



STARTERS

CALAMARI 12.09

Fried Calamari served with Roasted Garlic Aioli Sauce

GUACAMOLE & CHIPS 9.09

Fresh Avocado, onion, peppers and herbs with Tortilla Chips

HUMMUS & PITA 9.09

Red Roasted Pepper Hummus with Greek Style Pita Chips

ONION RINGS 7.09

Beer Battered Thin Cut Onion Rings

GOUDA MAC & CHEESE BITES 9.09

Battered and Deep-Fried Elbow Macaroni Blended with Smoked Gouda, Cheddar, Parmesan, Romano, and Fontina Cheese

EDAMAME 6.09

Steamed and Lightly Seasoned

CATFISH NUGGETS 9.09

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, Mandarin Oranges, Grapes, and Feta Cheese Crumbles. Served with Crunchy Cinnamon Granola on the Side and Raspberry Vinaigrette Dressing

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

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

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 22.00 | 26.00

10oz or 14oz 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*

Marinated Chargrilled Portobello Mushroom Cap Topped with Applewood Blue Cheese Crumble. Served with Lettuce, Tomato, Onion and Pickles

BACON CHEESEBURGER* 14.09

Chargrilled and Served with Lettuce, Tomato, Onion, Pickles, Cheddar Cheese and 2 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 7.09
- 3 CHICKEN TENDERS 7.09
- MAC & CHEESE 6.09

DRINKS

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

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

Grilled Portobello Cap, Artisanal Goat Cheese and Caramelized Onions

CHICKEN SANDWICH 11.59

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 STYLE CHEESECAKE 9.09

Topped with fresh berries and drizzled with caramel and chocolate—Big enough to share.

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 8.09

Topped with Whipped Cream

BELGIAN WAFFLE 7.09

Topped with Crusted Pearl Sugar, Pecans and bananas



DRAFTS

Tropicalia IPA 6.6% ABV Creature Comforts Brewing Co. Athens, GA <i>A balanced and soft American IPA. Ripe passion fruit and citrus hop aroma lead to a full, fruit-forward hop flavor.</i>	7.5
Silent Accord Coconut Milk Stout 6.5% ABV Six Bridges Brewing Co. St Johns Creek, GA <i>Jet Black in color with a creamy, tan head, this milk stout is full of flavor.</i>	10
Athena Berliner Weisse 4.5% ABV Creature Comforts Brewing Co. Athens, GA <i>Refreshing, gently tart German Style wheat beer with citrus and cider flavors</i>	8
Norseheart IPA 6.3% ABV Fall Line Brewing Co. Macon, GA <i>Brewed with Norwegian Kveik Yeast in the heart of Georgia. This easy drinking IPA is as traditional as they come.</i>	8
KBS Imperial Stout 12% ABV Founders Brewing Co. Grand Rapids, MI <i>Brewed with a massive amount of coffee and chocolate, then aged in oak bourbon barrels for an entire year.</i>	10
Rapturous American Sour Ale 5% ABV Three Taverns Brewery Decatur, GA <i>Raspberry Sour Ale, lacto-fermented, matured on raspberry puree with a wheat and pilsner malt base. It refreshes with a tart, fruit-forward flavor profile.</i>	8
Grumpy Granny Cider 6.7% ABV Mercier Orchards Blue Ridge, GA <i>Made from Granny Smith apples, dry cider with strong tart apple flavor.</i>	8
Ace Space Blood Orange Cider 6.9% ABV The California Cider Company Sebastopol, CA <i>Aromas of Blood orange, citrus zest and florals. Full bodied, unfiltered.</i>	8
Oktoberfest Marzen Lager 5.8% ABV Social Fox Brewing Company, Norcross, GA <i>Rusty-Amber in color with rich malt, toasted bread and caramel like flavors with a hint of German hops.</i>	8
Sour Continuum Sour Ale 5.0% ABV Six Bridges Brewing Company, Johns Creek, GA <i>A tart tropical soul ale made with Pink Guava harvested high in the Andes Mountains. Light cloudy orange pink color and aromas of citrus and grapefruit.</i>	8
Transmigration Double IPA ABV 10.0% Orpheus Brewing Company, Atlanta GA <i>Orange, lemon, and tropical fruit, sitting on top of a clean, dry malt body.</i>	10
Tripel Belgian Style Tripel ABV 9.0% Allagash Brewing Company, Atlanta GA <i>This golden ale has notes of passion fruit and honey in the aroma. Brewed with a 2-row barley blend, hopped with Nugget and Hallertau. Dry finish.</i>	8.5
Portage Pale Ale ABV 9.0% Fall Line Brewing Company, Macon GA <i>Twice dry hopped, hazy and delicious! Aromatic and fruit forward. New England Style Pale Ale.</i>	8.5

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

Blue Lagoon 8.00

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

Sea Breeze 8.00

Vodka, Cranberry Juice, Grapefruit Juice

Bloody Mary 9.00

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

Salty Dog 8.00

Vodka or Gin, Simple Syrup, Grapefruit Juice

Kamikaze 8.00

Vodka, Fresh Lime Juice, Triple Sec

Moscow Mule 8.00

Vodka, Fresh Lime Juice, Ginger Beer

Martini 8.00

Vodka or Gin, Vermouth

Sunset Fog 9.00

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

Sunrise Mist 8.00

Cucumber Vodka, Watermelon Juice, Club Soda, Mint

Tequila

Margarita 8.00

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

Top Shelf Margarita 11.00

WINES

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