



## STARTERS



### GRAPE GAZPACHO

Vanilla Yogurt, Mint  
Cup...\$5 Bowl...\$7

### GF SIMPLE GREEN SALAD

Georgia Lettuces, Cherry Tomato, Cucumber,  
Goat Cheese, House Vinaigrette  
\$7

### BOILED PEANUT HUMMUS

Carrot, Celery, Cucumber, Toast Points  
\$7

### PIMENTO CHEESE

Aged Cheddar, Roasted Red Pepper,  
Toast Points  
\$8

### HAM & COLLARD GREEN EGG ROLLS

Apricot-Mustard Dipping Sauce  
\$8

### BLUE CHEESE POTATO CHIPS

Applewood Bacon, Green Onion,  
Cherry Tomatoes, Blue Cheese Fondue  
\$8

### FRIED GREEN TOMATOES

Sweet Pepper Jelly, Arugula,  
Goat Cheese  
\$8

### HOUSE CURED SALMON \*

Cucumber, Red Onion, Capers,  
Hard Boiled Egg, Toast Points  
\$10

## BIG SALADS



### GF THE GOBBLER COBB

Georgia Lettuces, Roasted Turkey, Tomato,  
Cucumber, Avocado, Applewood Bacon,  
Blue Cheese Crumbles, Hard Boiled Egg,  
Balsamic Vinaigrette  
\$13

### COUNTRY CLUB SALAD

Georgia Lettuces, Fried Chicken,  
Applewood Bacon, Cherry Tomato, Cucumber,  
Carrot, Avocado, Honey Mustard  
\$13

### COASTAL WEDGE

Fried Gulf Shrimp, Iceberg Wedge,  
Tomato, Cucumber, Pickled Red Onion  
Cheddar Cheese, Catalina Dressing  
\$15

### GF THE GREEK

Chopped Romaine, Blackened Chicken,  
Tomato, Cucumber, Black Olive,  
Banana Pepper, Feta Cheese, Herb Vinaigrette  
\$14

### GF GRILLED SALMON \*

Arugula, Endive, Strawberry, Avocado,  
Goat Cheese, Almond, Green Goddess  
\$15

### 3 SALAD PLATE

Egg, Chicken & Tuna Salad, Georgia Lettuces,  
Cherry Tomato, Cucumber, Radish  
\$10

### GF THE BOSS \*

Chopped Romaine, Grilled Hamburger Patty,  
Applewood Bacon, Cherry Tomato,  
Blue Cheese Crumbles, Balsamic Vinaigrette  
\$14

### GF 7 LAYER SALAD \*

Arugula, Smoked Trout, Cherry Tomato,  
English Pea, Cheddar, Applewood Bacon,  
Hard Boiled Egg, Herb Buttermilk Dressing  
\$14

## SANDWICHES



### HAM & TURKEY CLUB

Cheddar, Swiss, Applewood Bacon, Lettuce,  
Tomato, Mayo, Sourdough  
\$13

### ULTIMATE BLT

Fried Green Tomato, Pimento Cheese, Arugula,  
Applewood Bacon, Sweet Pepper Jelly, Sourdough  
\$13

### BLACKENED FISH TACOS

Pickled Cabbage, Pico De Gallo, Cilantro,  
Chipotle Sour Cream, Flour Tortilla  
\$15

### GRILLED CHICKEN

Applewood Bacon, Swiss, Georgia Lettuces,  
Tomato, Truffle Honey Mustard, Egg Bun  
\$13

### SALMON BLT \*

Sliced Avocado, Baby Arugula, Multi-Grain  
\$15

### SOUTHERN BISTRO BURGER \*

Aged Cheddar, Georgia Lettuces, Tomato,  
Red Onion, House Pickle, Egg Bun  
\$13

### THE BREAKFAST CLUB \*

Fried Egg, Applewood Bacon, Avocado, Cheddar,  
Arugula, Tomato, Mayo, Brioche  
\$12

### TUNA MELT

Swiss, Georgia Lettuces, Tomato, Multi-Grain  
\$11

### WALDORF CHICKEN SALAD

Apple, Celery, Red Onion, Almond,  
Golden Raisin, Arugula, Multi-Grain  
\$10

### EGG SALAD

Georgia Lettuces, Tomato, Sourdough  
\$9

## LUNCH ENTREES



### GULF SHRIMP & GRITS

Andouille Sausage,  
Caramelized Onion,  
Tomato Pan Gravy  
\$15

### GF CAROLINA

### RAINBOW TROUT

Blistered Red Potato, Green Bean,  
Almond, Leek, Lemon Butter  
\$16

### BUTTERMILK FRIED

### CHICKEN TENDERS

Cole Slaw, French Fries,  
Truffle Honey Mustard  
\$13

### GF GRILLED SALMON \*

Roasted Asparagus, Sauce Gribiche,  
Capers, Dill  
\$16

### SPRINGER MOUNTAIN FARMS

### BUTTERMILK FRIED CHICKEN

Whipped Potato, Green Bean,  
Cucumber-Dill Salad,  
Chicken Gravy  
\$15

## SIDES

Cucumber-Dill Salad • Cole Slaw  
Stone Ground Grits • French Fries  
Whipped Potatoes • Sliced Tomatoes  
Green Beans • Sweet Potato Fries

**\$4**

## LUNCH EXPRESS COMBO

Choose Any 2 Options Below ... \$10

CUP OF SOUP  
CAESAR SALAD  
SIMPLE GREEN SALAD

½ CHICKEN SALAD SANDWICH  
½ TUNA SALAD SANDWICH  
½ EGG SALAD SANDWICH

\*Please be advised that food here may contain these ingredients:  
milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish, eggs or unpasteurized milk may increase your risk of  
foodborne illness.