

SOUPS & GREENS

Fresh greens locally harvested by artisans.

SWEET POTATO LOBSTER BISQUE SOUP
brandy cream 9

ORGANIC CHICKEN NOODLE SOUP
garden thyme broth 7

ATHENS FARM BIBB LETTUCE
vidalia onion dressing 8

CAESAR SALAD
hearts of romaine, yolk free dressing 6

ROASTED BEETS
local goat cheese, citrus basil dressing 8

OAK & TANGO GREENS
grilled asparagus, lemon oil 7

SIDES 3

BLACK PEPPER AND SEA SALT FRIES

MASHED POTATOES

CAST IRON VEGETABLES

GRILLED ASPARAGUS

SMALL PLATES

Southern-inspired locally blended appetizers.

SWEETWATER BREW POACHED SHRIMP
*organic tomato-horseradish
cocktail sauce 11*

LOGIN PIKE HUSHPUPPIES
smoked pork, aged gouda, local jelly 5

SEARED SCALLOPS
pecan smoked bacon-corn relish 12

GRIT CRUSTED TUNA CHIPS
oak & tango lettuce, lemon oil 8

HICKORY SMOKED SALMON
*lemon mustard, house made
whole wheat crackers 8*

FREEBIRD FARMS CHICKEN SKEWERS
*smoked pepper peach barbeque sauce,
black-eyed pea relish 7*

SWEET POTATO FRITS
sea salt, cinnamon sorghum dip 5

MAIN PLATES

Hand-crafted authentic southern entrees.

ROASTED FREEBIRD FARMS CHICKEN
black-eyed pea stew 19

LOCH DUART SALMON
local honey, lemon basil sauce 24

SHRIMP & GRITS
*frogtown chardonnay, aged gouda,
pecan smoked bacon, tomato 21*

HERB CRUSTED FILET
smoked tomato butter, market vegetables 29

NEW YORK STRIP STEAK
vidalia onion straws, steak butter 25

WHOLE GRAIN PASTA
*penne pasta, garlic, asparagus, garden herbs,
roasted tomato sauce 18*
add freebird farms chicken 5
add loch duart salmon 6
add lemon grilled Georgia shrimp 7

