

SWEET GEORGIA'S JUKE JOINT

- 01 **COLLARD GREEN SPRING ROLLS** braised collard greens, cabbage, sweet chili \$8
- 02 **FRIED MAC AND CHEESE** fried mac and cheese balls, signature sauce..... \$8
- 03 **BACON WRAPPED SHRIMP** brown sugar-cured applewood smoked bacon, shrimp \$10
- 04 **JUKE JOINT FRIED WINGS** signature juke joint seasoning blend, fried..... \$12
- 05 **JUKE JOINT SMOKED WINGS** signature juke joint seasoning blend, slow smoked..... \$12
- 06 **SOUTHERN STARTER** fried green tomatoes, crispy vidalia onion, fried okra, herb goat cheese, red pepper aioli \$12
- 07 **CATFISH FINGERS** southern catfish, spicy pickle chips, honey mustard..... \$12

-
- 08 **JUKE JOINT FRIED CHICKEN SALAD** \$17
brined & fried chicken thighs, arcadian blend, grape tomatoes, shredded cheese, onion, egg, croutons, raspberry vinaigrette
 - 09 **CLASSIC CAESAR SALAD** \$10
romaine, caesar dressing, aged parm, cracked pepper toast points
 - 10 **JUKE JOINT HOUSE SALAD** \$12
arcadian blend, fried onions, herb goat cheese, crunchy toasted pecans
 - 11 **SEAFOOD GUMBO** \$10
andouille sausage, scallops, shrimp, crawfish, white rice

add chicken, shrimp or salmon for \$7!

GREEN BEANS (\$5)	MASHED POTATOES (\$5)	HOPPIN' JOHN (\$5)
BRAISED COLLARD GREENS (\$5)	PARMESAN CHEESE GRITS (\$5)	SOUTHERN MAC + CHEESE (\$5)
COLLARD GREEN SLAW (\$5)	FRIED GREEN TOMATOES (\$5)	STEAK FRIES (\$5)

WE WILL PREPARE YOUR FOOD AS REQUESTED, HOWEVER BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE SERIOUS ILLNESS; PLEASE NOTIFY YOUR SERVER OF FOOD ALLERGIES. JUKE JOINT ADDS 20% GRATUITY TO ALL PARTIES OF 8 OR MORE. A \$5 ENTERTAINMENT FEE (PER PERSON, PER SHOW) WILL APPEAR AS A SEPARATE CHARGE ON YOUR CHECK IN THE DINING ROOM.

- 12 **SOUTHERN BAKED CHICKEN**
juke joint brine, collard green slaw
\$26
- 13 **JUKE JOINT FRIED CHICKEN**
house specialty; signature juke joint seasoning blend, southern mac & cheese, braised collard greens
\$19
- 14 **CHICKEN AND WAFFLES**
signature juke joint seasoning blend, fried; with housemade waffle and warm maple syrup
\$18
- 15 **GEORGIA TROUT**
grilled or fried; green beans, hoppin' john, lemon butter sauce
\$22
- 16 **BAYOU SALMON**
pan-seared salmon, crawfish bierre blanc, mashed potatoes, green beans
\$22
- 17 **LUMP CRAB CAKES**
blend of fresh crab & shrimp, collard green slaw
\$25
- 18 **SHRIMP AND GRITS**
signature tomato cream sauce, pepper, vidalia onion
\$22

- 19 **JAMBALAYA PASTA**
penne, crawfish, chicken, andouille sausage, diced tomato, creole cream sauce
\$20
- 20 **NEW YORK STRIP**
with mashed potatoes
\$26
- 21 **ST. LOUIS RIBS**
by the half or full rack; house-smoked and grilled; signature barbecue sauce glaze, steak fries
\$20 / \$25
- 22 **SMOTHERED PORK CHOPS**
pan gravy, onion, white rice, green beans
\$22
- 23 **JUKE JOINT PULLED PORK**
sweet tea marinated / slowly smoked pork butt, signature barbecue sauce, collard green slaw, steak fries
\$18
- 24 **JUKE CHEESEBURGER**
1/2 lb. of fresh ground beef, choice of cheese, lettuce, tomato, onion, steak fries
\$16

WE HOPE THAT YOU ENJOY YOUR EXPERIENCE AND ASK THAT YOUR VISIT NOT EXCEED 2½ HOURS SO THAT OTHER GUESTS WILL NOT HAVE TO WAIT TOO LONG TO DINE; IF SEATING IS AVAILABLE, WE WILL BE HAPPY TO ALLOW YOU TO EXTEND YOUR VISIT.

