



## 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