

VEGGIE PLATES

Choice of Three 6.5
Choice of Four 7.5

- ** Black-Eyed Peas
- Blue Cheese Slaw
- Broccoli Casserole
- ** Butter Beans
- Cucumbers & Tomatoes
- ** Collard Greens
- Corn Casserole
- French Fries
- Fried Okra
- Fruit Salad
- ** Green Beans
- Jalapeño Slaw
- ** Lima Beans
- Macaroni & Cheese
- Mashed Potatoes
- Mashed Sweet Potatoes
- Squash & Onions
- Sweet Potato Fries
- ** Stewed Okra & Tomatoes

HOMEMADE SALAD DRESSINGS

- Ranch
- Bleu Cheese
- Thousand Island
- Cayenne Ranch
- Chipotle Ranch
- Jalapeño Ranch
- Honey Mustard
- Balsamic Vinaigrette
- Cilantro Lime
- French
- Tomato Balsamic
- Raspberry Vinaigrette
- Light Italian
- Poppy Seed

STARTERS

- FRIED PICKLES** 6
with Homemade Honey Mustard & Ranch Dressing
- FRIED GREEN TOMATOES** 6.25
with Shrimp Rémoûlade
- FRIED CAULIFLOWER** 7
- SPINACH-ARTICHOKE DIP** 7.25
with Rosted Garlic Pita
- CRISPY CALAMARI & OKRA** 9
with Caper Rémoûlade

SALADS

- HOUSE OR CAESAR SALAD** 6.25
- ICEBERG WEDGE** 6.25
Balsamic Marinated Tomatoes, Blue Cheese Crumbles, Crispy Bacon Bits
- "THE SOUTH COBB"** 9
Sliced Avocado, Bacon, Smoked Turkey, Blue Cheese, Tomatoes, Hard Boiled Egg
- CRISPY CHOPPED CHICKEN** 10
Ripe Tomatoes, Marinated Sweet Onions with Cayenne Buttermilk Dressing
- CHUNKY CHICKEN SALAD, ALBACORE TUNA SALAD OR EGG SALAD** 8.25
with Mixed Greens, Tomatoes, Cucumbers and Choice of Dressing
- BLACKENED SHRIMP AND MANGO** 10
Roasted Corn, Jicama, Crispy Tortillas & Cilantro Lime Dressing
- MIMI'S ITALIAN CHOPPED SALAD** 9
Chickpeas, Artichoke, Hearts Of Palm, Roasted Peppers, White Beans, Sun-Dried Tomatoes & Crispy Eggplant (add grilled Chicken +2, add Shrimp +4)
- BABY SPINACH** 9
Candied Walnuts, Feta, Red Onions, Cucumbers, Tomatoes & Poppy Seed Dressing (add grilled Chicken +2 ; add grilled Scallops +5)

MAIN + SPECIALTIES

add a Side Salad or Caesar 3

- GRAMMY'S GLAZED MEATLOAF** 10.25
(with two sides)
- ROASTED TURKEY DINNER** 11/13
with Cornbread Stuffing, Pan Gravy and Fresh Cranberry (with two sides)
- THYME-BLACK PEPPER FRIED BONELESS CHICKEN** 10.25
with Green Tomato Chutney (with choice of two sides)
- ADULT CHICKEN TENDERS (4)** 12
(with two sides)
- COUNTRY FRIED STEAK** 11.25
with Vidalia Onion Gravy or White Gravy (with two sides)
- MESQUITE SKILLET PORK CHOPS** 11/14
with Granny Smith Apple Chutney (with two sides)
- PECAN PORK CHOPS** 14.25
with Blueberry Chutney (with two sides)
- JUMBO FRIED SHRIMP & CHEDDAR CHEESE GRITS** 12/15
with Bacon-Cracked Pepper Gravy & Roasted Corn Salsa
- *CHAR-GRILLED RIBEYE (12 oz.)** 18.5
with Skillet Herb Potatoes & Homemade Worcestershire (with one side)
- FRIED SEAFOOD BASKET** 16/19
with Jalapeño Coleslaw, Shrimp, Scallops, Oysters, French Fries and Rémoûlade
- MAHI MAHI FISH TACOS** 11.25
with Cabbage Slaw, Gouda Cheese, Pico de Gallo and Chipotle Ranch (choice of Fried, Blackened or Grilled and one side)
- SPICY CHICKEN CLUB** 11
Spicy Fried Chicken, Lettuce, Tomato, Swiss Cheese, Chipotle Mayo, Ham, Turkey & Bacon on Texas Toast (with one side)
- FRIED CHICKEN LIVERS** 10.25
Served with Vidalia Onion Gravy (with two sides)

- *GRILLED SALMON** 17
Served with Caper Rémoûlade (with two sides)
- FISH AND CHIPS** 13.25
Fried Cod with Jalapeño Cheddar Hushpuppies, French Fries (with a choice of Blue Cheese Slaw or Jalapeño Slaw)
- FRIED SHRIMP TACOS** 12.25
Chipotle Crab Mayo, Cilantro Lime Slaw, Feta Cheese, Tomatoes, Avocado (with one side)
- CHICKEN FRIED CHICKEN** 11.25
Mashed Potatoes and Fried Squash with White Gravy
- CHICKEN AND WAFFLES** 14
(with one side)
- *SMOKED GOUDA BURGER** 11
Smoked Gouda Cheese, Caramelized Onions, Jalapeños, Garlic Mayo, Bacon, Lettuce, Tomato (with one side)
- *FRISCO BURGER** 10.25
Sourdough, Bacon, Mayo, Tomato, American and Swiss Cheese (with one side)
- FRIED PORK CHOPS** 14.25
with Vidalia Onion Gravy or White Gravy (with two sides)
- FRIED CATFISH & SHRIMP** 13
(with two sides)
- *HAMBURGER STEAK** 13
Mushroom Gravy, Grilled Onions, Swiss and Provolone Cheese, Texas Toast (with two sides)
- *SALISBURY STEAK** 10.5
Mushroom Gravy, Mashed Potatoes (with one side)
- PEPPER JACK PHILLY CHEESESTEAK** 10.5
Peppers, Onions, Jalapeños, Pepper Jack and American Cheese (with one side)
- BUFFALO CHICKEN SANDWICH** 9
Lettuce, Tomato, Bacon and Ranch (with one side)
- CHICKEN WINGS (11)** 12
Choose one: BBQ, Lemon Pepper, Sweet Chili, Mango, Buffalo Incredible Sauces, Saucy Flavors!
- HOMEMADE TOMATO PIE** slice 2.5 whole 16

*CONSUMER ADVISORY: STEAKS, SALMON AND HAMBURGERS ARE COOKED TO ORDER.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, **ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

Call our Catering Hotline at 404-849-2283 for all your catering needs!

Office Meetings | Corporate Luncheons | Open House/Caravans | Receptions | Weddings | Parties | Graduations | Birthdays | Anniversaries | Events | Special Occasions...and more!

**CONTAINS MEAT

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SANDWICHES

All Served with French Fries, Sweet Potato Fries
or choice of side

- *THE BIG AND JUICY BURGER** 9
*with Lettuce, Tomato and Onion
(choice of Cheddar, Swiss or American Cheese +.50)*
- BEYOND VEGGIE BURGER** 13
*with Lettuce, Tomato and Onion
(choice of Cheddar, Swiss or American Cheese +.50)*
- CORNED BEEF, PASTRAMI OR TURKEY REUBEN** 9
Toasted Rye, Swiss, Thousand Island and Kraut
- SOUTHERN FRIED GROUPER SANDWICH** 11
with Lettuce, Tomato, Toasted Bun and Rémolade
- CRAB CAKE SLIDERS** 12
with Rémolade
- SMOKED TURKEY AND BRIE** 8.5
Toasted Ciabatta, Arugula & Raspberry Mayo
- THYME-BLACK PEPPER FRIED BONELESS CHICKEN SANDWICH** 9
Buttered Bun, Homemade Pickles, Smoked Bacon & Swiss
- GRILLED PIMENTO CHEESE & HONEY HAM** 7
(choice of Bread)
- SHRIMP OR OYSTER PO' BOY** 10.25
Shaved Iceberg, Tomato, Rémolade
- ALL-BEEF NATHAN'S FOOTLONG HOT DOG** 7
add World Famous Chili +.75
- CHUNKY CHICKEN SALAD, ALBACORE TUNA SALAD, OR EGG SALAD** 8.5
(choice of Bread)
- *DINER DIP** 11
Shaved Rare Roast Ribeye, Garlic Boursin & Au Jus

BREAKFAST + BRUNCH

Monday (8 AM - 10:30 AM) Saturday & Sunday (11 AM - 2 PM)

- BREAKFAST PLATE** 12
Two Eggs, Sausage, Bacon, Cheese Grits and Waffle
- SOUTH COBB OMELETTE** 10
*Three Eggs with Cheese, Bacon, Sausage
(with one side)*
- LOVE STREET OMELETTE** 10.5
*Egg Whites, Spinach, Ham, Red & Green Peppers and White Cheese
(with one side)*
- THE SANDWICH** 10.5
*On Texas Toast, with Sausage, Bacon, Eggs, Cheese
(with one side)*
- VEGGIE OMELETTE** 10
*Three Eggs, Red Onions, Avocado, Spinach, Mushrooms,
and Pepper Jack Cheese
(with one side)*
- SUNRISE QUESADILLA** 8
Eggs, Cheese, Bacon or Sausage
- RISE & SHINE** 12
Two Eggs, Bacon, Sausage, Cheese Grits and French Toast

DRINKS

Coke	2.5
Diet Coke	2.5
Coke Zero	2.5
Sprite	2.5
Barq's Root Beer	2.5
Pibb Xtra	2.5
Mountain Berry Blast Powerade	2.5
Minute Maid Lemonade	2.5
Hi-C Fruit Punch	2.5
Sweet Tea/Unsweet Tea/Hot Tea	2.5
Arnold Palmer	2.5
Coffee	2.5

WHITE WINE

- CUPCAKE Moscato, Italy 7
- LA TERRE White Zinfandel, CA 5
- SYCAMORE LANE Pinot Grigio, CA 5
- LA TERRE Chardonnay, CA 5
- CLOS DU BOIS Chardonnay, CA 6
- BLUE FISH Riesling, Germany 6

RED WINE

- MARK WEST Pinot Noir, CA 8
- LA TERRE Merlot, CA 5
- LA TERRE Cabernet, CA 5

DRAFT

Budweiser	4	Shock Top	5
Bud Light	4	Wicked Weed Pernicious	5
Yuengling	4	Scofflaw Basement	5
Miller Lite	4	Sweetwater 420	5
Blue Moon	5		

BOTTLES & CANS

Budweiser	4
Bud Light	4
Coors Light	4
Corona	4
Miller Light	4
Yuengling	4
Stella Artois	5
Guinness	5
Heineken	5
Michelob Ultra	4

Please see separate DRINK MENU for additional selections

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