



STARTERS



PIMENTO CHEESE

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

HAM & COLLARD GREEN EGG ROLLS

Apricot-Mustard Sauce
\$8

BLUE CHEESE POTATO CHIPS

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

FRIED GREEN TOMATOES

Sweet Pepper Jelly, Arugula, Goat Cheese
\$8

HOUSE CURED SALMON

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

CORNMEAL OKRA FRIES

White BBQ Sauce, Spicy Honey
\$7

BOILED PEANUT HUMMUS

Carrot, Celery, Cucumber, Toast Points
\$7

GRAPE GAZPACHO

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

FROM THE GARDEN



☉ SIMPLE GREEN SALAD

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

☉ THE WEDGE

Baby Iceberg, Tomato, Cucumber,
Pickled Red Onion, Cheddar Cheese,
Catalina Dressing ... **\$8**

☉ ENDIVE & ARUGULA SALAD

Strawberry, Avocado, Goat Cheese, Almond,
Grain Mustard Vinaigrette ... **\$8**

☉ THE BOSS

Chopped Romaine, Applewood Bacon,
Cherry Tomato, Cucumber,
Blue Cheese Crumbles,
Balsamic Vinaigrette ... **\$8**

ADD A PROTEIN TO ANY SALAD:

Shrimp ... \$6 / Grilled Chicken ... \$6
Salmon Filet ... \$7 / Hamburger Patty ... \$6

SANDWICHES



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

ENTREES



☉ AHITUNA COBB SALAD*

Avocado, Applewood Bacon,
Cherry Tomato, Green Bean, Feta,
Hard Boiled Egg, Green Goddess Dressing
\$17

GULF SHRIMP & GRITS

Andouille Sausage, Caramelized Onion,
Tomato Pan Gravy
\$19

☉ SPRINGER MOUNTAIN FARMS ½ ROASTED CHICKEN

Pimento Cheese Stone Ground Grits,
Coca-Cola Braised Collard Greens
Georgia BBQ Sauce
\$18

☉ CAROLINA RAINBOW TROUT

Blistered Red Potato, Green Bean, Leek,
Almond, Lemon Butter
\$24

SPRINGER MOUNTAIN FARMS BUTTERMILK FRIED CHICKEN

Bistro Mac & Cheese, Green Bean,
Cucumber-Dill Salad, Chicken Gravy
\$18

☉ GRILLED SALMON*

Roasted Asparagus, Sauce Gribiche,
Capers, Dill
\$23

CHOPPED STEAK*

Whipped Potato, Garlic Spinach,
Mushroom Gravy, Crispy Onion
\$18

☉ CHESHIRE FARMS PORK CHOP*

Roasted Cauliflower Puree, Baby Carrot,
English Pea, Ham Hock Demi
\$22

PRIME SIRLOIN STEAK*

Petite Green Salad, Parmesan-Herb Fries,
G-1 Steak Sauce
\$29

DAILY SPECIALS



MONDAY BURGER NIGHT

TUESDAY CHICKEN MARSALA

WEDNESDAY MUSSELS & ½ Priced Wine

THURSDAY CRAB CAKES

FRIDAY SEAFOOD PLATTER

SATURDAY PRIME RIB

SUNDAY SPAGHETTI & MEATBALLS

SIDES

Cucumber-Dill Salad • Cole Slaw
Stone Ground Grits • French Fries
Whipped Potatoes • Sliced Tomatoes
Sweet Potato Fries • Green Beans
Sautéed Spinach
Mexican Coke Braised Collard Greens
Bistro Mac & Cheese

\$4

*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.