



ENTRÉES

- SHRIMP & GRITS 16.00**
Includes a House Salad
- CHICKEN PARMESAN 15.00**
Includes Any Two Sides
- BLACKENED OR FRIED CHICKEN 15.00**
Includes Any Two Sides
- CATFISH 15.00**
Includes Any Two Sides
- SALMON 16.00**
Includes Any Two Sides
- RED SNAPPER 18.00**
Includes Any Two Sides
- CATCH OF THE DAY 24.00**
8oz Fresh Filet and Includes Any Two Sides
- FRIED SHRIMP 16.00**
Includes Any Two Sides
- CHICKEN ÉTOUFFÉE 15.00**
Served on a bed of rice, includes Any Side
- SHRIMP ÉTOUFFÉE 16.00**
Served on a bed of rice, includes Any Side
- RIBEYE STEAK 21.00 | 25.00**
8oz or 12oz and Includes Any Two Sides

STEAKBURGERS



Choice Black Angus 8 Ounce Chopped Chuck & Short Rib Served on Glossy Bun (Gluten Free Option +2)

- Egg (\$1.95), Avocado (\$1.50), sautéed onions (\$1.5), sautéed mushrooms, (\$1.50)*
- Choice of House Made Coleslaw, Kettle Potato Chips, All-Natural Skin On Fries, Sweet Potato Waffle Fries, Side Salad, Fruit Bowl, or House Baked Mac & Cheese*
- THE POND SIGNATURE 13.09***
Chargrilled and Served with Lettuce, Tomato, Sliced Onion, and Pickles
- HUEVO BURGER* 14.09**
Chargrilled and Served with Lettuce, Tomato, Sliced Onion, Pickles, Egg Cooked to Order with Salsa Verde Hollandaise
- PORTOBELLO BLUE CHEESEBURGER 15.09***
Chargrilled and Served with Lettuce, Tomato, Sliced Onion, Pickles, and Marinated Chargrilled Portobello Mushroom Cap Topped with Applewood Blue Cheese Crumble
- BACON CHEESEBURGER* 14.09**
Chargrilled and Served with Lettuce, Tomato, Sliced Onion, Pickles, Cheddar Cheese and 2 Thick Slices of Applewood Smoked Bacon
- PIMENTO CHEESEBURGER* 14.09**
Chargrilled and Served with Lettuce, Tomato, Sliced Onion and Pickles Topped with House Made Pimento Cheese

KIDDOS

Served with Fruit Bowl, Fries, Kettle Chips, Corn, Grits, Green Beans, or Steamed Broccoli

- GRILLED CHEESE 5.09
- 2 SLIDER BURGERS 6.09
- 3 CHICKEN TENDERS 7.09
- MAC & CHEESE 6.09

SIDES

- KETTLE POTATO CHIPS 2.09
- ALL-NATURAL SKIN ON FRIES 4.09
- SWEET POTATO WAFFLE FRIES 4.09
- SIDE SALAD 4.09
- HOUSE MADE COLESLAW 3.09
- FRUIT BOWL 5.09
- HOUSE BAKED MAC & CHEESE 4.09
- STEAMED BROCCOLI 4.09
- GREEN BEANS 3.09
- RICE PILAF 3.09
- BROWN RICE AND QUINOA 4.09
- GRITS 3.59
- WASHED POTATOES 3.09

SOUPS



Made in House from Fresh Proteins, Herbs, and Vegetables

- STEAK AND POTATO 8.09**
Premium Slow Cooked Hereford Ribeye Cuts in Potato Filled Broth

SALADS

Fresh, Chef Inspired made to Order

ADD PROTEIN

Shrimp +5 | Salmon +6 | Chicken +4

- HOUSE SALAD 10.09**
Fresh Spring Mix, Tomato, Sliced Red Onion, Sliced Cucumbers, Shredded Cheese, and Your Choice of Dressing
- KALE CAESAR 10.09**
Fresh Baby Kale Served with Freshly Grated Parmesan and House Made Caesar Dressing
- SUMMER BISTRO SALAD 12.00**
Spring Mix, Strawberries, Fresh Mandarin Oranges, Grape Halves, and Feta Cheese Crumbles. Served with a Crunchy Cinnamon Granola Side and a Raspberry Vinaigrette
- POWER BOWL 1 12.00**
Quinoa, Brown Rice, Corn Black Beans Tomato and Avocado Topped with Cilantro Lime Vinaigrette
- POWER BOWL 2 12.00**
Tri-color Couscous, Assorted Wild Mushrooms, Tomatoes, Sweet Potatoes on a Bed of Kale

*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TURKEY & BLACK BEAN BURGERS

Served on Glossy Bun (Gluten Free Option +2)

Egg (\$1.95), Avocado (\$1.50), sautéed onions (\$1.5), sautéed mushrooms, (\$1.50)

Choice of House Made Coleslaw, Kettle Potato Chips, All-Natural Skin On Fries, Sweet Potato Waffle Fries, Side Salad, Fruit Bowl, or House Baked Mac & Cheese

- TURKEY BURGER 11.09**
All Natural Raised Without Antibiotics 1/3 Pound Turkey Chargrilled and Served with Lettuce, Tomato, and Sliced Onion

- BLACK BEAN BURGER 12.09**
Black Bean Patty with Lettuce, Tomato, Sliced Onion

SANDWICHES



All Sandwiches Served on Banh Mi Baguette or choice of White, Sprouted Multi-grain, Wheat, or Marbled Rye (Gluten Free Option +2)

Add: Egg (+1.95), Avocado (+1.50), Sautéed Onions (+1.50), Sautéed Mushrooms (+1.50)

Choice of House Made Coleslaw, Kettle Potato Chips, All-Natural Skin On Fries, Sweet Potato Waffle Fries, Side Salad, Fruit Bowl, or House Baked Mac & Cheese

- CATFISH 14.09**
Served with House-Made Smoked Tartar, Tomato and Lettuce
- RED SNAPPER 15.09**
Blackened and Served with House Made Smoked Tartar, Tomato, and Lettuce
- BRISKET PIMENTO CHEESE MELT 15.00**
House Made Pimento Cheese Melted Over Slow Roasted Beef Brisket
- PORTOBELLO GOAT CHEESE 12.09**
Artisanal Goat Cheese, Grilled Portobello Cap, and Caramelized Onions
- CHICKEN CLUB 11.09**
Chicken Breast Grilled, Blackened, or Fried with Bacon, Lettuce, Tomato, Pickles, and Sliced Onion
- BRISKET 14.09**
Slow Smoked Brisket with BBQ Sauce or Korean BBQ Sauce

Desserts

- NEW YORK CHEESECAKE 7.09**
Topped with Fresh Berry Blend
- CHOCOLATE MOSAIC CAKE 7.09**
Made with Fair Trade Cocoa
- BANANA CHOCOLATE SWIRL CAKE 7.09**
Made with Rainforest Alliance Bananas and Fair Trade Chocolate
- SOUTHERN PECAN PIE 7.09**
Topped with Whipped Cream
- BELGIAN WAFFLE 7.09**
Topped with Crusted Pearl Sugar and Whipped Cream

DRINKS

- Coke Products 2.09
- Ginger Ale 2.09
- Pink Lemonade 2.09
- Maine Root Vanilla 3.09
- Orange Juice 2.59
- Iced Tea 2.09
- Dr Pepper 2.09
- Lemonade 2.09
- Fruit Punch 2.09
- Maine Root Blueberry 3.09
- Coffee 2.59
- Espresso 2.29
- Cappuccino 3.69



DRAFT BEER

Tropicalia | IPA | 6.6% ABV | 7.00

Creature Comforts Brewing Co. | Athens, GA
A balanced and soft American IPA. Ripe passion fruit and citrus hop aroma lead to a full, fruit-forward hop flavor.

Athena | Berliner Weisse | 4.5% ABV | 7.00

Creature Comforts Brewing Co. | Athens, GA
Refreshing, gently tart German style wheat beer with citrus, cider and sauvignon flavors.

Portage | Pale Ale | 5.8% ABV | 7.00

Fall Line Brewing Co. | Macon, GA
Twice Dry Hopped Hazy and Delicious. This aromatic and fruit forward beer brings whole new meaning to Pale Ale.

Norseheart | IPA | 6.3% ABV | 7.00

Fall Line Brewing Co. | Macon, GA
Brewed with Norwegian Kveik Yeast in the heart of Georgia. This easy drinking IPA is as traditional as they come.

KBS | Imperial Stout | 12% ABV | 8.50

Founders Brewing Co. | Grand Rapids, MI
Brewed with a massive amount of coffee and chocolate, then aged in oak bourbon barrels for an entire year.

Rapturous | American Sour Ale | 5% ABV | 7.00

Three Taverns Brewery | Decatur, GA
Raspberry Sour Ale, matured on raspberry puree with a wheat and pilsner malt base. It refreshes with a tart, fruit-forward flavor profile.

Space Bloody Orange | Cider | 6.9% ABV | 7.00

Ace Cider | Sebastopol, CA
Orange with red hues. Aromas of blood orange, citrus zest, and florals.

Frenchman | Farmhouse Ale | 6% ABV | 7.00

Brieux Carré Brewing Company, LA
Light amber color with a toasted malt aroma, slightly malty sweetness, and bold yeast character.

Carnaval | Sour Ale | 5.5% ABV | 7.00

D9 Brewing Company, NC
Inspired by a beloved Brazilian dessert, tart, heady passion fruit tangos with smooth sweet cream.

Coconut | Porter | ABV 5.3% | 7.00

City Lights Brewing Company, WI
Hints of coffee and chocolate with roasted coconut.

Transmigration | Double IPA | ABV 10% | 8.00

Orpheus Brewing Company, Atlanta GA
Orange, lemon, and tropical fruit, sitting on top of a clean, dry malt body.

White Wines

- Nola Grace Chardonnay – House 7
- Gio Pinot Grigio (Italy) 8 | 28
- Christopher Michael Pinot Gris (OR) 35
- Fernlands Sauvignon Blanc (New Zealand) 8 | 28
- Joliesse Chardonnay (CA) 7 | 26
- Schweiger Chardonnay Napa (CA) 40
- Trullo Riesling (Germany) 7 | 26
- Sillares Moscato (Valencia) 8 | 28

Sparkling & Rosé

- Platino Brut Sparkling (Spain) 6 | 22
- Lovo Prosecco (Italy) 28
- Valdo Prosecco Brut DOC NV 187ml (Italy) 8
- Pamplemousse Grapefruit Rose (France) 8 | 30
- Grandin Cuvee Prestige Blanc de Blancs (France) 35

Red Wines

- Nola Grace Cabernet – House 7 (served chilled)
- Scarpetta Frico Rosso (Italy) 25
- Joliesse Pinot Noir (CA) 8 | 28
- A&D Pinot Noir (CA) 10 | 36
- Ayres Pinot Noir Willamette (OR) 45
- Margarett's Vineyard Merlot (CA) 25
- Smashberry Red Blend (CA) 8 | 30
- Joliesse Cabernet (CA) 8 | 28
- Bound and Determined Cabernet Napa (CA) 60
- 2017 Ballard Lane Red Zinfandel Central Coast (CA) 8/28

BOTTLES AND CANS

Domestic Beer

- Bud Light 5.00
- Michelob Ultra 5.00
- Coors Light 5.00
- Yeungling 5.00
- Fat Tire 5.00
- Brooklyn 5.00
- Honeybrown 6.00

Imported Beer

- Corona 6.00
- Modelo 6.00
- Weihenstephaner Hefe Weissbier 6.00

Seltzers etc...

- White Claw Seltzer 6.00
- Truly Seltzer 6.00
- Press Seltzer 5.00



Cocktails

Rum & Bourbon

Mojito 8.00

Original, Black Raspberry, Watermelon Light Rum, Fresh Lime Juice, Mint, Club Soda, Simple Syrup, Sugar

Mai Tai 9.00

Light Rum, Dark Rum, Orange Curacao, Fresh Lime Juice, Almond Syrup

Bahama Mama 9.00

Light Rum, Malibu, Grenadine, Orange Juice, Pineapple Juice

Planter's Punch 8.00

Light Rum, Grenadine, Pineapple Juice, Club Soda

Kentucky Mule 8.00

Bourbon, Lime Juice, Ginger Beer

Whiskey Sidecar 9.00

Bourbon, Orange Curacao, Fresh Lime Juice

Manhattan 8.00

Whiskey, Vermouth, Bitters

Sazerac 9.00

Whiskey, Simple Syrup, Bitters, Absinthe

Woodford Old Fashioned 12.00

Whiskey, Simple Syrup, Bitters

Four Wheelin'

Long Island Iced Tea 11.00

Tequila, Rum, Vodka, Gin, Triple Sec, Fresh Lemon Juice, Coke

Long Beach Iced Tea 11.00

Tequila, Rum, Vodka, Gin, Triple Sec, Sour Mix, Cranberry Juice

Top Shelf Long Island or Long Beach \$13.00

Vodka & Gin

Cosmopolitan 8.00

Vodka, Cranberry Juice, Fresh Lime Juice, Simple Syrup

Kamikaze 8.00

Vodka, Fresh Lime Juice, Triple Sec

Blue Lagoon 8.00

Vodka, Lemon Juice, Simple Syrup, Blue Curacao, Sprite

Moscow Mule 8.00

Vodka, Fresh Lime Juice, Ginger Beer

Sea Breeze 8.00

Vodka, Cranberry Juice, Grapefruit Juice

Martini 8.00

Vodka or Gin, Vermouth

Bloody Mary 9.00

Vodka, Tomato Juice, Tabasco, Worcestershire Sauce, Salt, Pepper

Sunset Fog 9.00

Vodka, Fresh Lime Juice, Ginger Beer, Black Raspberry Liqueur, Basil

Salty Dog 8.00

Vodka or Gin, Simple Syrup, Grapefruit Juice

Sunrise Mist 8.00

Cucumber Vodka, Watermelon Juice, Club Soda, Min

Tequila

Margarita 8.00

Original | Black Raspberry | Watermelon Tequila, Fresh Lime Juice, Triple Sec

Top Shelf Margarita 11.00