



STARTERS

BBQ BACON POTATO SKINS	12	CATFISH NUGGETS	12
<i>Crisp potato skins, sour cream, cheddar, bacon, BBQ sauce</i>		<i>Battered, lightly seasoned</i>	
FRIED CALAMARI	16	CRAB CAKES	25
<i>Crispy peppers, roasted garlic aioli</i>		<i>Single Crab Cake</i>	14
SPICY SALMON DIP (Chilled)	11	<i>Pan-seared with remoulade sauce</i>	
<i>Bell peppers, jalapeño peppers, cream cheese, crispy tortilla chips</i>		GUMBO	13
MAC & CHEESE BITES	10	<i>Chicken, andouille sausage, shrimp, rice</i>	
<i>Fried elbow macaroni pasta, smoked gouda and 4 more cheeses</i>		BEIGNETS	13
EDAMAME (CV/CGF)	7	<i>Light, fluffy and dusted with powdered sugar</i>	
<i>Steamed, lightly seasoned</i>		SHRIMP & GRITS MARTINI	12
		<i>Shrimp, grits, bell peppers, cheese, bacon, chives</i>	

SOUPS & SALADS

CREAMY STEAK & POTATO SOUP	Cup 7.5
HOUSE SALAD (CV/GCF)	Side 6 Entrée 11
<i>Spring mix, cherry tomatoes, red onion, cucumber, cheese, croutons</i>	
COBB SALAD ENTRÉE (CV/CGF)	15.5
<i>Crisp green leaf lettuce, spring mix, avocado, egg, bacon, cherry tomatoes, red onion, cucumbers, cheese</i>	
CAESAR SALAD	Side 6 Entrée 11
<i>Baby romaine lettuce, parmesan cheese, caesar dressing, croutons</i>	
BISTRO SALAD (CV/CGF)	Side 10 Entrée 15
<i>Spring mix, strawberries, mandarin orange, grapes, feta cheese, pecans, raspberry vinaigrette</i>	

SALAD DRESSING

We feature greens grown in Peach County, in Local Bounti green houses.

- Ranch, Italian, Thousand Island
- Raspberry Vinaigrette, French,
- Cilantro Lime Vinaigrette,
- Blue Cheese, Caesar
- Balsamic Vinaigrette

SOFT DRINKS

COKE	3.5	DIET COKE	3.5
COKE ZERO	3.5	SPRITE	3.5
DR PEPPER	3.5	ICED TEA	3.5
		BARQ'S ROOT BEER	3.5
LEMONADE	3.5	STRAWBERRY LEMONADE	5 *ONE REFILL
		MAINE ROOT VANILLA CREAM SODA	4
		MAINE ROOT BLUEBERRY SODA	4
SAN PELLEGRINO		SPARKLING WATER 1/2L	5.5
ACQUA PANNA		NATURAL SPRING WATER 1L	8

MAINE ROOT HANDCRAFTED SODAS 4

Carbonated pure water, organic fair-trade cane sugar and natural spices.
Caffeine-free, gluten-free
Available in
Vanilla Cream and Blueberry.

WARNING

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



M A I N S

FRIED CATFISH OR FRIED SHRIMP	22	ALFREDO PASTA	24
<i>Served on a bed of cheddar grits</i>		<i>Grilled chicken, penne pasta, broccoli, creamy parmesan sauce</i>	
GRILLED SALMON (CGF)	23.5	CHARGRILLED RIBEYE (CGF)	45 60
<i>Garlic and herb mashed potatoes, sauteed broccoli, lemon cream sauce</i>		<i>12oz or 16oz- Garlic and herb mashed potatoes, grilled asparagus, mushroom cream sauce</i>	
BOURBON GLAZED SALMON	28.5	OXTAILS	33
<i>Shrimp, garlic and herb mashed potatoes, sauteed broccoli</i>		<i>Slow braised Oxtails, white rice, cheddar biscuit</i>	
GUMBO	26	CHARGRILLED LAMB CHOPS (CGF)	51
<i>Chicken, andouille sausage, shrimp, white rice</i>		<i>Garlic & herb mashed potatoes, mixed vegetables, mint chimichurri</i>	
SHRIMP & CHEDDAR GRITS	24	DRY AGED BONE-IN PORK CHOP	36
<i>Stone ground grits, cheddar, bell peppers, étouffée, Loaded- Bacon, chives, extra cheese.</i>	24	<i>Garlic & herb mashed potatoes, sauteed asparagus, bacon jam</i>	
RED SNAPPER FILET (CGF)	23	FRIED BONE-IN PORK CHOP	24
<i>Grilled, lemon caper sauce, two signature sides</i>		<i>Mushroom cream sauce, garlic & herb mashed potatoes, sauteed broccoli</i>	
GROWN FOLKS CHICKEN TENDERS	19	CHICKEN PARMESAN	24
<i>Hand battered tenders, hot honey sauce, fries</i>		<i>Crisp chicken breast, marinara, mozzarella</i>	
SMOTHERED CHICKEN	24	SPICY CAJUN PENNE PASTA	27
<i>Mashed potatoes, gravy, broccoli</i>		<i>Blackened chicken, peppers, andouille sausage, mushrooms, creamy Cajun sauce, penne pasta</i>	
FILET MIGNON (CGF) 7oz	50	POWER BOWL (CV/CGF)	21
<i>Garlic and herb mashed potatoes, grilled asparagus, demi-glace</i>		<i>Quinoa, brown rice, corn, black beans, cherry tomatoes, avocado, cilantro lime vinaigrette, grilled portobello mushroom cap</i>	

S I G N A T U R E S I D E S 5

ALL-NATURAL SKIN ON FRIES	
BROCCOLI (CGF/CV)	
RICE PILAF	
BROWN RICE & QUINOA (CGF/CV)	
MASHED POTATOES	
GRITS WITH BELL PEPPERS AND CHEESE	
MIXED VEGETABLES	

P R E M I U M S I D E S 6

HOUSE BAKED MAC & CHEESE	SUB FOR 1.0
ASPARAGUS (CGF/CV)	SUB FOR 2.5
LOADED BAKED POTATO	SUB FOR 2.5
BRUSSELS SPROUTS WITH BACON	SUB FOR 2.5

D E S S E R T S

CHEESECAKE	10	ULTIMATE CHOCOLATE CAKE	10
<i>Fresh berries, caramel and chocolate</i>		<i>Three layers of chocolate cake, iced with chocolate ganache and fresh berries</i>	

18% Gratuity added to all parties of 6 guests or more
20% gratuity added to all parties of 10 guests or more

Dietary Guide

CV- Can Be Made Vegan

CGF- Can Be Made Gluten Free

Please Notify Your Server of Dietary Considerations