

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 7

ROASTED BEETS
local goat cheese, citrus basil dressing 9

OAK & TANGO GREENS
grilled asparagus, lemon oil 8

SIDES 4

BLACK PEPPER AND SEA SALT FRIES

MASHED POTATOES

CAST IRON VEGETABLES

GRILLED ASPARAGUS

SMALL PLATES

Southern-inspired locally blended appetizers.

SWEETWATER SHRIMP COCKTAIL
*organic tomato-horseradish
cocktail sauce 13*

LOGIN PIKE HUSHPUPPIES
smoked pork, aged gouda, local jelly 7

SEARED SCALLOPS
pecan smoked bacon-corn relish 14

GRIT CRUSTED TUNA CHIPS
oak & tango greens, lemon oil 10

HICKORY SMOKED SALMON
*lemon mustard, house made
whole wheat crackers 10*

PEPPER PEACH BARBEQUE SKEWERS
*organic chicken, smoked barbeque sauce,
signature relish 9*

SWEET POTATO FRITS
sea salt, cinnamon sorghum dip 7

MAIN PLATES

Hand-crafted authentic southern entrees.

ORGANIC ROASTED CHICKEN
black-eyed pea stew 22

LOCH DUART SALMON
local honey, lemon basil sauce 27

SHRIMP & GRITS
*frog town chardonnay, aged gouda,
pecan smoked bacon, tomato 25*

HERB CRUSTED FILET
smoked tomato butter, market vegetables 34

NEW YORK STRIP STEAK
vidalia onion straws, steak butter 32

WHOLE GRAIN PASTA
*penne pasta, garlic, asparagus, garden herbs,
roasted tomato sauce 19
add organic chicken 5
add loch duart salmon 6
add lemon grilled Georgia shrimp 7*

