

Sunday Brunch Menu

Chicken and Waffles - Bourbon Maple Belgian Waffle, southern style chicken breast strips, Vermont maple Syrup\$12

Brewberry Pancakes - brew batter blueberry pancakes, Vermont maple Syrup, thick cut Maplewood smoked bacon\$10

Steak and Eggs - chargrilled steak, scrambled eggs, English Muffin, fingerling potatoes\$15

Eggs Benedict - English Muffin, poached eggs, country ham, hollandaise, fingerling potatoes\$9

Carolina Style Shrimp and Grits - sauteed shrimp, Bourbon smoked bacon, roasted stone ground grits and red eye gravy\$12

Steak Flatbread - chargrilled steak, caramelized onions, and blue cheese crumbles \$8

House Burger - caramelized onions, smoked peppers, gouda, lettuce, tomato, Russian dressing served with fries\$12

Pimento Burger - pimento cheese, lettuce, tomato, Bourbon smoked bacon served with fries\$12

Bluebird sandwich - Southern fried chicken breast, blue cheese, hot sauce, lettuce and tomato served with fries\$10

Vegetable Plate - fingerling potatoes, collard greens, zucchini squash medley, fresh roasted beets, homemade corn bread\$12

Spring Salad - spring mix, farm vegetables, choice of grilled or fried chicken breast, Salmon, Shrimp, or Steak served with your choice of dressing\$12

Caesar Salad - romaine, parmesan, corn bread crouton, choice of grilled or fried chicken breast, Salmon, Shrimp, or Steak served with your choice of dressing\$12

Beet, Bacon and Blue Salad - kale mix, fresh roasted beets, Bourbon smoked bacon, blue cheese vinaigrette, choice of grilled or fried chicken breast, Salmon, Shrimp, or Steak\$12



Executive Chef ~ Eric Reed
Sous Chef ~ Marus Corbiere

129 Main Street
Villa Rica GA 30180
678.941.3699

Hours:

Wednesday 4pm-10pm
Thursday 4pm-10pm
Friday 4pm-10pm
Saturday 4pm-10pm
Sunday Brunch 11am-2pm

Dinner Menu

SMALL PLATES & APPETIZERS

House Corn Bread for Two- smoked bacon, sharp cheddar, green onion (cooked to order please allow 15 minutes)	8
House made Pimento Cheese Fritters- red and white sauce	7
Fried Green Tomatoes- green goddess and tomato cucumber salsa	7
Steak Flatbread – steak with caramelized onions and blue cheese crumbles	9
Uncorked Potato- loaded twice baked potato with chefs choice of toppings	8
Chicken and Waffles with Vermont maple syrup	10
Short Rib-roasted stoned ground grits, smoked peppers, crispy onion	12
Sautéed Hot Garlic Butter Shrimp-red pepper flakes, oven baked bread	12

SALADS

Beet, Bacon and Blue Salad-Kale mix, fresh roasted beets, Maplewood smoked bacon, blue cheese vinaigrette	5 / 8
Southern Caesar- romaine, fresh grated parmesan, cornbread crouton	4 / 7
Spring Salad- spring mix, farm vegetables, choice of dressing	4 / 7
Add to any salad	Chicken... 4 Steak... 6 Salmon... 7 Shrimp... 7

Dinner Menu

ENTRÉE

All entrees include dinner salad, house dressing, fresh baked bread, herb infused olive oil

Petite Filet – Grilled 6 oz. cut filet of beef tenderloin, wild mushroom demi glaze, crispy onions and fingerling potatoes	28
USDA Choice 14 oz. Ribeye Steak- pan seared with maître de butter, crispy onions and fingerling potatoes.....	29.5
Center cut top 10 oz Sirloin- oven roasted tomatoes and herb butter served with wild mushroom and fingerling potatoes	18
Grilled Bone in 14 oz. Center Cut Pork Chop- apple and caramelized onion glaze, collard greens and fingerling potatoes	18.5
North Atlantic Salmon – 8 oz filet hollandaise, roasted stone ground grits, zucchini squash medley	22
Low country Carolina style Shrimp and Grits-sautéed shrimp, Bourbon smoked bacon, roasted stone ground grits and red eye gravy	18
Grilled Chicken Breast- 8 oz boneless, fresh tomato and cucumber salsa, squash and zucchini medley, roasted stone ground grits	16
Vegetable Plate- fingerling potatoes, collard greens, zucchini squash medley, cold fresh roasted beets, homemade corn bread	14

Weekly specials available

Menu subject to change