

❖ STARTERS ❖

CALAMARI 14.09

Fried Calamari and crispy peppers served with Roasted Garlic Aioli Sauce or Thai Chili

GUACAMOLE & CHIPS 9.09

Fresh Avocado, onion, peppers and herbs with Tortilla Chips

JUMBO – MINI 17.29

Two Jumbo Scallops riding Two Mini Crab Cakes with Lemon Cream Sauce

SALMON DIP 9.09

Salmon, bells peppers, jalapeno peppers, cream sauce and spices

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

Battered, lightly seasoned, and fried

CRAB CAKES 15.99

Two, large, pan seared cakes served with Cajun Tartar sauce

GUMBO 12.79

New Orleans style with Chicken, andouille sausage, beef sausage, shrimp and rice

SOUP 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 +6 | Salmon +8 | Chicken +5

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 and Spinach Mix served with Grated Parmesan and Caesar Dressing

SUMMER BISTRO SALAD 12.40

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

POWER BOWL 12.00

Quinoa, Brown Rice, Corn, Black Beans, Tomato and Avocado Topped with Cilantro Lime Vinaigrette

SIDES

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

BROCCOLI 4.09

GREEN BEANS 4.09

RICE PILAF 3.09

BROWN RICE AND QUINOA 4.09

GRITS – STONE GROUND, WITH 3.59

WASHED POTATOES 3.09

Loded \$4.59 - Bacon, Cheddar, Chives, Sour Cream

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

ENTRÉES

CHICKEN PARMESAN 17.39

Seasoned and grilled chicken breast and fettuccini with a hearty marinara sauce

BLACKENED or FRIED CHICKEN 16.09

Trimmed, marinated and deboned breast and thigh, served with any two sides

CHICKEN ÉTOUFFÉE 17.39

Tender chicken breast served with Louisiana style roux, served on a bed of rice pilaf

SALMON – GRILLED OR BLACKENED 18.29

Perfectly grilled and seasoned to your specifications; served with lemon cream sauce and any two sides

BOURBON GLAZED SALMON – 24.59

Perfectly grilled salmon with four shrimp, bourbon glaze; served with any two sides

RED SNAPPER - GRILLED - 18.09

Grilled hot and fast to preserve the firm texture and flavor; includes any two sides

FRIED CATFISH 15.50

Mississippi delta cat – deep fried and served with your choice of two sides

FRIED or BLACKENED SHRIMP 17.69

Deep fried shrimp served with your choice of two sides

SHRIMP & GRITS 17.39

Seasoned and grilled shrimp in a bowl of southern dinner grits with etouffee sauce

SHRIMP ÉTOUFFÉE 17.39

Shrimp served with Louisiana style roux, served on a bed of rice pilaf

JUMBO SCALLOPS – \$29

4 -Pan seared scallops served with a lemon cream sauce with rice pilaf and asparagus

FILET MIGNON 6/8 OZ - 36/44

Chargrilled with demi-glace and your choice of two sides

RIBEYE STEAK 28.00 | 37.00

12oz or 16oz and Includes Any Two Sides

STEAKBURGERS



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

Egg (\$1.95), Avocado (\$1.5), sautéed onions (\$1.5), sautéed mushrooms, (\$1.5), Bacon (\$1.5), Cheese (\$1.0)

All Burgers and Sandwiches Come with French Fries or Sweet Potato Fries.

THE POND SIGNATURE 13.09*

Chargrilled and Served with Lettuce, Tomato, Sliced Onion, and Pickles

HUEVO BURGER* 14.79

Chargrilled and Served with Lettuce, Tomato, Sliced Onion, Pickles, Egg Cooked to Order with Salsa Verde Hollandaise

PORTOBELLO BLUE CHEESEBURGER 15.09*

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

PIMENTO CHEESEBURGER* 14.09

Chargrilled and Served with Lettuce, Tomato, Sliced Onion and Pickles Topped with House Made Pimento Cheese

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

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)

All Burgers and Sandwiches Come with French Fries or Sweet Potato Fries.

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 Burgers and Sandwiches Served on a Glossy Bun (Gluten Free Option +2)

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

All Burgers and Sandwiches Come with French Fries or Sweet Potato Fries.

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 12.09

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 STYLE CHEESECAKE 9.09

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

CHOCOLATE MOSAIC CAKE 7.09

Made with Fair Trade Cocoa

BANANA CHOCOLATE SWIRL CAKE 8.09

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 sliced banana

KIDDOS –\$7.0 ANY TWO

AGE 12 AND UNDER
ONE MINI CHEESEBURGER

FRENCH FRIES

3 CHICKEN TENDERS

MAC & CHEESE

BROCCOLI

FRUIT BOWL

GREEN BEANS



DRAFTS

Mile Zero Double IPA 8.3% ABV Creature Comforts Brewing Co. Athens, GA <i>Brewed with Galaxy hops, notes of passionfruit, tangerine and spruce tips.</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
Walkers Station Stout Stout 6.5% ABV Pretoria Fields Collective, Albany, GA <i>Full of flavor and yet smooth on the palate. Dark chocolate, toffee and light-roast coffee Are balanced with a hint of sweetness on the back end.</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>	7.5
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
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
Norsehart 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
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
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
Dead Guy Amber Ale 6.8% ABV Rogue Brewing Company Newport, OR <i>In the style of a German Maibock, using our proprietary Pacman yeast, Dead Guy is deep honey in color with a malty aroma and a rich, hearty flavor.</i>	8
Blood Orange Cider Cider ABV 6.9% The California Cider Company Sebastopol, CA <i>Aromas of Blood Orange, citrus zest and florals. Full bodied, unfiltered.</i>	8
Rally Point Pilsner ABV 4.6% Service Brewing Company Savannah, GA <i>Bearing a sweet, malt character that bursts with rich complexity. This Bohemian-style Pilsner provides a pleasant touch of spice with a clean, crisp finish.</i>	8

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
- Barrel Burner Chardonnay (Paso Robles) 9 | 36
- Brownstone White Zinfandel 6 | 21

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
- Smashberry Rose (Paso Robles) 8 | 27

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
- Mommessin | Beaujolais Nouveau (France) 9 | 36
- Brownstone Sweet Red 6 | 21

BOTTLES AND CANS

Domestic Beer

- Bud Light 5.00
- Michelob Ultra 5.00
- Coors Light 5.00
- Yeungling 5.00
- Honeybrown 6.00

Imported Beer

- Corona 6.00
- Modelo 6.00
- Stella Artois 7.00
- Weihenstephaner Hefe Weissbier 6.00

Seltzers etc...

- White Claw Seltzer 6.00
- Truly Seltzer 6.00



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