



## *Soups & Salads*

Soup of The Day  
Cup \$3/Bowl \$6

House Salad — \$6

Local Romaine Lettuce, Tomato, Cucumber, Fresh Herbs & Lemon Vinaigrette

- Add a Scoop of Chicken Salad, Tuna Salad or Grilled Chicken for \$4 Sauted Shrimp May be Added for \$6

Grilled Caesar Salad — \$8

Grilled Romaine Hearts, House Croutons, Shaved Parmesan & House Caesar Dressing

- Add Grilled Chicken for \$4 Sauted Shrimp for \$6

Caprese Salad — \$8

Fresh Mozzarella Stacked with Tomatoes, Fresh Basil, House Pesto and Pickled Red Onions with Balsamic Reduction

- Add Grilled Springer Mountain Chicken for \$4

Summer Fling — \$12

Prosciutto and Cantaloupe on a Bed of Arugula, with Marcona Almonds, Sliced Red Onion, and Fresh Burrata Mozzarella with a Strawberry Honey Drizzle

## *Sides \$4*

Roasted Brussels Sprouts

Roasted Asparagus

Roasted Garlic Broccoli

Three Cheese Mac

Mac and cheese with Parmesan, Swiss, and cheddar topped with garlic buttered panko bread crumbs. Yum-Yum!

## *Hand Cut French*

## *Fries & Tater Tots*

Plain \$2.50 Garlic & Parsley \$3.00  
Sauces \$.50

- Chipotle Mayo, Siracha Veganaise, Aioli, 1000 Island

Basket of Fries with Trio of Sauces — \$5.50

Large Basket of Fries served with Chipotle Mayo, Aioli, Srirachi Veganaise Sauces

- Upgrade to Garlic Parsley \$.50

Tater Tots — \$2.99

Loaded Tater Tots — \$4.99

Tater tots topped with bacon, cheddar cheese, green onion, pickled jalapenos with a side of sour cream

## *Veggie Bowls \$9*

Grilled Vegetable Farro or Quinoa Bowl  
seasonal grilled vegetables topped on a bed of farro or quinoa

- Add Springer Mountain Chicken or Cuban Pulled Pork for \$4 Add Sauted Shrimp for \$6 Salmon for \$8

Falafel Bowl

Falafel served on a bed of romaine with cucumber, tomato, hummus and pita bread served with house made tzatziki sauce

- Add Springer Mountain Chicken or Cuban Pulled Pork for \$4

## Sandwiches

### Good Burger — \$15.00

½ Pound Stone Mountain Grassfed Beef, American Cheese, Pickled Red Onion, Caramelized Onions, Avocado, House Pickle & Lettuce Served on TGM Brioche Bun with a Side of Garlic Parsley Fries  
- Sub Springer Mountain Chicken Breast or Impossible Burger Veggie Patty

### Cheesesteak — \$10

Frizzled Beef, American Cheese, Caramelized Onion, Grilled Mushrooms & Bell Peppers on Cuban Bread served with Garlic Parsley Fries  
- Sub Springer Mountain Chicken

### Muffuletta — \$12

Genoa Salami, Hot Cappicola, Pepperoni, Provolone Cheese, Olive Tapenade, Roasted Red Pepper & Giardiniera on TGM Ciabatta

### GPM Cuban Pulled Pork Sandwich — \$10

Slow Roasted Pork in Mojito sauce, Ham, Swiss, Cheese, Pickle, Yellow Mustard on Cuban Bread

*All Dinner Sandwiches served with Garlic Parsley Fries  
Sub a Side House Salad or Any Side for \$2.00*

## Kid's Zone \$6.99

### Kid's Cheese Ravioli

Served with Garlic Brown Butter or Marinara

### Tiny Tots Sliders

Grass fed mini beef burger

- Add cheddar, American, blue cheese, or Swiss for .50 cents more

### All Beef Hot Dog

- All kids meals served with a choice of fries, tater tots, broccoli, or chips, and a choice of milk, juice box or soda

## Small Plates

### Charcuterie Board — \$16

assortment of cured meats, artisan cheeses, and seasonal accompaniments

### Tostones — \$9

Three Tostones topped with slow roasted Cuban Pulled Pork and chimichurri

### Truffle Mushroom Bruschetta — \$9

mushroom ragu, truffle goat cheese mousse, baby arugula and crostini

### Crab "Louie" Stack — \$10

Tostones, Pico de Gallo, Avocado Topped with Crab in a Creamy Spicy Mayo, Served on House-Made Green Goddess Dressing

### Tuna Cruda — \$9

rare seared ahi tuna with avocado puree & chimichurri on house chips with avocado puree

### Garlic Shrimp Skillet — \$9

shrimp with garlic, sherry, Basque piperade, and chorizo in a cast iron skillet

### House Marinated Olives with Marcona Almonds — \$5

### Argentine Empanadas — \$10

Three empanadas with grass fed beef and olives seasoned in herbs and spices served with chimichurri

### Goat Cheese Terrine — \$8

with olives, pesto, and sun dried tomatoes and a house made tapenade

### Beer Cheese & Soft Pretzels — \$8

2 Large soft pretzels served with a house made beer cheese

## Entrées

All Entrées Served with Side House Salad

### Chicken Milanese Napolitano — \$16

Thin sliced breaded fried chicken topped with a slice of ham, marinara, and melted mozzarella cheese, served with tri-colored fingerling potatoes seasoned with brown butter and a side salad

### Cuban Pulled Pork — \$14

marinated slow roasted pork served with herbed polenta, rice and beans

### Cheese Ravioli with a Sage Brown Butter Sauce — \$10

cheese ravioli with garlic and sage browned butter sauce. served with garlic bread

### Lobster Ravioli — \$14

Lobster Raviolis Served with a Creamy, House-Made Vodka Sauce and a Side of Garlic Bread

### Grilled Salmon — \$15

Served with fettuccine in a lemon and garlic sauce with roasted asparagus

- Sub Springer Mountain Grilled Chicken Breast Sub  
fettuccine with Quinoa to make it GF

### Seared Sea Scallops — \$14

Served with farro and cauliflower with roasted red pepper puree

## Desserts \$7

### Sous Vide Creme Brulee

Creamy custard with caramelized sugar topped with chantilly cream, fig and cherry compote, and marcona almonds

### Brownie a La Carte

Double Chocolate Brownie Served with Atlanta's own High Road Ice Cream

## Beverages

Soda, Iced Tea, Coffee and Cold Brew Coffee — \$2

*Please see our drink menu for a list of Wines by the glass, beer offerings, and house made cocktails*