



P. CROCKMERS

MENU



WE COOK FOOD TO ORDER SO PLEASE ALLOW TIME FOR A QUALITY PRODUCT.
Consuming Raw or Undercooked Meats/Seafood/Poultry or Eggs May Result in Food-Borne Illnesses.
THANK YOU!!!

Small Plates

Crab Cakes w/Bistro Sauce (Fried or Grilled).....\$10.99	Dynamite Shrimp w/Sweet & Spicy Sauce.....\$ 10.99
Hot Wings w/Celery Sticks and Ranch.....\$10.99	Fresh Crab Claws ...Small or Large.....Market
Queso Dip w/Chips...(House Made).....\$8.99	Fried Mushrooms w/Horseradish Sauce.....\$8.99
Crispy Chicharrones ~House Fried Pork Rinds w/Honey Red Pepper Reduction.....\$5.99	Mexicana Nachos w/Chili, Cheese Sauce, melted Cheddar, lettuce, tomato, black olives & jalapenos.....\$10.99
Fried Green Tomatoes w/Grilled Shrimp & House Made Remoulade\$11.00	Grits Cake w/6 Gulf Shrimp blackened or sautéed. Served with citrus herb beurre blanc.....\$12.00

Soups

Always House Made from Fresh Ingredients

Soup of the Day ~ Ask your server for Today's Selection.....\$ 5.50
French Onion Soup Au Gratin w/Swiss & Parmesan Cheeses (Our Original Recipe).....\$ 6.99
Texas Chili ~ "Award Winning" ~ Topped w/melted cheddar, surrounded w/tortilla chips.....\$ 7.99
Soup & Salad Combo ~ A choice of French Onion Soup or Soup of the Day w/a House Salad.....\$ 9.99

Salads

Dressings: Ranch, Thousand Island, Italian, Bleu Cheese,
Hot Bacon, Creole Honey Mustard, and Balsamic Vinaigrette
Low Cal: Italian, Ranch and Raspberry Vinaigrette

Crockmier Salad\$ 7.99 Mixed Greens topped with chopped tomato, cucumber slices, sliced egg, grated Cheddar Cheese, real bacon, black olives & croutons	Spinach Salad\$ 9.99 Fresh spinach leaves, mushroom slices, egg, real bacon & Parmesan Cheese. <i>Hot Bacon Dressing recommended</i>
Grilled Chicken Salad\$ 9.99 Mixed Salad Greens, with Grilled Chicken Breast, tomato and egg wedges, cucumber slices, grated Cheddar Cheese and black olives.	T. P.'s Cobb Salad\$11.99 Fresh greens topped w/Grilled Chicken Breast, chopped tomato, cucumber, egg, bacon, grated Cheddar & Feta Cheeses, mushrooms and black olives.
Chicken Salad\$ 9.99 <i>House Made for over 40 years!!!</i> Served on top of a toasted English Muffin with tomato wedges, sliced egg, cucumber slices and topped with toasted almonds.	
Add House Made Soup of the Day\$ 4.99	
Add House Made French Onion Soup\$ 5.50	

Hand Crafted Burgers

*Fresh Lean Chuck. Hand-formed and grilled to your specifications.
Served on a buttered Brioche bun with leaf lettuce, red onion and tomato slices.*

**Served with Pub Fries, Potato Salad or Cole Slaw.
Substitute: Baked Potato or Onion Rings~Add \$.75
Add: Cheddar, Swiss or Monterey Jack~\$1.00**

T.P. Cheddar Burger	\$10.99
Teriyaki Burger Topped with House Made Teriyaki Sauce.....	\$10.99
Western Burger with bacon slices and melted Cheddar Cheese.....	\$11.99
Hickory Burger with Canadian Bacon slice, grated Cheddar Cheese and Hickory Sauce.....	\$11.99
Patty Melt with sautéed mushrooms, onions, & melted Monterey Jack on toasted Rye.....	\$11.99
Chili Cheeseburger with House Made Chili and two slices of melted Cheddar.....	\$11.99
Mushroom & Swiss Burger with sautéed fresh mushrooms, onions and Swiss Cheese.....	\$11.99
Conecuh Burger Lean char-grilled patty stuffed w/Conecuh Sausage.....	\$11.99
Black Bean Burger 100% Vegetarian Southwestern Style made with Black Beans, green and red peppers.....	\$ 9.99

Artisan Sandwiches

*Served with choice of Pub Fries, Potato Salad or Coleslaw.
Substitute: Baked Potato or Onion Rings ~ Add \$.75 House Salad ~ Add \$3.99*

Monte Cristo\$10.99 Our famous sandwich filled with lean ham, turkey and melted Swiss Cheese, batter dipped and grilled. Served with our House Made Honey Mustard Sauce.	Crockmier's Classic Club\$ 9.99 Triple Decker Club w/lean ham, turkey, melted Swiss Cheese, bacon, lettuce and tomato, on Rye, Wheat, Texas Toast or Sourdough.
Chicken Salad Club\$ 9.99 Our House Made Chicken Salad with Swiss Cheese, bacon, lettuce and tomato slices on Rye, Wheat, Texas Toast or Sourdough.	New Orleans Roast Beef Debris Po-boy\$12.99 Slow roasted Roast Beef with Debris Gravy, topped with mayo, chopped lettuce and tomato slices, on Authentic New Orleans Po-boy Bread.
Super Chicken\$11.99 Grilled or specially battered fried Chicken Breast, topped with melted Monterey Jack Cheese, bacon, leaf lettuce and tomato on a Brioche bun.	Grilled Philly\$9.99 Chopped Sirloin, with Monterey Jack Cheese, peppers and onions on Authentic New Orleans Po-boy Bread.
Ranch Chicken Wrap\$ 9.99 Chipotle Tortilla filled with Chicken Tenders (fried or grilled) with bacon, Cheddar Cheese, leaf lettuce, chopped tomato and House Made Ranch.	Grilled Reuben\$ 9.99 Fresh lean Corned Beef served on toasted Rye with Swiss Cheese, fresh sauerkraut, 1000 Island Dressing and a kosher dill pickle wedge.
Rib-Eye Steak Sandwich\$14.99 Grilled and topped with sautéed onions and peppers, leaf lettuce and tomato slices. Served on Authentic New Orleans French Bread.	Crispy Chicken Sandwich\$11.99 Southern Style deep fried Chicken Breast w/ Alabama White Sauce, bacon and served on buttered Texas Toast.

Beverages

Coffee.....	\$2.50
Tea.....	\$2.50
Milk.....	\$3.00
Soda.....	\$2.50

Kid's Menu

10 & Under Only
With Fries & Soft Drink

Hamburger.....	\$5.99
Cheeseburger.....	\$6.99
Grilled Cheese.....	\$5.99
Chicken Fingers.....	\$6.99
Small Salad.....	\$3.99

Desserts

T. P.'s Own Bailey's Brownie.....\$9.00
Our Special Nut Brownie with Fudge Icing, surrounded by ice cream and real whipped cream, topped with melted hot fudge, Bailey's Irish Cream and toasted almond slices.

House Made Bread Pudding.....\$5.99
A warm serving of House-made Deep Southern Goodness!!! With Buttered Rum Sauce.

Strawberry Sundae.....\$4.99
Ice Cream topped with Whole Strawberries, whipped cream and toasted almonds.

Chocolate Sundae.....\$4.99
Vanilla Ice Cream, topped with Hershey's syrup, whipped cream and toasted almonds.

Creme Brulee.....\$7.99
Traditional French custard with caramelized sugar.



T.P. CROCKMIER

Who was Thaddeus P. Crockmier? Well, Sir, he was born in Virginia in the Fall of 1847. His father was a successful Plantation Owner with large holdings just north of Fredericksburg. He was a loyal Southerner who fought with General Lee's Army of Northern Virginia. After the War Between the States, a young Crockmier moved South and settled in Atlanta.

He became a successful Professional Gambler and a man about the town. His one ambition was to build the most unique restaurant in the South. A place that would appeal to Atlanta's finest.

On October 6th, 1875, his dream came true. He opened the doors of Thaddeus P. Crockmier's at the corner of Peachtree and Walton Streets. The place was a rousing success from the beginning. The decor was comfortable and the food was delicious. The drinks were the talk of the town. Crockmier's became the 'in place' for conversation and good fellowship.

We are dedicated to the tradition that Thaddeus P. Crockmier established in 1875. So, here's to you, Our Customer! We wish you Happiness and Good Cheer and, as always, we remain,

Obediently Yours

Chicken

Add Side Salad \$3.99
Baked Potatoes Available after 5 p.m.

- Chicken Fingers**.....\$ 9.99
Specially battered skinless breast strips, deep-fried and served with our House Made Honey Mustard Sauce and Pub Fries.
- Chicken Teriyaki**.....\$14.99
A whole boneless breast of chicken, char-grilled and basted with our House Made Teriyaki Sauce, topped with a grilled pineapple ring and served over seasoned rice and broccoli.
- Carribbean Jerk Chicken**.....\$14.99
A whole boneless breast of chicken, chargrilled and served over seasoned rice and broccoli.
- Chicken Marsala**.....\$15.99
Topped with mushrooms and our Marsala Wine Sauce. Served with whipped red potatoes and broccoli.
- Jambalaya Pasta**.....\$17.99
Chicken Breast and Conecuh Sausage sautéed with onions and peppers and tossed in a Cajun Vin Blanc & finished with Parmesan.

Chicken Fajitas.....\$14.99
Chicken Breast grilled with onions and bell pepper strips topped with fresh chopped tomato. Served with warm flour tortillas, salsa, guacamole, pico de gallo and sour cream.

Choice Steak

Served with a House Salad

12 oz. Hand Cut Rib-Eye.....\$24.99
Charbroiled and served with whipped red potatoes, broccoli or roasted brussels sprouts.

Add 6 Grilled Shrimp.....\$6.99

Sides

Seasoned Rice	Pub Fries
House Made Cole Slaw	Steamed Broccoli
House Made Potato Salad	Whipped Red Potatoes
Stone Ground Baldwin Co. Grits	Baked Potato (After 5pm)
House Cut & Battered Onion Rings	
Roasted Brussels Sprouts	

Seafood

*Taste the difference in Alabama Wild Caught Fresh Seafood!!!
Baked Potato (after 5pm), Tarter Sauce and Homemade Cocktail or Bistro Sauce*

Crab Claw PlatterMarket A generous ½ lb. portion of fresh specially battered, seasoned and deep fried Local Claws w/ Slaw & Fries.	Oyster Platter\$19.99 One Dozen Fresh Local Oysters, cornmeal battered & deep fried with Coleslaw and Fries.
Seafood Platter\$23.99 Fresh Local Shrimp, Oysters, Catfish Specially battered, seasoned and deep fried to a golden brown. Served with Coleslaw and Fries.	Catfish Platter\$18.99 Catfish filets specially seasoned, battered & deep fried, “Southern Style.” Served w/ Slaw & Fries.
Shrimp Platter\$18.99 One Dozen Fresh Local Shrimp. Specially battered, seasoned and deep fried. Served with Slaw and Fries.	Shrimp & Grits\$17.99 A Classic Southern Favorite! Grilled Shrimp on a bed of stoned ground grits and topped with a Creole Cream Sauce.
Mahi Mahi\$19.99 Grilled or Blackened with choice of 2 sides.	Soft Shell Crab Dinner\$22.99 A pair of wild caught Soft Shell Crabs. Specially battered and deep fried with Steak Fries and Coleslaw.
Crabmeat Broil\$16.99 Two English Muffins, sliced tomato, topped with mounds of fresh dark crabmeat, cheese sauce and Cheddar Cheese, broiled until bubbling hot with a House Salad.	Shrimp Po-Boy\$12.99 Local wild caught Shrimp, battered & deep fried & heaped on a buttered New Orleans French Roll. Served with Coleslaw and Fries.
Triple Crab Dinner\$29.99 Two Fried Crab Cakes topped with a locally caught fried Soft Shell Crab and Fresh Local Claw Meat, painted with our special Bistro Sauce with a House Salad.	Oyster Po-Boy\$13.99 Fresh Local Oysters, cornmeal battered, deep fried & heaped on French Bread. Served with Slaw & Fries..
Louisiana Barbeque Shrimp\$19.99 Sautéed in our special Creole Seasoned Butter Sauce with French Bread for dipping with a House Salad.	Shrimp Oliver\$17.99 Fresh Gulf Shrimp, sautéed in a Garlic Butter White Wine Sauce and served over a bed of Pasta.

Chef’s Fresh Catch of the Day.....Market Price
Ask your Server for details.
Subject to Availability

Sides

Seasoned Rice	Pub Fries
House Made Cole Slaw	Steamed Broccoli
House Made Potato Salad	Whipped Red Potatoes
Stone Ground Baldwin Co. Grits	Baked Potato (After 5pm)
House Cut & Battered Onion Rings	
Roasted Brussels Sprouts	