

STARTERS

FRIED GREEN TOMATO STACK

hand breaded green tomatoes, warm goat cheese layers, sweet balsamic BBQ sauce

\$6

HOME SWEET HUMMUS

baked with roasted red peppers, parmesan and garlic, served with garlic flatbread

\$6

FRIED DILL PICKLES

beer battered and fried, served with spicy house sauce

\$5

SWEET POTATO AND BEET KETTLE CHIPS

thin sliced sweet potato, white and red beet chips served with smoked gouda fondue, bacon, and green onion

\$7

FRIED SHROOMS

large button mushrooms, hand dipped in our beer batter, horseradish cream sauce

\$5

SOUTHERN PORK SLIDERS

three braised pulled pork sliders topped with sweet pepper jelly

\$6

TROPICAL SHRIMP COCKTAIL

Georgia coast shrimp served with spicy Caribbean cocktail sauce, avocados and a lime wedge

\$7

CHIPS AND SALSA

tri-color tortilla chips served with our homemade chipotle peach-pineapple salsa

\$5

SALADS

HOUSE SALAD

a mixture of field greens topped with tomatoes, cucumbers, onions, and croutons, your choice of our homemade dressings

\$4/6

SOUTHERN CAESAR

romaine lettuce, cornbread croutons, shredded parmesan, caesar dressing

\$4/6

TRIO SALAD

three southern favorites, chicken salad, pasta salad and broccoli salad served on a bed of greens

\$8

SPINACH SALAD

baby spinach, fresh raspberries, mandarin oranges, green onions, sunflower seeds and honey-lime vinaigrette

\$8

STEAK SALAD

seared beef tips, tomatoes, grilled onions, potato croutons, blue cheese, your choice of our homemade dressings

\$9

FARMHOUSE SALAD

fresh spring mix, topped with strawberries, blueberries, goat cheese, candied pecans and peach vinaigrette

\$8

SALAD TOPPERS

add grilled chicken \$3
add sauteed shrimp \$5
add grilled salmon \$6

HOMEMADE SALAD DRESSINGS:

house (roasted shallot, white wine, honey vinaigrette), blue cheese, ranch, honey mustard, spicy house, peach vinaigrette, balsamic vinaigrette, honey-lime vinaigrette

Executive Chef Katie Cossette

Sous Chef Stephen Clyburn

Sous Chef Sean Fritchle

SANDWICHES

All sandwiches are served with your choice of French fries, sweet potato chips, pasta salad, side salad or broccoli salad.

PORTABELLA BURGER (VEGETARIAN)

grilled portabella mushroom, roasted red pepper, spinach, provolone cheese, tomato, and sweet onion relish on a toasted bun

\$8

ARTICHOKE AND BASIL WRAP (VEGETARIAN)

basil-parmesan pesto, tomatoes, artichoke hearts, goat cheese and spinach in a garlic herb wrap

\$8

STEAK AND SWEET ONION SANDWICH

seared beef tips topped with sweet onion jam, roasted sweet peppers, dijon mustard, spinach on sourdough bread

\$9

GROUPEL SANDWICH

grouper grilled, fried, or blackened, lettuce, tomato, onion, with our spicy house dressing, served on a toasted bun

\$9

YAHOOOLA FAVORITES

CHICKEN SANDWICH

marinated chicken breast grilled or southern fried, with bacon, melted cheddar cheese, BBQ sauce, lettuce, tomato, and onion, served on a toasted bun

\$8

PULLED PORK SANDWICH

slow roasted pork shoulder, cheddar cheese, BBQ sauce, on a toasted bun served with coleslaw

\$8

YAHOOOLA CLUB

hand carved turkey, bacon, melted smoked gouda, lettuce, tomato, onion, honey mustard

\$8

FIRE-GRILLED CHEESEBURGER

half pound burger, American cheese, lettuce, tomato, onion, on a toasted bun

\$8

SOUTHERN BURGER

fire-grilled burger, pimento cheese, fried green tomato, lettuce, red onion, ranch dressing, on a toasted bun

\$9

ENTREES

CHICKEN FINGERS

beer battered chicken breast strips, French fries, honey mustard sauce

\$9

PECAN-CORNMEAL FRIED CATFISH

Mississippi catfish filet lightly breaded with a pecan-cornmeal crust, coleslaw, fries, and spicy house dressing

\$10

GRILLED CHICKEN PASTA

fresh seasonal vegetables sauteed in a light white wine butter sauce, whole wheat penne pasta, parmesan cheese

\$10

GROUPEL TACOS

marinated grouper strips in cilantro-lime and grilled, in a flour tortilla, topped with jalapeno slaw, served with fried corn chips and chipotle peach-pineapple salsa

\$10

CHICKEN POT PIE

a southern classic with vegetables, cream sauce, puff pastry dome, served with a side salad

\$12

Chef Katie specializes in her made-from-scratch desserts! Ask your server for today's selection and prepare yourself for a delectable treat!

SANDWICHES

All sandwiches are served with your choice of French fries, sweet potato chips, pasta salad, side salad or broccoli salad.

CHICKEN SANDWICH

marinated chicken breast grilled or southern fried, bacon, melted cheddar cheese, BBQ sauce, lettuce, tomato, onion, served on a toasted bun
\$8

YAHOOOLA CLUB

hand carved turkey, bacon, melted smoked gouda, lettuce, tomato, onion, honey mustard sauce
\$8

PORTABELLA BURGER (VEGETARIAN)

grilled portabella mushroom, roasted red pepper, spinach, provolone cheese, tomato, sweet onion relish on a toasted bun
\$8

SOUTHERN BURGER

fire grilled burger, pimento cheese, fried green tomato, lettuce, red onion, ranch dressing, on a toasted bun
\$9

Chef Katie specializes in her made-from-scratch desserts! Ask your server for today's selection and prepare yourself for a delectable treat!

YAHOOOLA FAVORITES

CHICKEN FINGERS
beer battered chicken breast strips, French fries, honey mustard sauce
\$9

CHICKEN POT PIE
a southern classic with vegetables, cream sauce, puff pastry dome, served with a side salad
\$12

GRILLED CHICKEN PASTA

fresh seasonal vegetables sauteed in a light white wine butter sauce, tossed with whole wheat penne pasta and topped with parmesan cheese
\$13

TIPS AND SHROOMS

tender beef tips sauteed in an iron skillet with mushrooms and sweet onions, served with sauteed green beans, smashed potatoes
\$16

SHRIMP & GRITS

blackened shrimp, andouille sausage, smoked gouda cheese grits, red pepper cream sauce, asparagus
\$15

STUFFED TROUT

Blue Ridge trout stuffed with onion, mushroom, bacon and parmesan, served with sweet potato mash and sauteed spinach
\$14

SPECIALTY ENTREES

RIBEYE OF THE DAY
hand cut 12 oz ribeye, ask your server for details
\$18

GROUPEL TACOS
marinated grouper strips in cilantro-lime and grilled in a flour tortilla, topped with jalapeno slaw, served with tri-colored tortilla chips and chipotle peach-pineapple salsa
\$10

PECAN-CORNMEAL FRIED CATFISH

two Mississippi catfish filets lightly breaded with a pecan-cornmeal crust, coleslaw, fries and spicy house dressing
\$12

GRILLED SALMON
grilled fresh hand-cut salmon with honey-apple glaze, parsnip-apple mash, red and white beet chips
\$16

MANDARIN PORK TENDERLOIN

pork medallions pan seared with a spicy mandarin orange chutney, wild rice and sauteed garlic broccoli
\$15

HARVEST TRIO (VEGETARIAN)
chef's choice of a trio of seasonal vegetables, ask your server for today's selection
\$10