



STARTERS

DAILY SCRATCH-MADE SOUP 9

DEVILED EGGS 10

lightly smoked eggs, ickled vegetables, smoked bacon

BOILED PEANUT HUMMUS & PIMENTO CHEESE 10

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

❖ FRIED GREEN TOMATOES 12

whied local goat cheese, red eer fondue roasted corn salsa, balsamic drizzle

TRUFFLE MAC & CHEESE 10

al dente cooked asta, white cheddar-truffle cream sauce, toasted bread crumbs (V)

STEWED CHICKEN & COLLARD GREEN SPRING ROLL 12

horseradish mustard sauce

SEARED CRAB CAKES 20

roasted red eer aioli, arugula, corn salsa (GF)

GREENS

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

SIMPLY KALE 13

cornbread croutons, ickled field eas, cooked egg, buttermilk dressing

YOUNG SPINACH SALAD 14

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

SOUTHERN CAESAR 15

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

BURRATA SALAD 16

soft mozzarella, rosciutto, arugula, heirloom tomatoes, balsamic, evoo, grilled baguette (V)

WEDGE SALAD 14

SANDWICHES & BURGERS

served with choice of fresh made otato chis, french fries, sweet otato tots or simly kale salad

BLGT 17

fried green tomatoes, lettuce, alewood smoked bacon, euroean remoulade grilled sourdough bread

❖ GROWN-UP GRILLED CHEESE 19

fresh mozzarella, gruyere, white cheddar rovolone, smoked gouda on sourdough with fresh basil, sliced tomatoes, smoked tomato di alewood smoked bacon

TURKEY BURGER 20

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

CAMBOZOLA BURGER 21

8oz. beef atty, eered bacon cambozola cheese, balsamic caramelized onions lettuce, tomato, brioche bun

THE WHITLEY BURGER 22

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

ENTREES

TAGLIATELLE PASTA 20

al dente fresh made asta, rosemary ham sring eas, tomatoes, light white wine garlic cream

SHRIMP & WHITE CHEDDAR GRITS 32

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

❖ SWEET TEA ORGANIC CHICKEN 29

corn hoe cakes, stewed collard greens, bacon jam, sweet tea glaze

BBQ GRILLED SALMON 32

succotash, bacon jam, arugula, mustard cream