

## EAT GOOD



HAPPY BELLY  
KITCHEN

### mains



The Georgian Burger\* 14.00  
Big Green Egg grilled Short rib-brisket burger, Vidalia onion relish, cheddar cheese, ancho chili dressing on a Holeman & Finch white wheat bun served with our fresh hand-cut fries + truffle dipping sauce

Not so Ordinary Chicken Sandwich 12.50  
Big Green Egg grilled chicken breast, smoked gouda cheese, Circle A arugula, home-made basil aioli on a Holeman & Finch French baguette served with our fresh hand-cut fries + truffle dipping sauce

The Boss Hog 12.50  
Applewood smoked pulled pork, peppered bacon, house-made apple slaw, Happy Belly house-made BBQ sauce on a Holeman & Finch white wheat bun served with our fresh hand-cut fries + truffle dipping sauce

Tree Hugger 11.50  
Big Green Egg grilled Portobello mushroom cap filled with grilled bell peppers, shallots topped with Circle A arugula sprouts mixed with house-made balsamic vinaigrette, topped with goat cheese crumbles [Veg+GF]

Not so Ordinary Chicken Salad 7.50  
Big Green Egg grilled chicken breast, red seedless grapes, pecans mixed with our home-made poppy seed mayo over a bed of Circle A bibb lettuce

Go Paleo 12.00  
Fresh zucchini sautéed with home-made pesto and topped with a Big Green Egg grilled chicken breast [GF]



### extra love

Brussels for Muscles  
Crispy sprouts drizzle with Thai-citrus chili sauce  
[GF + Veg] 7.00

Hand-cut Fries +  
Truffle Aioli [GF + Veg]  
sharing size 5.00

*All of our dressings and sauces  
are made in house with only the  
freshest ingredients.  
Please enjoy your meal.*

### for the kiddos

*Must be 12 years old or younger*

*All kiddo items come with a choice of  
hand-cut fries or apple slices*

Chicken Little  
Big Green Egg grilled Chicken Tenders  
6.00

Lil' Georgian  
Big Green Egg grilled all-beef burger  
topped with cheddar cheese  
7.00

The Mac Attack  
Creamy mac 'n cheese  
7.00

Goey Granny  
Grilled cheese- cheddar and gouda with  
sliced granny smith apples on a white  
bread  
6.00

## FEEL GOOD



### salads

Kale Waldorf Salad 10.00  
Fresh Kale, Blue Cheese crumbles, Candied Pecans, Granny Smith Apples, Golden Raisins, Apple Wood Smoked Bacon, Apple Cider Vinaigrette  
Add BGE grilled chicken + 5.00

One for the Kipper 16.00  
Fresh Kale, Blue Cheese crumbles, Candied Pecans, Granny Smith Apples, Golden Raisins, Apple Wood Smoked Bacon, Apple Cider Vinaigrette topped with chilled House-Kipper Salmon [GF]

Georgia Beet Salad 11.00  
Roasted red and golden beets, cranberries, pecans served over a bed fresh kale tossed with quinoa with house-made balsamic vinaigrette topped with fresh goat cheese  
Add BGE grilled chicken +5.00



### soups

Vegetable Lentil Soup [Veg+GF]  
Cup 6 oz - 5.00  
Bowl 10 oz - 7.50

3 Bean Chicken Chili [GF]  
Cup 6 oz - 5.00  
Bowl 10 oz - 7.50



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods. All animal products contain some level of bacteria.