



Lunch Menu
served after 11am

We are now selling our Pimento cheese! Classic or Jalapeno \$7/11oz container

Fried Green Tomatoes* w/horseradish sauce	\$5
Ruffles Potato Chips & onion dip*	\$4
Fried Pickles Doux South dill pickles w/horseradish ranch dipping sauce	\$5
Crane's Southern Fun Dip Pimento cheese, chorizo & cheese grits w/Ruffles potato chips	\$5
Maw-Maw's Fresh Fried Okra served right w/horseradish ranch	\$5

Blue Collar Lunch is a value sized portion of any entree served w/ cornbread, one side & soda, tea or coffee OR instead of an entree make it Vegetarian with 3 sides, cornbread & soda, tea or coffee.

	<u>Regular</u>	<u>Blue Collar</u>
Spoooner Soup** white meat chicken, onions, celery, carrot, spinach, fresh peas w/pimento cheese toast	\$8	\$10
Our Award Winning Sloppy Joe 100% vegan made with fresh Georgia peaches	\$11	\$14
Pimento Cheese Sandwich* homemade pimento cheese served on grilled Texas toast	\$8	\$10
Grant's Stack** homemade pimento w/fried green tomatoes & bacon on grilled Texas toast	\$12	\$14
Fried Chicken Sandwich** w/spinach, roasted tomato & horseradish ranch on grilled Texas toast	\$10	\$12
Fried Bologna Sandwich** w/spinach, tomato & mayo on grilled Texas toast	\$9	\$11
Egg Salad Sandwich w/mayo & celery on grilled Texas toast (add bacon \$3)	\$10	\$12
Shrimp or Scallop Po'boy** w/spinach, roasted tomato & rémoulade sauce on a grilled hoagie	\$15	\$18
Chili Cheddar Slaw Dogs** 2 Pigman Goods beef hot dogs OR Jalapeno Cheddarwurst on wheat buns covered in chili, melted cheddar cheese & jalapeno coleslaw	\$12	\$12
Home grown Hamburgers** 2 burgers served on wheat buns w/spinach, tomato & pickles (melted pimento cheese \$2)	\$12	\$12
Mac Stack** fried mac 'n cheese, bacon, mozzarella, burger patty, spinach, tomato & pickle on grilled Texas toast	\$13	\$16
BBQ Shrimp & Cheese Grits** GA shrimp sauteed with onions, peppers, BACON & JoJo's BBQ sauce over cheese grits	\$18	\$21
Lynne Stack** 2 salmon patties, 2 fried green tomatoes, sauteed spinach, & roasted tomato smothered in melted pimento cheese	\$14	\$14
Fried Catfish Filet** served w/house-made tartar sauce	\$16	\$19
Bramlett Farms Trout** 1 whole trout lightly seasoned, blackened or fried (allow approx. 15 min cook time)	\$17	\$21
Suzi's Chicken Finger Basket** w/cheese grits, wheat toast & honey mustard dipping sauce	\$12	\$15
Fried Pork Chops** 2 chops fried golden brown served w/gravy	\$14	\$14
Strip Steak** cooked to order served w/homemade steak sauce	\$17	\$21
Crab or Steak Hash** w/sauteed peppers, onions & potatoes topped with 2 eggs any style(add cheddar cheese \$1) (sub vegan eggs add \$4)	\$15	\$17
Wild Wild Wes Sandwich** Grilled chicken, cheddar, mozzarella, caramelized onions & bacon topped w/JoJo's BBQ Sauce	\$12	\$15
Seared Scallops ** served with fresh tomatoes, spinach, pico de gallo, shaved cabbage, red onion and cilantro. Comes with your choice of side and a drink!		\$14
Country Fried Steak** w/gravy & caramelized onions	\$14	\$17
Fried Chicken Livers w/sauteed onions & gravy	\$9	\$11

Lunch Sides \$3 each(unless noted)

sauteed mushrooms*	jalapeno coleslaw*	green beans*	mashed roasted sweet potatoes*
sauteed cabbage*	broccoli cheddar salad*	collard greens*	mac 'n cheese* (\$4)
sauteed spinach*	potato salad*	corn bread* (\$2)	mashed* and gravy
fried okra			

*vegetarian friendly

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS