

Soups & Shareables

SHE CRAB SOUP 12
Lemon Yogurt, Chives

TOMATO SOUP 7
Mini Grilled Cheese Sandwich

PEEL & EAT SHRIMP 15
Southern Spices, Lemon, Citrus Cocktail

FRIED GREEN TOMATOES 14
Poached Lobster, Herb Aioli, Blackened Butter

SOUTHERN SPREADS 10
Tomme Pimento, Peanut Hummus,
Georgia Olive Oil, Grilled Bread

CHARCUTERIE BOARD 21
Selection of Artisanal Meats, Pickles,
Toast, Beer Mustard

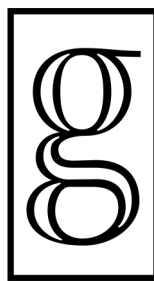
FRIED MAC N' CHEESE BITES 8
Tomme Pimento, Spicy Ranch

Seasonal Salads

TOMATO SALAD 9
Duke's Mayo, Red Wine Vinegar, Cucumber,
Red Onion and Basil, Georgia Olive Oil

CAESAR SALAD 11
Baby Gem Lettuce, Fresh Parmesan,
Crushed Ranch Croutons, Creamy Caesar

GEORGIA'S GREEN SALAD 10
Mixed Greens, Spiced Pecans, Strawberries,
Asher Blue, Malt Vinaigrette



GEORGIA'S



Proudly supporting our favorite farmers

Elm Street Gardens | Tanglewood Farms

Southeast Family Farms | Spotted Trotter

Anson Mills | Logan Turnpike Mill

Holeman & Finch Bakery | Sweet Grass Dairy



Souful Sides

YELLOW CORN GRITS
Pimento Cheese

WHIPPED MASH
Blackened Butter

SEASONAL SUCCOTASH
Garden Herbs, Farro

SEA ISLAND RED PEAS
Cornbread Crumbs

CHARRED OKRA
Tomato Jam, Lemon

COLLARD GREENS
Ham Hock

WAFFLE FRIES
Southern Spice

LOCAL VEGETABLES

Small 5 | Large 9

Southern Staples

SHRIMP & GRITS 24
Tomato, Okra, Kale

FRIED CATFISH 17
Lemon and Creole Spice, Tartar

ROASTED 1/2 CHICKEN 26
Chef Shaun's Dry Rub, Peach BBQ,
Alabama White Sauce

14oz GRILLED RIBEYE 32
Caramelized Honey, Blackened Butter

GEORGIA'S BURGER 16
Double Stack, American Cheese, Tomato,
Lettuce, Pickles, H&F Bun

MEATLOAF 18
Sparta Mushroom Gravy, Spicy Ketchup Glaze
Whipped Mash

SEAFOOD PURLOO 26
Carolina Gold Rice, Local Oysters, Shrimp
and Crab, Shellfish Stock

PORK CHOP 24
Sparta Mushroom Gravy

CATCH OF THE DAY MRKT
A Seasonal Specialty

Chef Shaun Thomas | Manager Eleanor Fitch

#RCMemories