COME IN AND STAY A WHILE!

WE ARE OPEN

lunch: mon-sat 11am-4pm dinner: mon-sun 4pm-until brunch: sun 10am-3pm

Athens, Georgia Proud, Family Recipe Based.

LUNCH OFFERINGS

SOUTHERN BRUSCHETTA 7

toast points, pimento cheese, tomato, scallions & chopped bacon

FRIED VEGGIES 7

pickles, whole okra and green tomatoes, ranch dressing

SOUP OF THE DAY (PRICED DAILY)

cup or bowl add a house salad +3.5

BEVERAGES 2

coke, diet coke, sprite, cheerwine, dr pepper, lemonade, sweet tea and unsweet tea

CD

VEGGIES

black eyed peas 2 lima beans 2 collard greens 2 creole corn (v) 2 gouda grits (v) 2.5 mashed potatoes (v) 2.5 loaded potato salad 2.5 fries (v) 2.5 onion rings (v) 2.5

MEATS

2 VEGGIES 9.5 OR 3 VEGGIES 11

DRESSINGS

creamy ranch chipotle ranch balsamic vinaigrette citrus vinaigrette chunky bleu cheese honey mustard

WALDORF 9

baby greens, grapes, granny smith apples, candied pecans, celery, and bleu cheese crumbles

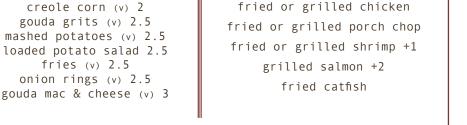
SLAW BOWL 8

oil & vinegar slaw with toasted almonds & sesame seeds, plus crunchy noodles, topped with parmesan cheese

NANA'S SALAD 9.5

mixed greens, red & green bell peppers, tomatoes, sliced eggs, cucumbers, avocado, andouille sausage & an onion ring

+4 shrimp +6 salmon* +4 chicken



THE SHRIMP BURGER 10.5

whole fried shrimp tossed in cocktail sauce and covered in slaw on a soft bun

THE TUNA MELT 9

homemade tuna salad topped with provolone cheese and tomato on toasted multigrain bread

THE BURGER 9.5

grilled & topped with white cheddar, lettuce, tomato, and caramelized onions on a soft bun +1 bacon +1 fried egg*

THE BUTTERMILK CHICKEN SANDWICH 9

marinated in spiced buttermilk, grilled or fried, on a soft bun with lettuce, tomato, and caramelized onions +1 bacon +1 pimento cheese

THE BLT 9

applewood smoked bacon, lettuce, fried green tomato, and avocado on multigrain bread +6 salmon* +4 chicken +1 pimento cheese



CHICKEN & WAFFLE 12

spiced buttermilk fried chicken on a sweet belgian waffle with blueberry reduction served with your choice of gouda grits or fruit +2.5 tobasco candied bacon +.50 apple slices

BOURBON GLAZED SALMON 14

grilled & basted salmon* steak over a house made grit cake and collard greens, drizzled with bourbon glaze

SHRIMP & GRITS 12

tiger shrimp sauteed with andouille sausage & our creole corn on top of smokey gouda grits with a red creole sauce

+1 fried egg*

