

VEGGIE PLATES

Choice of Three 6.50
Choice of Four 8

- **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
- **Red Beans & Rice
- **Squash Casserole
Squash & Onions
Sweet Potato Fries
- **Stewed Okra & Tomatoes

SALAD DRESSINGS

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

**CONTAINS MEAT

STARTERS

- FRIED PICKLES** 7
with Homemade Honey Mustard & Ranch Dressing
- FRIED GREEN TOMATOES** 7
with Shrimp Rémoulade
- BLACK EYED PEA CAKES** 7
Smoked Tomato Jam, Cilantro Crème Fraiche
- SPINACH-ARTICHOKE DIP** 8
and Roasted Garlic Pita
- CRISPY CALAMARI & OKRA** 10
with Caper Rémoulade
- SMOKED CHICKEN QUESADILLA** 10
with Gouda Cheese, Pico de Gallo, Sour Cream, Roasted Poblanos and Caramelized Onions
- BAKED BRIE** 7
with Pepper Jelly & Sesame Crackers
- HOUSE OR CAESAR SALAD** 7
- ICEBERG WEDGE** 7
Balsamic Marinated Tomatoes, Blue Cheese Crumbles, Crispy Bacon Bits
- “THE WEST COBB”** 10
Sliced Avocado, Bacon, Smoked Turkey, Blue Cheese, Tomatoes, Hard Boiled Egg
- CRISPY CHOPPED CHICKEN** 11
Ripe Tomatoes, Marinated Sweet Onions with Cayenne Buttermilk Dressing
- CHUNKY CHICKEN SALAD, ALBACORE TUNA SALAD OR EGG SALAD** 9
Mixed Greens, Tomatoes, Cucumbers and Choice of Dressing
- BLACKENED SHRIMP AND MANGO** 11
Toasted Corn, Jicama, Crispy Tortillas & Cilantro Lime Dressing
- MIMI’S ITALIAN SALAD** 10
Chickpeas, Artichokes, Hearts of Palm, Roasted Peppers, White Beans, Sun-Dried Tomatoes & Crispy Eggplant (add grilled Chicken +3)
- BABY SPINACH** 9
Candied Walnuts, Feta, Red Onions, Cucumbers, Tomatoes & Poppy Seed Dressing (add grilled Chicken +3; add grilled Scallops +6)
- *SIRLOIN SALAD** 14
Marinated Sirloin Steak served over Mixed Greens with Bacon, Egg, Cheese, Tomato, Cucumber, Red Onion, Croutons and Fried Asparagus (with choice of dressing)
- HONEY BALSAMIC CHICKEN SALAD** 11
Apples, Swiss Cheese, Celery, Cucumbers and Candied Pecans over Mixed Greens Tossed in Honey Balsamic

SALADS

MAIN + SPECIALTIES

add Side Salad or Caesar 4

- GRAMMY’S GLAZED MEATLOAF** 11
(with two sides)
- ROASTED TURKEY DINNER** 12/14
with Cornbread Stuffing, Pan Gravy and Fresh Cranberry (with two sides)
- THYME-BLACK PEPPER FRIED BONELESS CHICKEN** 11
with Green Tomato Chutney (with two sides)
- ADULT CHICKEN TENDERS (4)** 13
(with two sides)
- COUNTRY FRIED STEAK** 12
with Vidalia Onion Gravy or White Gravy (with two sides)
- MESQUITE SKILLET PORK CHOPS** 11/15
with Granny Smith Apple Chutney (with two sides)
- PECAN PORK CHOPS** 15
with Blueberry Chutney (with two sides)
- JUMBO FRIED SHRIMP & CHEDDAR CHEESE GRITS** 13/16
with Bacon-Cracked Pepper Gravy & Roasted Corn Salsa
- *CHAR-GRILLED RIBEYE (12 oz.)** 20
with Skillet Herb Potatoes & Homemade Worcestershire (with one side)
- FRIED SEAFOOD BASKET** 16/20
with Jalapeño Coleslaw, Shrimp, Scallops, Oysters, French Fries and Rémoulade
- MAHI MAHI FISH TACOS** 12
with Cabbage Slaw, Gouda Cheese, Pico de Gallo and Chipotle Ranch (choice of Fried, Blackened or Grilled and one side)
- SPICY CHICKEN CLUB** 11
Ciabatta, Spicy Fried Chicken, Lettuce, Tomato, Swiss Cheese, Chipotle Mayo, Ham, Turkey & Bacon (with one side)
- FRIED CHICKEN LIVERS** 11
Served with Vidalia Onion Gravy (with two sides)

- *GRILLED SALMON** 19
Served with Caper Rémoulade (with two sides)
- FISH AND CHIPS** 14
Fried Cod with Jalapeño Cheddar Hushpuppies, French Fries (with a choice of Blue Cheese Slaw or Jalapeño Slaw)
- FRIED SHRIMP TACOS** 13
Chipotle Crab Mayo, Cilantro Lime Slaw, Feta and Parmesan Cheese, Tomatoes, Avocado (with one side)
- CHICKEN FRIED CHICKEN** 12
Mashed Potatoes and Fried Squash with White Gravy
- *SMOKED GOUDA BURGER** 11
House Ground Brisket, Chuck & Short Rib, Smoked Gouda Cheese, Caramelized Onions, Jalapeños, Garlic Mayo, Bacon, Lettuce, Tomato (with one side)
- *FRISCO BURGER** 11
House Ground Brisket, Chuck & Short Rib on Sourdough, Bacon, Mayo, Tomato, American, Swiss Cheese (with one side)
- *WCD BURGER #1** 12
House Ground Brisket, Chuck & Short Rib with Foie Gras Butter, Mushrooms & Swiss Cheese on a Brioche Bun (with one side)
- *PIMENTO BURGER** 11
House Ground Brisket, Chuck & Short Rib, Fried Green Tomatoes, Honey Bacon Slaw, Pimento Cheese, Caramelized Onions (with one side)
- *HORSERADISH CHEDDAR BURGER** 12
Pecan Shoulder Bacon, Caramelized Onions & Garlic Mayo on a Hawaiian Bun (with one side)
- BLACKENED MAHI SANDWICH** 15
Lettuce & Tomato on a Toasted Bun (with one side)
- *PAN-SEARED TOP SIRLOIN (10 oz.)** 19
Roasted Eggplant-Blue Cheese Butter, Balsamic Glazed Asparagus (with one side)
- *ALMOND ENCRUSTED TROUT** 17
Orange Horseradish Butter, Asparagus (with one side)
- HOMEMADE TOMATO PIE** slice 2.75 whole 16.5

*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!

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- **Stewed Okra & Tomatoes

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 +.75)
- BEYOND VEGGIE BURGER** 13
with Lettuce, Tomato and Onion
(choice of Cheddar, Swiss or American Cheese +.75)
- SOUTHERN FRIED GROUPER SANDWICH** 12
with Lettuce, Tomato, Toasted Bun and Rémoulade
- CORNED BEEF, PASTRAMI OR TURKEY REUBEN** 10
Toasted Rye, Swiss, Thousand Island and Kraut
- SHRIMP OR OYSTER PO' BOY** 11
Shaved Iceberg, Tomato, Rémoulade
- CRAB CAKE SLIDERS** 13
with Rémoulade
- CHUNKY CHICKEN SALAD, ALBACORE TUNA SALAD, OR EGG SALAD** 9.5
(choice of Bread)
- SMOKED TURKEY AND BRIE** 9
Toasted Ciabatta, Arugula & Raspberry Mayo
- THYME-BLACK PEPPER FRIED BONELESS CHICKEN SANDWICH** 9.5
Buttered Bun, Homemade Pickles, Smoked Bacon & Swiss
- GRILLED PIMENTO CHEESE & HONEY HAM** 8
(choice of Bread)
- *DINER DIP** 11
Shaved Rare Roast Ribeye, Garlic Boursin & Au Jus
- ALL BEEF NATHAN'S FOOTLONG HOT DOG** 7
add World Famous Chili +.75

DRINKS

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

WHITE WINE

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|---|---|
| CUPCAKE Moscato, Italy | 7 |
| LA TERRE White Zinfandel, CA | 5 |
| FitVine Pinot Grigio/Chardonnay/Sauv Blanc, CA | 8 |
| SYCAMORE LANE Pinot Grigio, CA | 5 |
| CONCANNON Pinot Grigio, CA | 7 |
| LA TERRE Chardonnay, CA | 5 |
| CLOS DU BOIS Chardonnay, CA | 6 |
| KENDALL JACKSON Chardonnay, CA | 8 |
| CANDONI Prosecco, Italy | 5 |
| CHATEAU STE. MICHELLE Riesling, WA | 8 |

RED WINE

- | | |
|--|---|
| MARK WEST Pinot Noir, CA | 8 |
| LA TERRE Merlot, CA | 5 |
| LA TERRE Cabernet, CA | 5 |
| SEVEN FALLS Cabernet, CA | 8 |
| RAVENSWOOD Zinfandel, CA | 6 |
| FitVine Pinot Noir, CA | 8 |
| MEIOMI Pinot Noir, CA | 9 |
| AMALAYA Malbec, Argentina | 7 |
| BONANZA Cabernet, CA | 8 |
| ATHENA Pinot Noir, OR | 6 |
| 19 CRIMES Dark Red Blend, Australia | 6 |
| RUFFINO Chianti, Italy | 8 |

SPECIALS

- | | |
|--------------------------------------|---|
| RUFFINO Sparkling Rosé, Italy | 8 |
| JOEL GOTT Sauvignon Blanc, CA | 8 |
| MIMOSA | 6 |

DRAFT

- | | | | |
|-------------------|---|------------------------|---|
| Bud Light | 4 | Fat Tire | 5 |
| Blue Moon | 5 | Reformation Cadence | 6 |
| Scofflaw Basement | 6 | Wicked Weed Pernicious | 6 |
| Miller Lite | 4 | Terrapin | 5 |
| Yuengling | 4 | Stella Artois | 5 |
| Sweetwater 420 | 5 | Shock Top | 5 |

BOTTLES & CANS

- | | |
|-------------------------------|-----|
| Budweiser | 4 |
| Bud Light | 4 |
| Bud Light Lime | 4 |
| Coors Light | 4 |
| Corona | 4 |
| Corona Light | 4 |
| Miller Light | 4 |
| Michelob Ultra | 4 |
| Miller Light Aluminum Pints | 4 |
| Abita Purple Haze | 4 |
| Abita Turbodog | 4 |
| Yuengling | 4 |
| Yuengling Light | 4 |
| Yuengling Black & Tan | 4 |
| O'Doul's (N/A Beer) | 3.5 |
| Ace Pineapple Cider | 3.5 |
| Full Sail Session's Lager | 5 |
| Guinness | 4 |
| Heineken | 4 |
| Heineken Light | 4 |
| Woodchuck Amber Cider | 4 |
| Angry Orchard Rose Hard Cider | 4 |
| Not Your Father's Root Beer | 4 |
| PBR Cans | 4 |
| Truly | 4 |
| Crispin Cider | 4 |

Please see separate DRINK MENU for additional selections

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