

## SMALL PLATES

Fried Green Tomatoes 7.  
cornmeal dusted, fried,  
avocado lime ranch dressing

Chips & Dips 10.  
guacamole, salsa, queso,  
warm tortilla chips

Chef's Soup of the Day 5.  
chefs daily selection

Loaded Potato Chips 9.  
melted maytag blue cheese  
sauce, caramelized onions,  
applewood bacon & chives

Chicken Quesadilla 11.  
smoked chicken, jack cheese,  
grilled peppers, onions,  
sour cream, guacamole

Bacon Artichoke Dip 9.  
creamy artichoke spinach au gratin,  
warm tortilla chips

## Burgers and Sandwiches

choice of cole slaw, fries, sweet potato fries, onion rings, or house chips

Steak Sandwich 14.  
shaved roast beef, onions, peppers, mushrooms,  
on a freshly baked hoagie roll with pan jus

Angus Burger 13.  
1/2 lb. burger, smoked bacon, american cheese, lettuce, tomato & red onion  
add: chili, guacamole, mushrooms, blue cheese, fried egg or caramelized onions \$.95ea

Grilled Chicken 12.   
grilled chicken, jack cheese, red onion, lettuce, tomato, bacon,  
& avocado on toasted multi-grain bread

Classic Reuben 12.  
tender peppered corn beef, sauerkraut, swiss cheese,  
house made dressing, on marbled rye

The Club 12.   
smoked turkey, ham, bacon, swiss cheese, tomato, lettuce  
on artisan multi-grain bread

Grilled Salmon "BLT" 15.   
grilled atlantic salmon, applewood smoked bacon, tomato, avocado,  
served open faced on toasted artisan multi-grain bread

## LUNCH SPECIALS 11.

Ask your server about Chef's Daily Lunch Special

## SALADS

(we source local, organic produce when available)

Chicken & Greens  14.  
grilled chicken breast with baby greens, red grapes, boursin cheese,  
candied pecans, balsamic vinaigrette

Caesar Salad  10.  
chopped romaine, caesar dressing, croutons, shaved parmesan cheese  
with chicken 14.  
with salmon 16.

10 North Cobb Salad  14.  
fried chicken, greens, cucumber, tomato, boiled egg, blue cheese crumbles,  
bacon, avocado, ranch dressing & fresh croutons

Grilled Salmon & Roasted Corn Relish Salad 16.  
greens, corn relish, tomatoes, balsamic vinaigrette dressing



these items have been selected to meet the diverse dietary needs of our guests  
we would be happy to answer any questions or accommodate special dietary requests

We have partnered with the urban agrarian as our source for farm to table & locally made ingredients

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may  
increase your risk of food borne illness, especially if you have certain medical conditions



## BEVERAGES 3.

Arnold Palmer  
lemonade & iced tea

Iced Tea  
fresh brewed china black

Sweet Tea  
southern style china black

Fountain  
coke, diet coke, dr. pepper  
root-beer, sprite, lemonade

Coffee  
cup of coffee 2.  
pot of coffee 5.

## SIDES 5.

Sweet Potato Fries  
tossed with sea salt

Fries  
tossed with sea salt

Fresh Potato Chips  
cooked to order

Fresh Fruit  
seasonal fruit & berries

Garden Salad  
choice of dressing

Onion Rings  
house made ranch

Coleslaw  
creamy style slaw made  
with fresh  
chopped cabbage

## FINALE 6.

Double Chocolate Cake  
chocolate bundt cake  
with fresh berries,  
whipped cream

Brulee Cheesecake  
creamy new york style  
cheesecake with  
caramel drizzle

Chocolate Pecan Pie  
rich combination of  
chocolate and toasted pecans  
finished with a flaky crust

Treat of the Day  
chef's sweet selection