



Twelve Eighty - Inspired Dining Menu

<https://menulist.menu>

1280 Peachtree St NE Atlanta, GA 30309, United States

(+1)4048971280 - <http://www.twelveeighty.com/>

The *menu of Twelve Eighty - Inspired Dining* from Atlanta includes **176** meals. On average, [meals or drinks on the menu](#) cost about \$21.3. The categories can be viewed on the menu below. What [Rigoberto Tremblay](#) likes about Twelve Eighty - Inspired Dining:

The menu is very limited. The sauce for the scallops was too spicy hot. A good tasting plate does not need to be spicy hot. Leave that for Mexican food, like tacos. Service was good. However, the server asked us if we wanted desert even though we had not finished our meal. We told him no . Then he brings us the final check, but we wanted to have coffee, so I had to call the maître de and ask him for two cappuccino co... [read more](#). In beautiful weather you can even be served in the outdoor area. What [Marlene Lindström](#) doesn't like about Twelve Eighty - Inspired Dining:

Enjoy going there many times before visiting the High. We were seated this time in the bar area that was quite loud. Soups are always delicious but the flat bread special was not very "special". [read more](#). For the small hunger in between, Twelve Eighty - Inspired Dining from Atlanta offers scrumptious sandwiches, small salads, and other small menus, as well as cold and hot beverages, At the bar, you can unwind with a freshly tapped beer or other alcoholic and non-alcoholic drinks. In addition, there are scrumptious American meals, such as burgers and grilled meat, The **barbecued food** is freshly cooked here on an open flame.

Twelve Eighty - Inspired Dining Menu



Alcoholic Drinks

BEER

Pasta

FRUTTI DI MARE PAPPARDELLE \$20.0

Main courses

RIBS

Beef dishes

BEEF CARPACCIO \$11.0

Starters

AHI TUNA POKE* \$14.0

Soft drinks

DIET COKE

Spirits

KAHLUA \$8.0

In the Garden

WILD MUSHROOM TOAST \$10.5

Seafood

CRISPY CALAMARI \$12.0

Hauptgerichte - Chicken

FRIED CHICKEN

Bebidas

BEER,

Sweet crepes

WARM CARAMEL APPLE CREPE \$6.5

Burgers and Sandwiches

STEAKHOUSE BURGER* \$13.0

The Main Course

SEARED DIVER SCALLOPS* \$24.5

Sea

GRILLED SALMON* \$19.0

Hot Dishes

GRILLED LAMB CHOPS \$30.0

Weekend Brunch

JUMBO LUMP CRAB CAKE \$14.5

After Dinner Drinks

BAILEY'S \$8.5

Grilled Plates

GRILLED JUMBO ASPARAGUS

Pinot Grigio / Gris

KING ESTATE PINOT GRIS,
OREGON '15 \$48.0

Healthy Alternatives

DAILY VEGETABLES

Twelve Eighty - Inspired Dining Menu



Breakfast Station

SELECTION OF HOUSE BAKED FRENCH PASTRIES

Collection

HAND-CUT FRIES

Salad Works

GOURMET CAESAR

Spring / Summer

SEARED PACIFIC HALIBUT \$26.5

Drinks @ The Pig

HIGH FASHIONED \$10.5

Dessert Station

WIDE ARRAY OF PETITE DESSERTS PREPARED BY OUR OWN PASTRY CHEF SODA, ICE TEA AND COFFEE

Harry's Favorites

BLACKBERRY MOJITO \$9.0

A.M. Favorites

BUILD-YOUR-OWN OMELET

Masa Favorites

HOUSE-MADE SANGRIA \$9.0

Can Soft Drinks

STRAWBERRY CRUSH \$9.0

Garden Stroll

CHEF INSPIRED SOUP

Froid

COKE

Salate und Bowls

TABLE \$7.0

Twelve Eighty Tastes

FRIED GREEN TOMATO NAPOLEAN \$8.0

After Dinner Sippers

PORTAL 10 YEAR TAWNY PORT \$10.0

On a Display

HOUSE SMOKED SALMON DEVILLED EGGS

Chef Carving Station

OREGANO AND LOWERY CRUSTED PRIME RIB

Country Vegetables n' Sides

FRESH SEASONAL FRUIT

Sandwiches

CRISPY GROUPER SANDWICH \$14.0

GRILLED CHEESE SANDWICH

Side dishes

SEASONAL FRESH FRUIT

PICKLES

Twelve Eighty - Inspired Dining Menu



Drinks

MINUTEMAID LEMONADE

DRINKS

Main

CHEF'S ARTFULLY INSPIRED DAILY
FLATBREAD

THEATER STYLE PASTRAMI \$13.5

Beverages

REGULAR DECAF \$3.0

GRAND MARNIER \$10.0

Just For Kids

HOUSE CHICKEN TENDERS, MINI CORN
DOGS, CRISPY TATER TOTS, MAC
CHEESE

KIDS GRILLED CHEESE

Crisp Cool Salads

TWELVE EIGHTY PEACHTREE \$10.0

CRUSTED AHI TUNA NICOISE* \$15.5

Restaurant Category

BBQ

MEXICAN

Non alcoholic drinks



SPRITE

COKE ZERO

ICED TEA

Dessert

CLASSIC CRÈME BRULÉE \$6.0

RED VELVET CHEESECAKE \$7.5

SOUTHERN PECAN TART \$7.0

From the Garden

LOCAL FARMER'S GREENS

BABY SPINACH WATERMELON

HEALTHY HARVEST TABBOULEH

Show Stopping Sandwiches

BANH-MI WRAP \$9.5

PRESSED PORK CUBAN STYLE \$11.5

BAJA SIGNATURE TACO \$12.0

For the Table

CHEF 'S ARTFULLY INSPIRED DAILY
FLATBREAD

BULGOGI BEEF STEAMED BUNS \$12.0

LOCAL FARM CHEESE BOARD

WARM BRIE FONDUE \$9.5

Coffee

ESPRESSO \$4.0

CAPPUCCINO \$4.5

LATTE \$4.5

COFFEE

Sultry, Brilliant Pinot Noirs

CHATEAU ST. JEAN PINOT NOIR,
CALIFORNIA '16 \$9.0

B.R. COHN PINOT NOIR, NORTH
COAST '16 \$12.0

Twelve Eighty - Inspired Dining Menu



STOLLER FAMILY ESTATE PINOT NOIR, DUNDEE HILLS '15 \$46.0

BELLE GLOS PINOT NOIR, CLARK TELEPHONE VINEYARD, SANTA MARIA VALLEY, SANTA BARBARA COUNTY '13 \$69.0

Sweet Tastes

CHOCOLATE, CHOCOLATE, CHOCOLATE \$7.5

ALMOND TRES LECHES CAKE \$7.5

THE WOODRUFF SIGNATURE \$8.0

CHEF INSPIRED ICE CREAM OR SORBET \$5.5

Salads



CAESAR WEDGE \$7.5

ASIAN CHICKEN SALAD \$15.0

GRILLED STEAK SALAD* \$15.0

MISTA

TACOS

Sparklers & Roses

MICHELLE BRUT SPARKLING WINE, COLUMBIA VALLEY NV \$9.0

VUEVE CLICQUOT, CHAMPAGNE, FRANCE NV \$89.0

SCHRAMSBERG SPARKLING ROSE, NORTH COAST '13 \$75.0

BIELER PÈRE ET FILS ROSÉ, PROVENCE '17 \$10.0

MICHELLE BRUT, SPARKLING WINE, COLUMBIA VALLEY NV \$9.0

Dishes are prepared with

CHICKEN



SCALLOPS

CHEESE

HALIBUT

CHOCOLATE

Appetizers

DEVILED EGGS

FRIED GREEN TOMATO NAPOLEON \$9.5

CRISPY CAULIFLOWER \$9.5

REUBEN EGG ROLLS \$11.0

SHRIMP COCKTAIL

FRIED PICKLES

Crafted Cocktails

MR. WOODRUFF'S GIN TONIC \$10.0

TWELVE EIGHTY COCKTAIL \$11.0

LEFT COAST NEGRONI \$10.0

INFAMOUS MANHATTAN \$12.0

THE HIGH KICK MULE \$10.0

SKINNY GINGER MARGARITA \$11.0

These types of dishes are being served

SALAD

LOBSTER

PASTA

LAMB

FILET

LAMB CHOPS

In Bottle

MILLER LITE, ABV 4.1%, WI \$4.0

Twelve Eighty - Inspired Dining Menu



YUENGLING, ABV 4.4%, PA	\$4.0
HAAKE BECK NA, ABV 0.5%, GERMANY	\$5.0
SAM ADAMS LAGER, ABV 5.0%, MA	\$5.0
HEINEKEN, ABV 5.0%, AMSTERDAM	\$6.0
CORONA, ABV 4.5%, MEXICO	\$6.0
STELLA ARTOIS, ABV 5.0%, BELGIUM	\$6.0

Bodacious Reds From around The World

LA PUERTA MALBEC, ARGENTINA '17	\$8.0
MONTEBUENA RIOJA, SPAIN '14	\$9.0
GRAND VENEUR RESERVE, COTE DU RHONE '14	\$42.0
CUVELIER COLLECTION MALBEC, MENDOZA '13	\$42.0
BASILICA CAFAGGIO, SINGLE ESTATE, CHIANTI CLASSICO '10	\$44.0
CHATEAU LASSEGUE, LES CADRANS DE LASSEGUE, BORDEAUX SAINT-ÉMILION, GRAND CRU '15	\$48.0
E. GIUGAL, CHATEAUNEUF-DU-PAPE, '12	\$80.0
CASTELLO DI VERDUNO, BARBARESCO '10	\$85.0

Peachtree Favorites

THE HIGH CHICKEN STACK	\$16.5
GRILLED CENTER CUT FILET*	\$28.0
GREAT WEST BISON BURGER*	\$18.0
SEARED VEGGIE BURGER	\$11.0
DECONSTRUCTED FARMER'S VEGETABLE FARRO	\$12.0

SPRING HERB-MARINATED GRILLED CHICKEN BREAST WITH CHAMPAGNE POMEGRANATE VELOUTE

FENNEL-SCENTED VERLASSO SALMON, SWEET PEPPER COULIS

DUET OF GRILLED ASPARAGUS AND HONEY-THYME ROASTED BUTTERNUT SQUASH

WHIPPED YUKON GOLD POTATOES, BOURSIN CHIVE CAROLINA GOLD RICE PILAF, GRILLED SCALLIONS

Rich, Voluptuous & Bold Cabernet, Merlot & Blends

ANNABELLA MERLOT, NAPA VALLEY '14	\$10.0
SEVEN FALLS CABERNET SAUVIGNON, WAHLUKE SLOPE, WA '14	\$11.0
EDMEADES ZINFANDEL, MENDOCINO COUNTY '14	\$30.0
INTRINSIC CABERNET SAUVIGNON, COLUMBIA VALLEY '16	\$42.0
BERINGER CABERNET SAUVIGNON, KNIGHTS VALLEY '15	\$52.0
J.LOHR, HILLTOP CABERNET SAUVIGNON, PASO ROBLES '14	\$62.0
DUCKHORN, DECOY CABERNET SAUVIGNON, SONOMA COUNTY '14	\$65.0
LOUIS MARTINI CABERNET SAUVIGNON, NAPA VALLEY '12	\$69.0
STAGS ' LEAP CELLARS, ARTEMIS, CABERNET SAUVIGNON, NAPA VALLEY '16	\$87.0
CHATEAU ST. MICHELLE ARTIST SERIES RED BLEND, COLUMBIA VALLEY '09	\$90.0

Twelve Eighty - Inspired Dining Menu



Local / Craft

BROOKLYN AMBER LAGER, ABV 5.2%, NY	\$5.5
SWEETWATER 420, ABV 5.7%, GA	\$5.5
TERRAPIN GOLDEN ALE (CREAM ALE), ABV 5.3%, GA	\$6.0
3 TAVERNS NIGHT IN BRUSSELS (IPA), ABV 7.5%, GA	\$6.0
BOULEVARD UNFILTERED WHEAT, ABV 4.4%, MO	\$6.0
MOTHER EARTH DARK CLOUD DUNKEL, ABV 5.1%, NC	\$6.0
TREEHORN DRY CIDER, (GLUTEN FREE) ABV 5.9%, GA	\$7.0
BELLS TWO HEARTED ALE (IPA), ABV 7.0%, MI	\$7.0
VICTORY GOLDEN MONKEY (TRIPPEL), ABV 9.5%, PA	\$7.0
ROGUE DEAD GUY ALE (MAIBOCK), ABV 6.5%, OR	\$7.0
TREEHORN DRY CIDER (GLUTEN FREE), ABV 5.9%, GA	\$7.0
TREEHORN DRY CIDER (GLUTEN FREE) ABV 5.9%, GA	\$7.0

Crisp, Bright & Beautiful Whites

RIFF PINOT GRIGIO, DELLA VENEZIE, ITALY '16	\$9.0
---	-------

DR. L RIESLING, GERMANY '16	\$8.0
RODNEY STRONG CHARDONNAY, SONOMA '16	\$9.0
CHATEAU STE. MICHELLE HORSE HEAVEN VYD. SAUVIGNON BLANC, COLUMBIA VALLEY '16	\$9.0
OMAKA SPRINGS SAUVIGNON BLANC, MARLBOROUGH '14	\$42.0
DOMÄNE WACHAU GRÜNER VELTLINER, FEDERSPIEL TROCKEN, WACHAU TERRASSEN '16	\$44.0
EROICA RIESLING, COLUMBIA VALLEY '14	\$45.0
LA CREMA CHARDONNAY, MONTEREY '15	\$12.0
STEELE CUVÉE CHARDONNAY, CALIFORNIA '14	\$48.0
MERLIN CHERRIER SAUVIGNON BLANC, SANCERRE '15	\$52.0
DOMAINE DES MILES CHARDONNAY, CHABLIS '14	\$50.0
NEWTON, RED LABEL CHARDONNAY, NAPA COUNTY '15	\$55.0
ZD CHARDONNAY, NAPA VALLEY '15	\$80.0
MERLIN CHERRIER, SAUVIGNON BLANC, SANCERRE '15	\$52.0

Twelve Eighty - Inspired Dining Menu



Twelve Eighty - Inspired Dining

1280 Peachtree St NE Atlanta,
GA 30309, United States

Made with menulist.menu

Opening Hours:

Tuesday 11:30-16:00 16:00-20:00
Wednesday 11:30-16:00 16:00-20:00
Thursday 11:30-16:00 16:00-20:00
Friday 11:30-16:00 16:00-20:00
Saturday 11:30-16:00 16:00-20:00
Sunday 11:30-15:00