

STARTERS

FRIED GREEN TOMATOES 8

With remoulade and bleu cheese

TALKING ROCK 'N ROLLS 9

Shrimp or chicken egg rolls (2) stuffed with kale, onion, celery, roasted corn, and cream cheese with southwest ranch, or sweet chili sauce

SOUTHERN PEANUT HUMMUS V GF 12

House-made peanut hummus, served with flatbread and veggies

BRUSSELS BLOSSOMS V GF 8

Crispy brussels sprouts, topped with coconut shavings and drizzled with spicy sweet chili sauce

SOUPS & SALADS

SOUP DU JOUR

Cup 6 Bowl 10

FRENCH ONION SOUP VV

Cup 6 Bowl 10

TAVERN SALAD V GF 12

Spring mix with cherry tomatoes, cucumbers, Vidalia onions, and Ellijay apples

*Add chicken (+7), salmon (+13), steak (+12) or shrimp (+9)

HOUSE CAESAR VV V GF 12

Romaine lettuce tossed with Caesar dressing, parmesan cheese, and croutons

*Add chicken (+7), salmon (+13), steak (+12) or shrimp (+9)

SALMON SALAD * GF 17

Seared salmon over spinach with sundried tomatoes, onion, candied pecans, and parmesan cheese

MARKET BOWL V GF 13

Quinoa, roasted sweet potatoes, zucchini, brussels sprouts, asparagus, sauteed onions, garlic, dried cranberries, and feta, topped with toasted almonds

*Add chicken (+7), salmon (+13), steak (+12) or shrimp (+9)

DOUBLE GRILLED SALAD * GF 16

Char-broiled half romaine lettuce with your choice of grilled steak or shrimp, and avocado, onion, tomatoes, and cheddar cheese

* Add both steak and shrimp +5

SOUP & SALAD COMBO V 12

Select a cup of either soup to pair with a half House Caesar salad

Dressings | Ranch, Bleu Cheese, Creamy Citrus, Balsamic Vinaigrette, Bacon Sundried Tomato Vinaigrette, Honey Sriracha Vinaigrette, Dijon Tarragon Vinaigrette

ADD-ONS

Choose three 15

Asparagus	7	French Green Beans with Bacon	7
Parmesan Risotto	6	Garlic Mashed Potatoes	6
Smoked Gouda Mac	8	Roasted Potatoes	8
Broccoli Long Spears	7	Grilled Seasonal Vegetables	7
Jalapeno Coleslaw	4	Honey Butter Heirloom Carrots	8

SANDWICHES

Served with fries

MEATLOAF SANDWICH 15

Open-faced with spinach, tomato, bacon, parmesan, and red sauce on French bread

COCA-COLA PIG GF 15

Smoked, pulled pork butt, fried onions, pickle, and Coca-Cola BBQ sauce on a toasted brioche bun

SMOKEY REUBEN 17

Cured and smoked brisket with beer bacon kraut, Swiss cheese, and 1,000 island dressing on toasted rye

PHOENIX GF 14

Seasoned, fried chicken breast with butter hot sauce, bleu cheese, spinach, and tomato on brioche bun

SALMON BLT * 18

Bacon, lettuce, tomato, goat cheese, and stone ground mustard on toasted wheat bread

THE INN BURGER * GF 16

8oz Angus beef, lettuce, tomato, pickle, onion, bacon, and white cheddar

BBQ HEAVEN BURGER * GF 17

8oz Angus beef, arugula, caramelized onions, fried green tomato, bacon, Coca-Cola BBQ sauce

OLE BLEU BURGER * GF 17 | V 13

8oz Angus beef, bleu cheese, marinated portabello, onion, and spinach

QUICK BITES

Prepared and served on your schedule

DAWSON'S DUMPLINGS 12

Pulled chicken, celery, carrots, onions, and green beans with house-made biscuit dumplings

CHICKEN QUESADILLA 15

Toasted flour tortilla filled with cheddar, black beans, roasted corn, peppers, onions, served with sour cream

MAIN STREET TACOS GF * 15

Steak, peaches, roasted peppers, jalapenos, spring mix, and bleu cheese on choice of corn or flour tortilla

GONE FISHING 15

Fried grouper with tomato and jalapeno slaw on French bread

CUBAN 15

Pulled pork, ham, provolone, mustard, and pickles on pressed French bread