

# YAHOOOLA CREEK GRILL



Southern inspired cooking, made fresh to order.

1810 S. Chestatee Street, Dahlonega, GA 30533  
706.482.2200 • [www.yahoolacreekgrill.com](http://www.yahoolacreekgrill.com)



# YAHOLA CREEK GRILL

## Brunch Menu

Served Sundays from 11am until 3pm

**Hearty Oatmeal** **\$6**  
steaming rolled oats, fresh apples, cinnamon and maple syrup

**Yahoola Omelet** **\$7**  
a three egg omelet, cooked fluffy and golden brown with your choice of home fries or Logan Turnpike Mill stone-ground grits and toast or biscuits

**add to your omelet** **\$0.50 per item**

**cheese** American, Swiss, Pepper Jack, Blue Cheese

**meat** Bacon, Canadian Bacon, Mulberry Farms Chicken Sausage

**veggies** mushrooms, grilled onions, green peppers, roasted red peppers, tomatoes, jalapeños, spinach, asparagus

**Quiche** **market price**  
ask your server for today's selection

**Country Potato Plate (Vegetarian)** **\$6**  
pan-fried country style potatoes with seasonal vegetables, nutritional yeast and teriyaki sauce

**add cheese or meat** **\$0.50 per item**

**Traditional Mini French Toast** **\$6**  
thick slices of French bread served with maple syrup and fresh fruit

**Ham, Brie & Apple French Toast Panini** **\$8**  
black forest ham, melted brie and fresh apples pressed in french toast

**Oatmeal Waffle** **\$8**  
hearty oatmeal waffle served with yogurt and fresh fruit

**Yahoola Breakfast Wrap** **\$8**  
two scrambled eggs topped with red pepper cream, gouda, spinach and turkey sausage, served in a whole wheat wrap

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Mountain Breakfast** **\$9**  
three eggs any style served with Mulberry Farms Chicken Sausage and bacon, your choice of home fries or Logan Turnpike Mill stone-ground grits and toast or biscuits

**Veggie Benedict** **\$8**  
two poached eggs, mushrooms, spinach, artichoke, asparagus and tomatoes on an English muffin and topped with hollandaise sauce, served with home fries

**Country Benedict** **\$8**  
two poached eggs and Mulberry Farms Chicken Sausage on buttermilk biscuits, topped with country gravy and served with home fries

**Traditional Benedict** **\$8**  
two poached eggs and Canadian bacon on two English muffins, topped with hollandaise sauce and served with home fries

**Cajun Benedict** **\$10**  
two poached eggs, Andouille sausage and fresh spinach on buttermilk biscuits, topped with a Cajun hollandaise sauce and served with home fries

**Steak and Eggs\*** **\$17**  
grilled 12 oz. ribeye and two eggs any style, served with your choice of home fries or Logan Turnpike Mill stone-ground grits and toast or biscuit

## Beverages

Coca-Cola **\$1.95**

Diet Coke

Sprite

Fanta Orange

Pibb Xtra

Lemonade

Arnold Palmer

Iced Tea, Sweetened or Unsweetened

Coffee, Decaf and Regular

Hot Tea Selections

San Pellegrino Sparkling Natural **\$4**  
Mineral Water (750 ml)

## Salads

<b>House Salad</b>	<b>\$4 / \$6</b>
a mixture of field greens topped with tomatoes, cucumbers, onions and croutons	
<b>Southern Caesar</b>	<b>\$4 / \$6</b>
romaine lettuce, cornbread croutons, shredded parmesan and Caesar dressing	
<b>Spinach Salad</b>	<b>\$8</b>
baby spinach, pears, gorgonzola cheese, pumpkin seeds, bacon and green onion with apple cider vinaigrette	
<b>Farmhouse Salad</b>	<b>\$8</b>
fresh spring mix topped with Granny Smith apples, goat cheese, walnuts and dried cranberries with fig vinaigrette	
<b>Salad Toppers</b>	
add grilled Springer Mountain Farms chicken	<b>\$4</b>
add sautéed shrimp	<b>\$5</b>
add grilled salmon	<b>\$7</b>

## Soup

<b>Soup of the Day</b>	<b>cup \$2.95 / bowl \$5</b>
our soups are always homemade—ask your server for today's selection	

## Kid's Menu (12 & Under)

includes a kid's drink

<b>Grilled Chicken</b>	<b>\$5</b>
grilled, boneless Springer Mountain Farms chicken breast, home fries and green beans	
<b>Burger</b>	<b>\$5</b>
4 oz. burger on a Kaiser bun with lettuce, tomato and onion, served with French fries	
<b>Mac &amp; Cheese</b>	<b>\$5</b>
twisty macaroni with creamy cheese sauce	
<b>Grilled Cheese</b>	<b>\$5</b>
American cheese on wheat bread grilled until golden brown, served with French Fries	
<b>Golden Nuggets</b>	<b>\$5</b>
Springer Mountain Farms chicken nuggets and French fries, served with honey mustard sauce	

## Sandwiches

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

<b>Portabella Burger (Vegetarian)</b>	<b>\$8</b>
grilled portabella mushroom, roasted red pepper, spinach, provolone cheese, tomato and sweet onion relish, served on your choice of toasted whole wheat or egg Kaiser bun	
<b>Chicken Sandwich</b>	<b>\$9</b>
Springer Mountain Farms chicken breast (grilled or Southern-fried), bacon, melted cheddar cheese, BBQ sauce, lettuce, tomato and onion, served on your choice of toasted whole wheat or egg Kaiser bun	
<b>Southern Burger*</b>	<b>\$9</b>
fire-grilled burger, pimento cheese, fried green tomato, lettuce, red onion and ranch dressing, served on your choice of toasted whole wheat or egg Kaiser bun	
<b>Elk Burger*</b>	<b>\$11</b>
half pound lean elk burger, fire-grilled and topped with lettuce, tomato, onion, American cheese and spicy mustard, served on your choice of toasted whole wheat or egg Kaiser bun	

## Entrées

<b>Chicken Fingers</b>	<b>\$9</b>
beer-battered Springer Mountain Farms chicken breast strips and French fries, served with honey mustard sauce	
<b>Chicken Pot Pie</b>	<b>\$12</b>
a Southern classic with vegetables, cream sauce and puff pastry dome, served with a side salad	
<b>Chicken and Waffles</b>	<b>\$13</b>
Southern-fried Springer Mountain Farms chicken breast, savory waffle, Andouille sausage, spinach and sausage gravy	
<b>Grouper Tacos</b>	<b>\$10</b>
Southern-fried grouper strips in two grilled flour tortillas, topped with cabbage-iceberg mix and sweet and spicy mayo, served with tri-color tortilla chips and fresh peach-pineapple salsa	
<b>Shrimp and Grits</b>	<b>\$16</b>
blackened shrimp, Andouille sausage, smoked gouda cheese Logan Turnpike Mill stone-ground grits, red pepper cream sauce and asparagus	

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# YAHOLA CREEK GRILL

## Lunch Menu

Served Wednesday-Saturday  
from 11am until 5pm

## Starters

<b>Fried Green Tomato Stack</b>	<b>\$6</b>
hand breaded green tomatoes and warm goat cheese layers, served with sweet balsamic BBQ sauce	
<b>Home Sweet Hummus</b>	<b>\$6</b>
baked with roasted red peppers, parmesan and garlic, served with garlic flatbread	
<b>Fried Dill Pickles</b>	<b>\$5</b>
dill spears, beer-battered and fried, served with spicy house sauce	
<b>Sweet Potato and Beet Kettle Chips</b>	<b>\$7</b>
thinly sliced sweet potato and red beet chips served with smoked gouda fondue, bacon and green onion	
<b>Fried Shrooms</b>	<b>\$5</b>
large button mushrooms, hand-dipped in our beer batter, served with horseradish cream sauce	
<b>Southern Pork Sliders</b>	<b>\$6</b>
three braised pulled pork sliders topped with sweet pepper jelly	
<b>Chips and Salsa</b>	<b>\$5</b>
tri-color tortilla chips served with our homemade chipotle peach-pineapple salsa	
<b>Sampler Platter</b>	<b>\$15</b>
your choice of any 3 of our signature starters	

**Rick Whorf** Executive Chef  
**Cal Carden** Sous Chef



Try our signature Fried Green Tomato Stack!

## Salads

<b>House Salad</b>	<b>\$4 / \$6</b>
a mixture of field greens topped with tomatoes, cucumbers, onions and croutons, served with your choice of our homemade dressings	
<b>Southern Caesar</b>	<b>\$4 / \$6</b>
romaine lettuce, cornbread croutons, shaved parmesan and Caesar dressing	
<b>Spinach Salad</b>	<b>\$8</b>
baby spinach, pears, gorgonzola cheese, pumpkin seeds, bacon and green onion with apple cider vinaigrette	
<b>Steak Salad*</b>	<b>\$9</b>
seared beef tips, tomatoes, grilled onions, potato croutons and blue cheese crumbles, served with your choice of our homemade dressings	
<b>Farmhouse Salad</b>	<b>\$8</b>
fresh spring mix topped with Granny Smith apples, goat cheese, walnuts and dried cranberries with fig vinaigrette	

## Salad Toppers

<b>add grilled Springer Mountain Farms chicken</b>	<b>\$4</b>
<b>add sautéed shrimp</b>	<b>\$5</b>
<b>add grilled salmon</b>	<b>\$7</b>

## Homemade Salad Dressings

House (roasted shallot, white wine and honey vinaigrette)	Spicy House
Blue Cheese	Apple Cider Vinaigrette
Ranch	Balsamic Vinaigrette
Honey Mustard	Fig Vinaigrette

## Soup

<b>Soup of the Day</b>	<b>cup \$2.95 / bowl \$5</b>
our soups are always homemade—ask your server for today's selection	

## Sandwiches

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

### Portabella Burger (Vegetarian) \$8

grilled portabella mushroom, roasted red pepper, spinach, provolone cheese, tomato and sweet onion relish, served on your choice of toasted whole wheat or egg Kaiser bun

### Artichoke and Basil Wrap (Vegetarian) \$8

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

### Ham and Mozzarella Panini \$9

slow roasted honey-glazed ham, fresh mozzarella cheese, basil, tomato, dijonaise and sweetened hot cherry peppers on toasted ciabatta bread

### Grouper Sandwich \$9

grouper (grilled, fried or blackened), lettuce, tomato and onion with our Spicy House dressing, served on your choice of toasted whole wheat or egg Kaiser bun

## Yahoola Favorites

### Pulled Pork Sandwich \$8

slow roasted pork shoulder, cheddar cheese and BBQ sauce on your choice of toasted whole wheat or egg Kaiser bun, served with coleslaw

### Yahoola Club \$8

hand-carved roasted turkey, Applewood smoked bacon, melted smoked gouda, lettuce, tomato, onion and honey mustard sauce, served on toasted whole wheat bread

### Chicken Sandwich \$9

Springer Mountain Farms chicken breast (grilled or Southern-fried), bacon, melted cheddar cheese, BBQ sauce, lettuce, tomato and onion, served on your choice of toasted whole wheat or egg Kaiser bun

### Southern Burger\* \$9

fire-grilled burger, pimento cheese, fried green tomato, lettuce, red onion and ranch dressing, served on your choice of toasted whole wheat or egg Kaiser bun

### Elk Burger\* \$11

half pound lean elk burger, fire-grilled and topped with lettuce, tomato, onion, American cheese and spicy mustard, served on your choice of toasted whole wheat or egg Kaiser bun

## Specialty Entrées

### Chicken Fingers \$9

beer-battered Springer Mountain Farms chicken breast strips and French fries, served with honey mustard sauce

### Grilled Chicken Pasta \$11

Springer Mountain Farms chicken breast and fresh seasonal vegetables sautéed in a light white wine butter sauce, tossed with whole wheat penne pasta and topped with parmesan

### Chicken Pot Pie \$12

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

### Grouper Tacos \$10

Southern-fried grouper strips in two grilled flour tortillas, topped with cabbage-iceberg mix and sweet and spicy mayo, served with tri-color tortilla chips and fresh peach-pineapple salsa

### Tips and Shrooms\* \$14

tender beef tips sautéed in an iron skillet with mushrooms and sweet onions, served with sautéed green beans and smashed potatoes

Try one of Chef Rick's specialty made-from-scratch desserts!



Ask your server for today's selection and prepare yourself for a delectable treat!



# YAHOOOLA CREEK GRILL

Dinner Menu

Served from 3pm until Closing

## Starters

<b>Fried Green Tomato Stack</b>	<b>\$6</b>
hand breaded green tomatoes and warm goat cheese layers, served with sweet balsamic BBQ sauce	
<b>Home Sweet Hummus</b>	<b>\$6</b>
baked with roasted red peppers, parmesan and garlic, served with garlic flatbread	
<b>Fried Dill Pickles</b>	<b>\$5</b>
dill spears, beer-battered and fried, served with spicy house sauce	
<b>Sweet Potato and Beet Kettle Chips</b>	<b>\$7</b>
thinly sliced sweet potato and red beet chips served with smoked gouda fondue, bacon and green onion	
<b>Fried Shrooms</b>	<b>\$5</b>
large button mushrooms, hand-dipped in our beer batter, served with horseradish cream sauce	
<b>Southern Pork Sliders</b>	<b>\$6</b>
three braised pulled pork sliders topped with sweet pepper jelly	
<b>Chips and Salsa</b>	<b>\$5</b>
tri-color tortilla chips served with our homemade chipotle peach-pineapple salsa	
<b>Sampler Platter</b>	<b>\$15</b>
your choice of any 3 of our signature starters	

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## Salads

<b>House Salad</b>	<b>\$4 / \$6</b>
a mixture of field greens topped with tomatoes, cucumbers, onions and croutons, served with your choice of our homemade dressings	
<b>Southern Caesar</b>	<b>\$4 / \$6</b>
romaine lettuce, cornbread croutons, shaved parmesan and Caesar dressing	
<b>Spinach Salad</b>	<b>\$8</b>
baby spinach, pears, gorgonzola cheese, pumpkin seeds, bacon and green onion with apple cider vinaigrette	
<b>Steak Salad*</b>	<b>\$9</b>
seared beef tips, tomatoes, grilled onions, potato croutons and blue cheese crumbles, served with your choice of our homemade dressings	
<b>Farmhouse Salad</b>	<b>\$8</b>
fresh spring mix topped with Granny Smith apples, goat cheese, walnuts and dried cranberries with fig vinaigrette	

## Salad Toppers

<b>add grilled Springer Mountain Farms chicken</b>	<b>\$4</b>
<b>add sautéed shrimp</b>	<b>\$5</b>
<b>add grilled salmon</b>	<b>\$7</b>

## Homemade Salad Dressings

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Blue Cheese	Apple Cider Vinaigrette
Ranch	Balsamic Vinaigrette
Honey Mustard	Fig Vinaigrette

## Soup

<b>Soup of the Day</b>	<b>cup \$2.95 / bowl \$5</b>
our soups are always homemade—ask your server for today's selection	

## Sandwiches

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

### Portabella Burger (Vegetarian) \$8

grilled portabella mushroom, roasted red pepper, spinach, provolone cheese, tomato and sweet onion relish, served on your choice of toasted whole wheat or egg Kaiser bun

### Yahoola Club \$8

hand-carved roasted turkey, Applewood smoked bacon, melted smoked gouda, lettuce, tomato, onion and honey mustard sauce, served on toasted whole wheat bread

### Chicken Sandwich \$9

Springer Mountain Farms chicken breast (grilled or Southern-fried), bacon, melted cheddar cheese, BBQ sauce, lettuce, tomato and onion, served on your choice of toasted whole wheat or egg Kaiser bun

### Southern Burger\* \$9

fire-grilled burger, pimento cheese, fried green tomato, lettuce, red onion and ranch dressing, served on your choice of toasted whole wheat or egg Kaiser bun

### Elk Burger\* \$11

half pound lean elk burger, fire-grilled and topped with lettuce, tomato, onion, American cheese and spicy mustard, served on your choice of toasted whole wheat or egg Kaiser bun

## Yahoola Favorites

### Chicken Fingers \$9

beer-battered Springer Mountain Farms chicken breast strips and French fries, served with honey mustard sauce

### Chicken Pot Pie \$12

a Southern classic with vegetables, cream sauce and puff pastry dome, served with a small house salad

### Grilled Chicken Pasta \$14

Springer Mountain Farms chicken breast and fresh seasonal vegetables sautéed in a light white wine butter sauce, tossed with whole wheat penne pasta and topped with parmesan

### Tips and Shrooms\* \$16

tender beef tips sautéed in an iron skillet with mushrooms and sweet onions, served with sautéed green beans and smashed potatoes

### Shrimp and Grits \$16

blackened shrimp, Andouille sausage, smoked gouda cheese Logan Turnpike Mill stone-ground grits, red pepper cream sauce and asparagus

### Trout with Almond Butter \$17

Blue Ridge trout crusted with cornmeal and pan-seared, topped with an almond butter and served with sweet potato mash and sautéed garlic spinach

## Specialty Entrées

### Harvest Trio (Vegetarian) \$10

chef's choice of a trio of seasonal vegetables, ask your server for today's selection

### Roasted Vegetable Lasagna (Vegetarian) \$12

roasted root vegetables, squash, peppers, mozzarella and feta cheese between layered pasta and our homemade mornay-tomato sauce, served with a side salad

### Chicken and Waffles \$13

Southern-fried Springer Mountain Farms chicken breast, savory waffle, Andouille sausage, spinach and sausage gravy

### Grouper Tacos \$10

Southern-fried grouper strips in two grilled flour tortillas, topped with cabbage-iceberg mix and sweet and spicy mayo, served with tri-color tortilla chips and fresh peach-pineapple salsa

### Salmon with Pumpkin Seed and Spinach Pesto \$16

grilled 6oz salmon fillet served over a bed of farfalle pasta, tossed in a pumpkin seed and spinach pesto and topped with candied pumpkin seeds and feta cheese

### Lobster Mac-n'-Cheese \$16

lobster claw morsels, creamy three-cheese mornay sauce and gemelli pasta topped with bread crumbs, served with a side salad and your choice of our homemade dressings

### Stuffed Pork Chop \$17

White Marble Farms pork chop stuffed with dried cranberries, Granny Smith apples and savory cornbread crumbs, served with roasted root vegetables and garlic green beans

### Ribeye of the Day\* \$18

hand-cut 12 oz. ribeye, ask your server for details

Southern inspired cooking,  
made fresh to order.



We at The Yahoola Creek Grill are glad you have joined us for dinner. We thought you may be interested in the true story of Yahoola Creek that flows through the Yahoola Valley and by Dahlonega in Lumpkin County, GA.

### The Story of Yahoola (Yahula)

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Years ago, long before the Revolution, Yahula was a prosperous trader among the Cherokee, and the tinkling of the bells hung around the necks of his ponies could be heard on every mountain trail. Yahula disappeared and although the tribe searched, he could not be found. His friends grieved for him as for one dead.

Some time after this, they were surprised and delighted to have him walk in among them and sit down as they were at supper one evening. To their questions, he told them that he had been lost in the mountains, and that the Nunnehi, the Immortals, had found him and brought him to their town, where he had been kept ever since with the kindest care and treatment, until the longing to see his old friends had brought him back. To the invitation of his friends to join them at supper, he said that it was too late – he had tasted the fairy food and could never again eat with human kind, and for the same reason he could not stay with his family, but must go back to the Nunnehi. His wife and children and brother begged him to stay, but he said that he could not. After some further talk he rose to go. They saw him as he sat talking to them and as he stood up, but the moment he stepped out the doorway he vanished as if he had never been.

After that, he came back often to visit his people. They would see him first as he entered the house, and while he sat and talked he was his old self in every way, but the instant he stepped across the threshold he was gone, though a hundred eyes might be watching. He came often, but the Nunnehi must have been offended, and he came no more. On the mountain at the head of the creek, about 10 miles above present-day Dahlonega, is a small square enclosure of uncut stone, without roof or entrance. Here it was said that he lived, so the Cherokee called it Yahula'l and called the stream by the same name. Often at night, a belated traveler coming along the trail by the creek would hear the voice of Yahula singing certain favorite old songs that he used to like to sing as he drove his pack of horses across the mountain, the sound of a voice urging them on, and the crack of a whip and the tinkling of bells went with the song, but neither driver nor horses could be seen, although the sounds passed close by. The songs and the bells were heard only at night.

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We here at The Yahoola Creek Grill are very happy that you have chosen to visit us. We hope that like Yahula, once you dine with us, you will never again be able to eat at other mortal restaurants! 😊