

lunch menu

\$14 blue plate specials

monday	tuesday	wednesday	thursday	friday
north georgia trout	slow roasted local chicken	beef short rib tacos	fish & chips	peekytoe crab cakes
includes choice of soup or salad & fountain drink				

starters

chicken liver toast <i>bread 'n butter pickle relish & smoked bacon</i>	6
point judith calamari <i>lemon cilantro aioli & spiced apricot duck sauce</i>	9
riverview farm natural beef sliders <i>smoked bacon & vidalia onion cheddar spread</i>	9
housemade pimento cheese <i>rosebud saltines</i>	7
tempura onion rings <i>rosebud steak sauce</i>	7
tempura eggplant chips <i>green curry ketchup & goat's milk feta cheese</i>	8
simple green salad <i>local lettuces, crispy potatoes & red wine vinaigrette</i>	6
brown bowl caesar <i>semolina croutons & cypress grove cheese</i>	6
morningside "chowda" <i>new england style with crab, clams, potatoes & corn</i>	7
white bean and garlic soup <i>white truffle oil & san marzano tomatoes</i>	6

sandwiches

kobe burger <i>grilled onions, marco polo cheddar & rosebud steak sauce</i>	13
chicken salad baguette <i>springer mtn. chicken, fresh lemon & housemade mayo</i>	10
turkey burger <i>grilled pineapple, vermont goat cheese & sambal mayo</i>	12
housemade ahi tuna melt <i>aged gruyere, mayo & local lettuce</i>	11
buttermilk fried oyster sandwich <i>white bread, pickled red onion, smoked bacon & remoulade</i>	10
grilled springer mountain chicken sandwich <i>housemade mozzarella, arugula pesto & ciabatta</i>	12
the fried egg sandwich <i>tillamook cheddar, avocado, tomato & sriracha mayo</i> add smoked bacon 2 add benton's country ham 2 <i>all sandwiches come with choice of pasta salad or fries</i> <i>substitute green beans, a house salad or caesar 3</i>	8

main plates

buttermilk fried springer mountain chicken <i>mashed potatoes, green beans, slaw & gravy</i>	14
wild georgia shrimp & grits <i>andouille sausage, sweet onion & san marzano tomato gravy</i>	14
spicy crawfish penne <i>andouille sausage, san marzano tomatoes & fennel</i>	12
grilled bay of fundy salmon <i>carolina cowpea succotash & grain mustard glaze</i>	14
the omelette <i>fresh herbs, aged gruyere, mushrooms & petite green salad</i>	12
mussels & housemade fries <i>champagne-orange butter, fresh herbs & sambal mayo</i>	13
mac & cheese <i>benton's country ham, dried cranberries & tillamook cheddar</i>	13

entrée salads

classic cobb salad <i>grilled springer mountain chicken & traditional garnishes</i>	13
grilled lamb loin salad <i>cipollini onions, roasted yellow tomato, cucumber & feta</i>	15
seared scallop & local arugula salad <i>spiced georgia pecans, pickled red onion, goat cheese & maple vinaigrette</i>	14
the "dude" <i>kobe beef patty, smoked bacon, chopped iceberg, cherry tomato & blue cheese crumbles</i>	13
the three salad plate <i>scoop each of our housemade egg salad, ahi tuna salad & chicken salad</i>	11

steak

linz meats new york strip 18
fries, arugula & rosebud steak sauce

stuff to drink

\$3 beverages

mexican coke (\$3.50)
orange crush
san pellegrino
orange san pellegrino
lime san pellegrino
panna spring water
maine root blueberry soda
all natural cranberry lime soda
all natural crimson grape soda
natural stirrings' ginger ale
maine root organic root beer
hand squeezed meyer lemonade

bottled beers

pbr can	2
miller high life	3
sweetwater 420 pale ale	4.5
stella artois	5
edison light	5
terrapin india brown ale	5
weihenstephan hefe weiss	5
red brick chocolate porter	6
yuengling lager	3.5
brooklyn lager	4
arrogant bastard	6

	glass	carafe
cheap	7	15
decent	9	20
good	14	30

\$8 cocktails

cherry mexicano
pineapple express
orange thing
scent of a mule
61 mile margarita
the AT&T
bathtub gin

february/march 2010