

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

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