

FANDANGLES

RESTAURANT & BAR

STARTERS

Fried Green Tomatoes 10 (V)

Goat cheese, roasted red pepper fondue, corn relish, balsamic drizzle

Chilled Shrimp with Cocktail or Remoulade Sauce 18 (GF)

Chef's Hummus Tastings 12 (V)

Three tastings of chef's creamy hummus, garnished with marinated olives
Feta cheese, grilled pita and chive oil

Crawfish & Scallion Hush Puppies 10

Tarter sauce

Southern Ham & Cheese Board 20

Southern ham, pimento cheese & local cheese, apple butter, Georgia pecans
and biscuits

Lump Crab Cake 14

Corn relish, remoulade sauce

Crispy Chicken Wings 10 (GF)

Choice of lemon pepper, bourbon molasses, buffalo style, mango habanero
Choice of ranch or bleu cheese dipping sauce

Pulled Pork Empanada 9

Bourbon-peach BBQ sauce

SANDWICHES

Choice of sweet potato fries, crispy potato fries, pear-jicama slaw or bistro salad

BL"g"t 14

Fried green tomatoes, smoked bacon, crisp lettuce, Duke's mayonnaise multi grain bread

Turkey Burger 14

Toasted brioche bun, pear & jicama slaw, arugula, tomato, turkey bacon, lemon-pepper aioli

Grown-Up Grilled Cheese 16 (V)

Smoked Gouda, aged cheddar, goat cheese, fresh mozzarella, sliced tomatoes garden basil,
sourdough bread and served with cup of cream of tomato soup

Roast Beef "French Dip" 16

Shaved Black Angus roast beef, brie cheese, caramelized onions, horseradish sauce
French baguette, au jus

Grilled Chicken Breast 14

Char-grilled balsamic glazed breast of chicken fresh mozzarella cheese
Julienne sun-dried tomatoes Basil aioli, ciabatta bread

Grilled Hamburger 14

Grilled Angus beef, toasted brioche bun

Choice of cheese: aged cheddar, smoked Gouda, bleu, Swiss, pepper-jack

Enhancements to Sandwiches

Sautéed Mushrooms 2

Crispy Bacon 2

Caramelized Onions 2

FAVORITES

Apple Moonshine BBQ Glazed Roasted Pork 28 (GF)

BBQ glazed roasted pork, garlic potatoes, vegetable medley

Pan Roasted "Bone-In" Chicken 22 (GF)

Crispy chicken, garlic potatoes, roasted vegetables, natural jus, biscuit

Portobello Mushroom Ravioli 22 (V)

Mushroom broth, sautéed mushrooms, baby spinach, aged parmesan
Marsala glaze, fresh herbs

Vegan Three Bean Tempeh Chili 22 (V/GF)

Tempeh, three bean medley, desert spiced tomato stock, hoppin' john

SOUPS & SALADS

Butternut Squash Bisque 9 (V/GF)

Puree of butternut squash, vegetarian broth, aromatic spices, toasted pumpkin seeds

Cream of Tomato Soup 8 (V/GF)

Italian tomatoes, vegetarian broth, garden basil, cream

Beet Salad 11 (V/GF)

Arugula greens, roasted beets, pears, candied pecans, crumbled feta cheese honey
Honey-beet vinaigrette

Mixed Greens 9 (V)

Crispy baby lettuce, heirloom tomatoes, cucumbers, carrots, multi-colored peppers
sweet onions, herb croutons, choice of dressing

Caesar Salad 9

Romaine lettuce, aged Parmesan cheese, herb croutons Anchovy upon request

Enhancement to Salads

Grilled Chicken Breast 7

Salmon Fillet 10

Grilled Shrimp 12

STEAKS

Char-Grilled Adobo Skirt Steak 27

Chipotle chili, toasted cumin & fresh lime marinated skirt steak char-grilled
chimichurri sauce, double fried plantains, vegetable medley

Filet of Beef 39 (GF)

Truffle butter, Cognac demi-glace, garlic potatoes, vegetable medley

Carved New York Strip Steak 39 (GF)

Sliced Black Angus center-cut New York strip steak, peppercorn demi-glace
garlic potatoes, vegetable medley

SEAFOOD

Shrimp & Grits 27

Sautéed shrimp, smoked bacon, mushrooms, scallions, cheese grits

Pan Seared Crab Cakes 28

Two lump crab cakes, corn relish, remoulade sauce, garlic potatoes, vegetable medley

Bourbon Molasses Glazed Salmon 28 (GF)

Seared glazed salmon fillet, hoppin' john, vegetable medley

Low Country Shrimp & Crawfish Pasta 29

Pappardelle pasta, scallions, mushrooms, tomatoes, spicy Cajun cream sauce

SIDES 5

Vegetable Medley (V/GF)

Cheese Grits (V/GF)

Hoppin' John (V/GF)

Garlic Potatoes (V/GF)

Sweet Potato Fries (V)

Crispy Potato Fries (V)

Double Fried Plantains (V)

V - VEGETARIAN GF - Gluten Free