



STARTERS

DAILY SCRATCH-MADE SOUP 9

DEVEILED EGGS 9

lightly smoked eggs, pickled vegetables, smoked bacon

PIMENTO CHEESE FRITTERS 9

green tomato chutney (V)

BOILED PEANUT HUMMUS & PIMENTO CHEESE 10

fresh cut garden and pickled vegetable, georgia olive oil, grilled country bread (V)

❖ FRIED GREEN TOMATOES 12

pimento cheese, bacon vinaigrette, crisp kale

MAC & CHEESE 10

al dente cooked campanelle pasta, caramelized onions & peppers, pimento cheese, toasted bread crumbs (V)

❖ STEWED CHICKEN & COLLARD GREEN

SPRING ROLL 12

horseradish mustard sauce

GREENS

add chicken 9, shrimp 14, salmon 13, 4 oz. filet 19

SIMPLY KALE 9

cornbread croutons, pickled field peas, cooked egg, buttermilk dressing

YOUNG SPINACH SALAD 14

dried cherries, fresh strawberries, molasses-spiced pecans, caramelized red onions, local goat cheese, strawberry-balsamic vinaigrette (GF, V)

SOUTHERN CAESAR 15

baby kale & crisp romaine, breaded grits croutons housemade caesar dressing (V)

ROASTED BEET SALAD 15

frisee, goat cheese crème fraiche, pistachio-fennel oatmeal crumble, radishes, shallot vinaigrette (V)

SANDWICHES & BURGERS

served with choice of fresh made potato chips, french fries sweet potato tots or simply kale salad

❖ CHICKEN SALAD CROISSANT 16

smoked grapes, crushed candied pecans caramelized onions

BLGT 17

fried green tomatoes, lettuce, applewood smoked bacon, european remoulade grilled sourdough bread

SANDWICHES CONT'D

❖ CRAB MEAT PO BOY 20

marinated crab meat, pickled red onions cilantro, chipotle aioli, peppered-melon slaw

❖ GROWN-UP GRILLED CHEESE 19

fresh mozzarella, gruyere, white cheddar provolone, smoked gouda on sourdough with fresh basil, sliced tomatoes, smoked tomato dip applewood smoked bacon

❖ SALMON SANDWICH 19

chilled, grilled salmon, tomatoes, avocado arugula, lemon-tarragon aioli on multi grain bread

TURKEY BURGER 20

housemade patty, turkey bacon, young kale tossed in roasted shallot vinaigrette brioche bun

CAMBOZOLA BURGER 21

8oz. beef patty, peppered bacon cambozola cheese, balsamic caramelized onions lettuce, tomato, brioche bun

THE WHITLEY BURGER 22

8oz. beef patty, applewood smoked bacon fried egg, smoked cheddar, lemon aioli lettuce, tomato, red onion, brioche bun

ENTREES

TAGLIATELLE PASTA 18

al dente fresh made pasta, rosemary ham spring peas, tomatoes, light white wine garlic cream

SEARED SEA SCALLOPS & WHITE CHEDDAR GRITS 30

stone ground Georgia grits, andouille sausage caramelized peppers, red onions smoky tomato bisque

❖ CHICKEN & DUMPLINGS 19

stewed hen, carrots, celery, onions, house-made dumplings

PAN SEARED SALMON FILET 30

dirty rice, arugala & brussels sprouts with warm bacon vinaigrette, beurre blanc

SEARED CRAB CAKES 35

shrimp, okra, sweet corn fricassee, tomato-thyme butter (GF)

DAY BOAT CATCH *market*

❖ House Specialty

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ENTREES

TAGLIATELLE PASTA CARBONARA 18

al dente fresh made pasta, stewed collard greens, sautéed red onions, roasted garlic applewood smoked bacon
parmesan cream sauce

SOUTHERN SHRIMP &

WHITE CHEDDAR GRITS 28

stone ground Georgia grits, andouille sausage, caramelized peppers and red onions
Smoky tomato bisque

❖ **CHICKEN POT PIE 27**

stewed tender chicken, succotash vegetables,
creamy veloute
biscuit crust

GEORGIA TROUT 29

cornbread dust, green beans, lemon-pecan
butter sauce

❖ House Specialty

SWEET ENDINGS 12

BLACK BOTTOM CHEESECAKE

white chocolate cheesecake, oreo crust strawberry
mousse, strawberry jelly

PEACH CRÈME BRULEE

vanilla custard, peach compote, peach macaroon,
pistachio sponge, vanilla biscotti (GF)

LEMON MERINGUE

toasted swiss meringue, graham cracker crust
blueberry compote

❖ **THE WHITLEY CAKE**

rich chocolate almond cake, raspberry ganache,
raspberry coulis (GF)

HOUSE-MADE ICE CREAM & SORBET 8

3 scoops of your choice with fresh fruit (GF)