch Dressing - Per 10... 75¢ WING SAUCES:

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

**B** HOUSE SPECIALTY SAUCES

LEMON PEPPER RANCH Lemon-yaki tavern Honey Sriracha Chili 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 20

\*ITEM 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.

BRAVEHEART BLACK ANGUS BEEF



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

#### \*SIRLOIN STEAK

**\*\*FLYING CHICKEN** 

**Available Southern Fried** 

Tomatoes, & Green Onions.

\*\*

Eight Ounce	\$15
Twelve Ounce	

**CHICKEN** 

Ten Ounce.....<sup>\$</sup>14

WOOD FIRED GRILLED All Natural Breast of

Chicken Marinated & Served with Your Choices of

TAVERN CHICKEN ......\$15

Plain, BBQ, OR Any of Our Wing Sauces.

Marinated & Grilled Boneless Breast of All Natural Chicken Topped with Grilled Hickory Ham, Melted Jack & Cheddar Cheeses, \* PRIME RIB AVAILABLE ONLY FRIDAY, SATURDAY, & SUNDAY Black Peppercorn Rubbed, Slow Roasted, Fresh All- Natural Aged Beef served with Aus Jus & Horseradish Sauces.

Eight Ounce\$12	7
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velve	Ounce	<sup>\$</sup> 22	

Available Blackened for an Additional \$1

**Rare** cool red center

Medium-Rare red center, pink near the outside edges Medium red-pink center tinge of pink in the center, brown edges

Ти

\*\***Well-Done** brown cooked through



#### ROASTED TILAPIA ......\$15

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

#### PECAN CRUSTED TILAPIA .. \$15

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

## GRILLED SALMON

Six Ounce
Ten Ounce
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

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 & CHIPS**

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

#### PARMESAN CRUSTED ZITI-SAGNA

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

#### **BAYOU PASTA**

Penne Pasta and Grilled Chicken Topped with our Red Cajun Alfredo Sauce & Mozzarella. Served with a Side Salad. Substitute Shrimp OR\*Steak for.....<sup>§</sup>2

# OLDE TOWNE SIGNATURE SPECIALTY

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#### **<u>TOPPINGS</u>**: 10" - <sup>\$</sup>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.

SPECIALTY 10" PIZZA



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

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

## 

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.

> 5CHEESEMozzarella, Ricotta, Mixed

Cheddar & Jack, Provolone.

Cheddar & Jack, Onion & Bacon. Topped with Fried Chicken Tenders & BBQ Drizzle.

## ITALIAN

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

## Raçon (heeseburger

Ground Beef, Mozzarella, Cheddar & Jack, Onion & Bacon.

## GREEK

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

## PIGGY PIE

Pepperoni, Sausage, Ham, & Bacon.

FAVERN

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

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Proudly ontributing and supporting breast cancer

research.

**\*** INDICATES A MENU ITEM THAT REQUIRES A LONGER COOK TIME



SMALL HOUSE OR CAESAR SALAD... \$450

#### ADD: CHICKEN... \$3 • \* STEAK... \$4 • SHRIMP OR SALMON... \$5

LARGE HOUSE SALAD.......\$650 Iceberg Lettuce Mix with Tomatoes, Cucumbers, Mushrooms & Red Onion Rings topped with Mozzarella Cheese.

**TAVERN SALAD** ......\$750 Fresh Spring Mix, Dried Cranberries, Apples, & Shaved Almonds tossed in Balsamic Vinaigrette Dressing. Topped with Gorgonzola Cheese.

Beefsteak Tomatoes, Vidalia Onion Slices, Fresh Mozzarella, Red & Yellow Roasted Sweet Peppers, Fresh Basil, Over a Bed of Mixed Greens, Topped with Balsamic Vinaigrette.

BILLY'S GREEK \_\_\_\_\_\_\_\$750 Fresh Spring Mix with Tomatoes, Cucumbers, Mushrooms, Red Onion Rings, Feta Cheese, Olives, Pepperoncini, Green Bell Peppers, Roasted Red Peppers, Egg, and Artichoke Hearts. Tossed in Balsamic Vinaigrette. Topped with Salami, & Greek Seasoning.

#### LARGE CAESAR .....

Crispy Romaine Lettuce tossed in Creamy Caesar Dressing, topped with Parmesan Cheese.

POP'S FAMOUS ......\$650 Fresh Spring Mix, Bacon, Pine Nuts, Mandarin Oranges, Cucumbers, & Red Onion Rings tossed in Fat Free Raspberry Vinaigrette and topped with Gorgonzola Cheese.

### CHEF'S SALAD.....\$9

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.

#### DRESSINGS • Any Extra Dressings 50¢ Each

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

SOUPS



Cup \$5 • Bowl \$650

Pick

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 \$3<sup>50</sup> • Bowl \$4<sup>50</sup>

HALF CLUB • HALF CHICKEN SALAD 50

#### HALF REUBEN • HALF TURKEY REUBEN SMALL HOUSE SALAD

**SMALL CAESAR CHILI • FRENCH ONION • DAILY SOUP** 

53 HOUSE SIDES **Skin-on Steak Fries Vegetable Medley Burgundy Mushrooms Baked Cinnamon Apples** White Cheddar Mashed Potatoes



w/Cinnamon Sugar **Onion Rings** • Steamed Broccoli Mac N Cheese Loaded Mashed Potatoes Loaded Baked Potato

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