

## STARTERS

### House Smoked Wings - 10

Sweet & spicy sauce, bleu cheese, celery

### Flash Fried Calamari - 8

Sriracha aioli, cilantro lime cream

### Smoked Gouda Crab and Artichoke Dip - 8

Warm pita points

### \*Ahi Tuna Tartar - 9

Avocado, cilantro, green onion, cucumber, red chili teriyaki, potato chips

### Flash Fried Georgia Okra - 5

Blackberry sage balsamic dipping sauce

### Housemade Potato Chips - 4

Melted Bleu Cheese crumbles, smoked paprika & bleu cheese dip

### Belgian Brisket Chili Fries - 7

Smoked Cheddar, au jus, sweet onions, housemade garlic aioli, chipotle ketchup

### Warm Bavarian Pretzels - 5

Served with warm beer cheese fondue

### Boiled Georgia Peanuts - 3

## OYSTERS on the Half Shell

### \*Gulf - ½ Doz. 7 Doz. 12

Cocktail, horseradish & lemon

### \*Blue Point - 2 ea. or 18 Doz.

Red pepper herb mignonette

*Our beef comes from the organic grass-fed cows of local Brasstown Farms creating a flavorful beef like no other! An advantage to house ground beef is that we select the single piece of meat to grind, and know its quality and origination.*

*We make our own sausages, house smoked pastrami and our own condiments like chipotle ketchup, garlic aioli & Southern style BBQ sauces.*



## BIG PLATES

### Fish & Chips - 12

Beer battered Atlantic cod filet, fries, slaw, house made malt vinegar aioli

### Ox Tail Polenta - 14

Slow braised Ox tail and white bean ragu, sautéed spinach, smoked gouda polenta

### Parmesan Crusted Mountain Trout - 13

Tomato caper vinaigrette, stone ground grits, braised greens with smoked bacon

### Shrimp, Andouille & Grits - 14

House made andouille, roasted pepper sherry cream, smoked cheddar stone ground grits

### Crispy GA Pecan Chicken - 13

Maple honey mustard, Pimento Mac n' Cheese, sautéed green beans

### Pub Pot Roast - 13

Garlic herb mashed potato, sautéed garlic spinach, rosemary shallot gravy, tobacco onions

### Stuffed Poblano Peppers - 10

Oven roasted corn and black beans, roasted tomato pepper sauce, smoked cheddar grits

### Housemade Sausages - 11

Garlic herb mashed potatoes, Guinness braised onion gravy

## SALADS

### House - 6

Field greens, honey balsamic vinaigrette, grape tomatoes, carrots, shaved red onion, radish, roasted pumpkin seeds

### Spinach - 7

Bleu cheese vinaigrette, golden raisins, grape tomatoes, shaved red onion, bleu cheese crumbles, applewood smoked bacon, toasted walnuts

### Roasted Beet & Apple - 8

Field greens, citrus herb vinaigrette, goat cheese, toasted walnuts, Fuji apple

## SANDWICHES

### Grind House Steak Burger - 8

Signature grind blend, applewood smoked bacon, sharp cheddar, vine tomato, leaf lettuce, chipotle ketchup, sesame bun

### Pastrami Burger - 9.5

Our signature burger topped with house made pastrami, caramelized onions, whole grain mustard, Swiss cheese, sesame bun

### Pimento Steak Burger - 8

Signature grind blend, pimento cheese, vine tomato, leaf lettuce, applewood bacon, roasted pepper ketchup, Kaiser bun

### House Ground Turkey Burger - 7.5

Chili aioli, vine ripened tomato, red onion, leaf lettuce, sesame bun

### House Smoked Pastrami - 9.5

Sweetwater 420 kraut, Swiss cheese, whole grain mustard, Jewish rye

### BBQ Pulled Pork - 8

South Carolina mustard BBQ sauce, coleslaw, tobacco onions, Kaiser bun

### Grind House Fennel Sausage Dog

*The Italian* 5 Grilled onions and peppers, roasted tomato sauce, hoagie roll

*The German* 5 Sweetwater 420 braised kraut, whole grain mustard, hoagie roll

*The American* 6.5 Grind house chili, chopped onions, smoked cheddar cheese, hoagie roll

### Braised Beef French Dip - 8

Tobacco onion, horseradish cream, au jus, French loaf

### Grouper Sandwich - 12

Grilled or fried, lettuce, vine ripened tomato, pickle chips, dill caper tartar, sesame bun

### Fried Green Tomato Sandwich - 8

Organic field greens, goat cheese, roasted peppers, Sriracha aioli, sourdough

### Grilled Chicken & Smoked Cheddar Melt - 7

Anaheim peppers, caramelized onions, garlic aioli, sourdough

### Slow Roasted Brisket - 8.5

Sweet red onions, spicy chow chow, Texas toast

## TACOS - 2 for 7 3 for 10

### Pulled Chicken

Shredded lettuce, pico de gallo, jack cheese, sour cream

### Buffalo Chicken

Fried chicken, shredded lettuce, bleu cheese dressing, pico de gallo, bleu cheese crumbles

### Spicy Beef

Hot pepper sauce, avocado, pico de gallo

### Braised Beef

Sweet onions, house made pickle relish, shredded lettuce, cilantro

### BBQ Pork

South Carolina mustard BBQ, coleslaw, pickled jalapenos

### Ox Tail

Chopped onion, roasted corn, cilantro, fresh lime

### \*Spicy Ahi Tuna

Asian slaw, red chili teriyaki, cilantro

### Fish Tacos (blackened, grilled, or fried)

Creamy coleslaw, pickled jalapenos, pico de gallo

## SOUPS - Cup 5 Bowl 7

### Brunswick Stew

### Grind House Brisket Chili

## SIDES - 3

### French Fries, Coleslaw, Sautéed Green Beans,

### Pimento Mac n' Cheese, Side House Salad,

### Fresh Fruit

**\*Ask your server about items that are cooked to order or served raw. The consumption of undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**