



## SOUPS & SNACKS

<b>Housemade Spent Grain Bread Boule</b> sea fleur butter	1.50
<b>Seasonal Soup of the Day</b> cup/bowl	4/6
<b>Beer Cheese Soup</b> cup/bowl	4/6
<b>Grilled Rice Balls</b> soy glaze, shaved cabbage, ponzu	4
<b>Chilled Edamame Soy Beans</b> with smoked sea salt*	5
<b>Housemade "5" Pretzel</b> buckwheat, sea salt, creamy mustard cheese	5
<b>Pimiento Cheese Crostini</b> micro greens, spiced green tomato chutney	8
<b>Georgia All-Natural Chicken Wings (6)</b> Buffalo honey <i>OR</i> spicy Asian	7
<b>Kari Kari</b> fried crab and cream cheese dumplings, ponzu dipping sauce	7

## LITTLE PLATES

<b>Beer Battered Onion Rings</b> smoked tomato mayo	8
<b>Crispy Calamari &amp; Red Onions</b> lemongrass chili dipping sauce	10
<b>Cornmeal Dusted Crispy Alligator</b> remoulade slaw, blackened chili glaze	11
<b>Smoked Organic Salmon &amp; White Bean Hummus</b> red onions, capers, lemon, paprika chips & chilled veggies	10
<b>Chili Seared Sea Scallops*</b> bacon lardoons, orange, micro greens	11
<b>Pair of Braised Organic Lamb Tacos</b> shaved cabbage, cucumber tzatziki, red pepper gastrique, smoked salt	11
<b>Beer Braised PEI Mussels</b> garlic, shallots, sweet onions, fennel, focaccia	12
<b>Cheese Plate Trio</b> spent grain bread, fruit, berry compote, cured pork	12
<b>Gulf Shrimp &amp; Cheddar Grit Cakes</b> 5made organic chorizo sausage, tomatoes, sweet onions, fresh herbs	sm/lg 11/22

## SALADS

<b>Organic Farm Greens</b> onions, tomato, radish, sesame/ginger vinaigrette	sm/lg 5/8
<b>Iceberg Wedge*</b> spicy pecans, tomatoes, red onions, buttermilk Danish blue cheese dressing	5/8
<b>Heart of Romaine Caesar</b> white anchovy, aged parmesan, focaccia croutons	5/8
<b>Balsamic Roasted Beets*</b> arugula, goat cheese, maple-glazed walnuts, lemon zest	5/8
<b>"Club Salad"</b> chicken, bacon, ham, field greens, onion, pickles, tomatoes, croutons, 5made ranch	9/14
<b><u>Salad additions:</u></b> Chicken Breast <i>OR</i> Portabella Mushroom	7
Organic Salmon <i>OR</i> Shrimp <i>OR</i> Scallops	9
All Natural Grilled Steak	10

## GRILLED PIZZAS\*

<b>White 5 Cheese</b> fontina, parmesan, white cheddar, goat & blue cheese	14
<b>Spicy Sopressatta</b> with marinara, fontina, parmesan, white cheddar	15
<b>Granny Serrano</b> ham, caramelized apples, sweet onions & parsley	15
<b>Wild Mushroom and Asparagus</b> sweet onions, rosemary & thyme	15
<b>Vine Ripe Tomatoes &amp; Basil</b> fontina, parmesan, white cheddar cheese	15

## SANDWICHES

*Sandwiches and burgers are served on housemade bread and come with a choice of fries, sweet potato fries, potato salad or coleslaw. You may substitute a cup of soup or small house salad for an additional 1.50.*

**Additional Toppings:** Pimento Cheese, Cheddar, Swiss, Blue or Goat Cheese, Bacon, Avocado, Pico de Gallo, Mushrooms or Grilled Onion, add 1.00 each.

<b>GA Organic Lemon Chicken Salad</b> toasted almonds, focaccia bread	11
<b>Grilled Portabella Mushroom</b> goat cheese, focaccia bread, balsamic	11
<b>Black Bean Burger</b> grilled green tomato, roasted garlic mayo	12
<b>Vidalia Onion Turkey Burger</b> 5made bun, cranberry ketchup	12
<b>Georgia Organic Grass Fed Beef Burger</b> 5made bun, lettuce, tomato, onion	13
<b>Cuban</b> organic pork, ham, serrano ham, swiss, pickles, mojo aioli mustard	13
<b>Georgia Organic BBQ Pork or BBQ Chicken Sandwich</b> 5made hop or chipotle BBQ sauce	12
<b>Organic Brisket Reuben</b> 5made kraut, Swiss, 5000 island, rye flatbread	14
<b>Antelope "Patty Melt"</b> bacon, cheddar, onions, shrooms, rye flatbread	16

## MAIN PLATES

<b>"Ploughman's"</b> 5made bratwurst, 3 salads, blue cheese, French bread	13
<b>"Fish and Chips"</b> beer battered fresh fish, malted tartar sauce	16
<b>3 Fried Fish Tacos</b> chili slaw, mango-green tomato salsa, black beans & rice	16
<b>Grilled Ravioli</b> crawfish, andouille sausage, red pepper, sweet onion, asparagus & spicy parmesan cream sauce	18
<b>Sweet-Tea Brined French Fried Poussin Chicken</b> swiss chard, smashed potatoes, black pepper gravy	19
<b>Georgia Rabbit Enchiladas</b> sweet onions, spicy cheese sauce, carrot salsa	19
<b>Organic Salmon*</b> spicy red Thai curry sauce, vegetables & sticky rice	19
<b>Ropa Vieja</b> braised all natural steak, tomatoes, peppers, onions, garlic, lime, avocado-mashed potatoes & plantain chips	19
<b>Coca-Cola Cured Duck Breast</b> sesame bok choy, local mushroom, blueberry garlic sweet & sour and sticky rice	23
<b>Grilled Maine Lobster</b> smoked potato salad, cole slaw, maple grilled corn, butter & lemon	30
<b>Georgia Organic Grass Fed Hanger Steak</b> kale, sweet onions, shiitake Mushrooms, truffled fingerling potatoes, red wine reduction	
	<b>5oz.</b> 22
	<b>10oz</b> 32

## SIDES

<b>Smoked Fingerling Potato Salad</b>	5
<b>Hand-cut Pommes Frites (real French fries)</b>	5
<b>Hand-cut Sweet Potato Fries, Cocoa Chili</b>	5
<b>Sautéed Spinach with Shallots*</b>	5
<b>Cheddar Stone-Ground Grit Cakes</b>	5
<b>Spaetzle with Parmesan &amp; Sweet Onions</b>	5
<b>Grilled Asparagus with Marinated Tomatoes*</b>	6
<b>Expensive Mushrooms under a Brick*</b>	6

*\*Denotes Gluten Free menu items. Many other items can be prepared Gluten Free by changing them slightly. Please inform your server of any food allergies.*

*\*\*Pizzas are available Gluten Free upon request.*

*We proudly serve White Oak Farms GA Organic Pastured Poultry. It is better for the environment and for us, much higher in omega 3 fatty acids and lower in cholesterol.*

Please inform us of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food-borne illness.

18 % Gratuity is suggested for parties of 6 or more.

Please drink responsibly; SafeRide is available upon request.



RIVERVIEW FARMS



menu

EXECUTIVE CHEF - DAVID LARKWORTHY    CHEF DE CUISINE — TYLER ALLEN



GEORGIA organics