

STARTERS

DAILY SCRATCH-MADE SOUP 9

DEVILED EGGS 10

lightly smoked eggs, pickled vegetables, smoked bacon

BOILED PEANUT HUMMUS & PIMENTO CHEESE 10

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

* FRIED GREEN TOMATOES 12

whipped local goat cheese, red pepper fondue roasted corn salsa, balsamic drizzle

TRUFFLE MAC & CHEESE 10

al dente cooked pasta, 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 pepper aioli, arugula, corn salsa (GF)

GREENS

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

SIMPLY KALE   13

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)

BURRATA SALAD 16

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

WEDGE SALAD 14

iceberg, house-cured bacon, tomato, asher bleu cheese, buttermilk dressing

House Specialty

SANDWICHES & BURGERS

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

BLGT 17

fried green tomatoes, lettuce, applewood smoked bacon, european remoulade

grilled sourdough bread

* 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

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 *20*

al dente fresh made pasta, rosemary ham

spring peas, tomatoes, light white wine garlic cream

SHRIMP & WHITE CHEDDAR GRITS *32*

stone ground Georgia grits, andouille sausage caramelized peppers, 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