



Dinner

SMALL PLATES

Collard Green Hush Puppies 12

Sauteed Collard Greens, Roasted Corn, Red Peppers, Hot Honey (USA)

Fried Green Tomato Caprese Salad16

Succotash, Fresh Mozzarella, Roasted Corn Vinaigrette, Balsamic Glaze (Italy)

BBQ Jerk Duck Wings 18

House-Made BBQ Jerk Sauce, Lime-Ranch Drizzle, Grilled Pineapple Salsa
(Jamaica)

Japanese Grilled Oysters 20

6 Char-Broiled Oysters, Miso-Chili Butter, Sweet Soy Sauce, Ponzu Pearls, Grilled Lemon
(Japan)

Steak & Tostones (Jibarito) 18

Steak Tips, Lettuce, Tomato Fresca, Tostones, Chipotle Creme Fraiche, Garlic Mojo
(Puerto Rico)

Hoppin John Bruschetta16

Black-Eyed Peas, Heirloom Tomatoes, Collard Greens, Smoked Duck, Herb Goat Cheese, Rice Crisps
(Italy)

Smoked Salmon Empanadas 17

Caribbean Spiced Smoked Salmon, Romaine, Sweet Onion Vinegar Slaw,
Mango-Habanero Coulis (Belize)

We Proudly Serve:

Joyce Farms Chicken, Locally Sourced Farm Vegetables

Automatic Gratuity of 20% on all checks

It is our goal to provide you with a wonderful dining experience and the pleasure of our unique southern culinary cuisine. These dishes are created in a way that offers a specific combination of flavors.

All of our menu items are created with components meant to enjoy synchronously, therefore we do not allow substitutions.

Please note that if you order an item and it is prepared as designed we will not refund the price of your order.

Please feel free to ask your server any questions about our food.

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.

Catering Available

Executive Chef "Lucke"

Nuts In Recipe

SANDWICHES

Grandma's Lue's Burger 19

Angus Beef Special Blend, Cheddar Cheese, Tomato, Lettuce, Grilled Onions,
House-Made Pickles, Bell Pepper Aioli, Mustard, Ketchup, Toasted Brioche Bun Seasoned Fries (USA)

Peruvian Grilled Chicken Sandwich 19

Roasted Garlic Spiced Marinated Chicken Breast, Red Onions,
Lettuce, Tomatoes, Avocado, Jalapeno-Lime Mayo, Toasted Brioche Bun, Seasoned Fries (Peru)

Nordic Grilled Salmon Sandwich 20

Tomato, Arugula, Lemon Dill-Caper Aioli, Crusty Sourdough Bread,
Seasoned Fries (Norway)

SALADS

Mixed Green Salad 14

Mixed Greens, Shaved Carrot, Cucumbers, Heirloom Cherry Tomatoes, Choice of Dressing

SWATS Fried Chicken Collard Cobb Salad 22

Fried Chicken Breast, Shredded Collard Greens, Boiled Egg, Red Onions, Tomatoes,
Avocado, Cheddar Cheese, Roasted Corn, Buttermilk Herb Ranch Dressing (USA)

Strawberry Spinach Salad 18

Romaine, Baby Spinach, Strawberries, Candied Pecans, Red Onions,
Fresh Mozzarella, Strawberry Poppy Seed Dressing (USA)

Add-Ons - *Grilled Chicken 11, Salmon 12, Shrimp 14*

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+ [Nuts In Recipe](#)

MAINS

Tod Mun Pla Thai Seasoned Catfish 38

Fresh Whole Catfish, Tamarind Hot Sauce, Coconut Grits, Curry Coleslaw (Thailand)

(V) Vegan Meatballs (Kofta) & Black Eyed Pea Hummus 30

Lentil & Ellijay Farms Mushroom Meatballs, Black Eyed Peas Hummus, Tomato-Cucumber Salad, Pita
Tahini Lemon Drizzle(Egypt)

Fried Arroz Con Pollo (Fried Chicken & Rice) 32

Sofrito Marinated Half Chicken, White Rice, Puerto Rican Style Pinto Beans,
Sweet Plantains, Sofrito Sriracha Hot Sauce (Puerto Rico)

Seabass Saffron Veloute Pasta 40

Seared Seabass, Cherry Tomatoes, Capers, Saffron Veloute, Sauteed Spinach
Fresh Sun-Dried Tomato Pasta, Garlic-Basil Oil (France)

Oxtail, Shiitake & Goat Cheese Lasagna 44

Oxtail, Fresh Lasagna Sheets, Smoked Shiitake Mushrooms,
Herb Goat Cheese, Olive Oil Blistered Tomatoes, Orange Gremolata (Italy)

Turkish Lamb Kabobs 46

Marinated Lamb Loin, Sumac Onion Salad, Seasonal Farm Vegetables,
Fire Roasted Tomato Couscous, Mint-Cucumber Taziki, Pita (Turkey)

Seared Citrus Scallops & Stir Fry Risotto 42

Pan Seared Scallops, Spring Vegetable Stir Fry Risotto, Citrus Ginger Scampi, Charred Chinese Garlic Broccoli
(China)

Windy City Rib Tips 32

House-Smoked Rib Tips, Chicago Mild Sauce, Sweet Potato Gnocchi, Sauteed Swiss Chard
(USA)

Desserts

Georgia Apple Wontons 14

Dulce De Leche, Powdered Sugar (China)

Chocolate Croissant Bread Pudding 15

Butter Pecan Ice-Cream, Chocolate Drizzle (France)

Blood Orange Key Lime Pie 17

Biscoff Butter Cookie Crust, Frangelico Whipped Cream, Raspberry-Hibiscus Drizzle (USA)

Sides

White Rice 5 | House Salad 6

Stir-Fry Risotto 10 | Coconut Grits 7 | French Fries 7

Seasonal Vegetables 7| House-Made Sauces 2