

CHURCH HILLS

RESTAURANT | ROOFTOP BAR | PUB | PRIVATE EVENTS

Starters

Sausage Rolls | 7

Pork and Fennel sausage baked in puff pastry. Served with house made English mustard.

Scotch Egg | 7

Soft-poached egg wrapped in sausage meat and breadcrumbs. Fried to a golden brown and served with classic H.P. sauce.

Black & Tan Onion Rings | 6

Thick-cut onion rings dipped in two-tone beer batter. Served with Horseradish aioli.

Pimento Cheese Croquettes | 6

Crispy fried croquettes with our house pimento cheese. Served with buttermilk Ranch dip.

Parmesan Truffle Fries | 7

Signature fries tossed in white truffle oil and parmesan cheese

Georgia Lump Crab Cakes | 14

2 lump crab cakes served with a chipotle remoulade and a micro green salad

Hot Wings | 8

1/2 Dozen spicy chicken wings. Served with celery sticks and Ranch or Blue Cheese

Substitute Lemon Pepper or Ranch Dry Rub | 2

Prawn Cocktail | 12

Fresh chilled Shrimp served with a scratch English Style Cocktail sauce.

Mac N' Cheese | 8

Add Jalapenos 2 | Add Hickory Bacon 3
Our Famous baked Mac n' Cheese with Chives

Giant, Soft Bavarian Pretzel | 8

Add Beer Cheese | 2

Baked to a crunchy golden brown with a light, fluffy center. Served with a spicy mustard dipping sauce

Southern Fried Chicken Tenders | 10

House-brined fresh chicken tenders. Breaded and served with honey mustard and fries.

Churchill's Nibbles | 15

Our appetizer platter served with Sausage rolls, Black & Tan onion rings and Pimento cheese Croquettes.

Whipped Feta | 12

Whipped feta topped with honey and cracked black pepper. Served with baby carrots, celery and grilled french bread

Grilled Sea Scallops | 11

Caper Mayo, Scallions and micro greens

Soups & Salads

French Onion Soup | 8

Rich and full-bodied broth packed full with caramelized onions. Topped with ciabatta croutons and melted Gruyere cheese

Tomato Bisque Cup 6 | Bowl 8

Creamy tomato bisque topped with toasted croutons, feta and fresh parsley

Churchill's Salad | 8

Add Chicken 6 | Add Shrimp 6 | Add Salmon 8

Mixed field greens with heirloom cherry tomatoes, red onion, English cucumber and cheddar cheese. Served with choice of Dressing

Britain's Mixed Greens | 10

Add Chicken 6 | Add Shrimp 6 | Add Salmon 8

Arcadian blend of lettuces, candied pecans, English cucumber, strawberries, blueberries and feta. Served with a sweet peppercorn vinaigrette.

Wedge Salad | 9

Add Chicken 6 | Add Shrimp 6 | Add Salmon 8

Iceberg Lettuce wedge with grape tomatoes, English cucumbers, English Stilton Blue Cheese, and bacon. Served with choice of dressing.

Caesar Salad | 8

Add Chicken 6 | Add Shrimp 6 | Add Salmon 8

Romaine lettuce tossed with Caesar dressing, parmesan cheese & croutons.

Salad Dressings: Ranch, Blue cheese, Honey Mustard, Caesar Blueberry Vinaigrette, Balsamic Vinaigrette, Sweet peppercorn Vinaigrette

Sandwiches

Churchill's Burger | 14

Angus short Rib & Chuck Blend with house pickles, garlic and herb cheese, caramelized onion, lettuce, tomato, smoked bacon and house special sauce on a brioche bun

English Breakfast Burger | 16

Angus short Rib & Chuck Blend with a Sunny Side up Egg, Bacon, Cheddar cheese, Sautéed mushrooms and a grilled tomato. Served on a Brioche bun.

All American Burger | 13

Angus short rib & Chuck Blend topped with American cheese, lettuce, red onion, pickles, and tomato.

Beyond Burger | 15

Vegan patty topped with white cheddar. Served on a brioche bun with veganaisse, lettuce, tomato & onion

Crab Cake Sandwich | 16

Lumb Crab Cake served on a brioche bun with lettuce and tomato topped with a chive honey mustard

Buttermilk Fried Chicken Sandwich | 13

Served on a brioche bun with mayo, lettuce, tomato and onion. Your choice of regular or buffalo style.

English Dip | 16

Shaved Angus Beef Rib Eye, yellow onion, mixed with sweet baby peppers, and white cheddar. Served with Au Jus

Crunchy Flounder Sandwich | 16

Served on a brioche bun. Topped with lettuce, tomato, red onion, and Churchill's Tartar Sauce

CHURCHILL'S

RESTAURANT | ROOFTOP BAR | PUB | PRIVATE EVENTS

Homemade Pies

Steak & Ale Pie | 17

Tender Angus beef pieces, braised with onions and mushrooms in ale and natural jus, baked inside a homemade flaky pastry. Served with fries & a small Churchill's salad

Cottage Pie | 15

Sauteed seasoned ground beef topped with creamy mashed potatoes. Served with a small Churchill's Salad.

Chicken Pot Pie | 17

Roasted chicken breast with potatoes, peas, and carrots inside a homemade flaky pastry. Served with a Churchill's salad

Potato, Leek and Cheddar Pie | 15

Braised leeks, potatoes and mature cheddar, baked in a homemade flaky pastry. Served with fries & a small Churchill's salad

Best of Britain

Bangers & Mash | 15

English style pork sausages, creamy mashed potatoes and caramelized shallot gravy. Served with mushy peas.

Roast Beef & Yorkshire Pudding | 18

Slow roasted and sliced Rib Eye with giant Yorkshire pudding, homemade beef gravy. Served with herb-roasted redskins and the vegetable de jour.

Fish & Chips | 16

Beer battered Haddock Served with signature fries, mushy peas and tartar sauce

Shrimp & Chips | 20

lightly battered in low country spices and fried. Served with mushy peas, house fries and cocktail & tartar sauce

Guinness Meatloaf | 17

House-made meatloaf with creamy mashed potatoes, mushy peas, our black & tan onion rings and BBQ sauce

Desserts

Chocolate Torte | 9

Decadent Dark Chocolate Torte layered with fudge ganache.

Pecan Bread Pudding | 9

Our homemade classic, with warm bourbon caramel sauce

Bananas Foster Cheesecake | 9

Delicate Cheesecake topped with caramelized fresh banana slices

Mains

Shrimp & Grits | 19

Local Georgia wild shrimp with tasso ham, andouille sausage, bell peppers, cremini mushrooms and caramelized onions in a roasted garlic cream sauce. Served over cheddar grits

Chicken Tikka Marsala | 20

Roasted and marinated chicken in spiced curry served with Basmati rice

Seafood Linguini | 18

Georgia wild shrimp, Sea scallops, and spinach in a lemon garlic parmesan cream sauce over linguini pasta

Glazed Salmon | 22

Grilled Salmon with a whole grain bourbon glaze served with Asparagus and sweet potato mash.

Pan Fried Flounder | 20

Flounder Filet topped with a lemon caper butter sauce. Served with herb roasted red skins and Pan fried bacon brussels

Crab Cake Dinner | 28

large lump crab cakes with chipotle remoulade served with vegetable Du Jour and garlic mashed potatoes

Smoked Pork Medallions | 22

topped with a bacon beurre blanc. Served with sweet potato mash and pan fried bacon brussels

Roasted Half Chicken | 22

Oven roasted chicken with gravy, roasted red skins and Vegetable Du Jour

NY Strip | 25

12oz. Char-grilled NY Strip with herb-roasted redskin potatoes and Asparagus.

Filet | 30

8oz Filet topped with a red onion marmalade served with garlic mashed potatoes and pan fried bacon brussels

Sides

English Peas w/ mint	5	Mushy Peas	5
Black & Tan onion Rings	6	Vegetable Du Jour	6
Homemade Mashed Potatoes	5	Sweet Potato Mash	5
Herb Roasted Red Potatoes	6	Asparagus	6
Pan Fried Bacon Brussels	6	Parmesan Fries	5