

## 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 Rick Nash

## 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**