

SWEET GEORGIA'S JUKE JOINT

- 01 BACON WRAPPED SHRIMP** \$15
brown-sugar cured applewood smoked bacon, shrimp
- 02 CATFISH FINGERS** \$15
southern catfish, spicy pickle chips, honey mustard
- 03 SOUTHERN STARTER** \$13
fried green tomatoes, crispy vidalia onion, fried okra,
herb goat cheese, red pepper aioli
- 04 JUKE JOINT WINGS** \$15
fried with our signature juke joint seasoning blend
- 05 SEAFOOD GUMBO** \$13
andouille sausage, scallops, shrimp, crawfish, white rice
- 06 CLASSIC CAESAR SALAD** \$12
romaine, caesar dressing, aged parm, cracked pepper toast points
add chicken: \$8 / add shrimp: \$9 / add salmon: \$10
- 07 JUKE JOINT FRIED CHICKEN SALAD** \$22
fried chicken bites, greens, grape tomatoes, shredded cheese, egg,
purple onions and croutons

GREEN BEANS (\$7)	COLLARD GREENS (\$7)	STEAK FRIES (\$7)
COLLARD GREEN SLAW (\$7)	MASHED POTATOES (\$7)	
PARMESAN CHEESE GRITS (\$7)	SOUTHERN MAC & CHEESE (\$7)	
FRIED GREEN TOMATOES (\$7)	FRIED BRUSSELS SPROUTS (\$7)	

- 08 JUKE CHEESEBURGER** \$18
1/2 lb. of fresh ground beef, cheese, lettuce, tomato, onion and steak fries
- 09 JUKE JOINT FRIED CHICKEN** \$23
house specialty; signature juke joint seasoning blend,
southern mac & cheese, braised collard greens
- 10 JUKE JOINT PULLED PORK** \$19
sweet tea marinated, slowly smoked pork butt with
signature barbecue sauce, collard green slaw and steak fries
- 11 SHRIMP & GRITS -OR- CATFISH & GRITS** \$23/\$24
signature tomato cream sauce, pepper, vidalia onion
- 12 SMOTHERED PORK CHOPS** \$26
pan gravy, onion, white rice, green beans
- 13 BRAISED SHORT RIB** \$28
boneless short rib, herb pan sauce, carrots, mashed potatoes, spinach
- 14 PEACH GLAZED GRILLED SALMON** \$27
grilled & glazed with caramelized peaches, mashed potatoes
- 15 CHICKEN AND WAFFLES** \$22
signature seasoning blend, fried; housemade waffle & warm maple syrup
- 16 JAMBALAYA PASTA** \$27
penne, crawfish, chicken, andouille sausage, tomato, creole cream sauce

JUKE JOINT PEACH COBBLER \$9	<i>Have it a la mode for \$2!</i>
BANANA PUDDING \$9	
SPICED APPLE BREAD PUDDING \$9	

WE WILL PREPARE YOUR FOOD AS REQUESTED, HOWEVER PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE SERIOUS ILLNESS; PLEASE NOTIFY YOUR SERVER OF FOOD ALLERGIES.

COCKTAILS



SHINEGRIA \$12	01
cat daddy moonshine, red wine, pineapple juice, triple sec, simple syrup	
MISS CEELY'S PUNCH \$12	02
your flavor of moonshine, pineapple juice	
DOWN SOUTH \$12	03
firefly peach moonshine, sweet tea, cranberry, lemonade	
SNEAKY, SNEAKY \$12	04
american born sweet tea moonshine, lemonade, lemon	
JUKE LEMONADE \$12	05
your flavor of moonshine, juke joint lemonade, lemon	
MOONSHINE MULE \$12	06
dawsonville original moonshine, ginger beer, lemon, simple syrup	
PEACHTREE TEA \$12	07
whistlepig bourbon, peach schnapps, mint, soda	

- 08 MISTA'S MARGARITA** \$14
choice of herradura silver or reposado, lime juice,
sweet & sour, grand marnier, rosemary simple syrup
- 09 TRADITIONAL NEGRONI** \$16
bombay, sweet vermouth, campari
- 10 JUKE JOINT OLD FASHIONED** \$16
whistlepig bourbon, bitters, simple syrup
- 11 SUGE 75** \$13
bombay, champagne, lemon juice, rosemary simple syrup
- 12 SWEET GEORGIA PEACH-TINI** \$12
peach vodka, peach schnapps, orange juice
- 13 THE TUCKERITA** \$13
honey jack, grand marnier, sour mix, simple syrup
- 14 MILLIONAIRE MOJITO** \$13
rum, simple syrup, muddled mint, lime
- 15 MAGNIFICENT LEMON** \$12
citron vodka, dash of sour mix, simple syrup
- 16 GRAND NEAREST** \$12
uncle nearest whiskey, triple sec, pineapple & sour
- 17 DARK 'N' STORMY** \$12
gosling's black seal rum, stormy ginger beer

NO BOOZE	FOUNTAIN DRINKS & ICED TEA (3) \$3
	COFFEE (5) \$5
	PINEAPPLE, CRANBERRY OR ORANGE JUICE (10 oz., No Refills) (5) \$5

WINE & BEER

202	BLANC DE NOIR	Chandon, California [SPLIT].....	---	/	\$12
203	BLANC DE NOIR	Chandon, California	---	/	\$48
204	CAVA	Freixenet, Spain	---	/	\$35
205	CHAMPAGNE	Moët & Chandon "Nectar Imperial", France	---	/	\$100
206	CHAMPAGNE	Veuve Clicquot "Brut", France	---	/	\$110
207	CHAMPAGNE	Moët & Chandon "Nectar Imperial Rosé", France	---	/	\$150
208	SPARKLING MOSCATO	Stella Rosa, Italy	\$10	/	\$40
302	PINOT GRIS	Joel Gott, California	\$10	/	\$40
303	SAUVIGNON BLANC	White Haven, Australia	\$13	/	\$52
305	CHENIN BLANC	Mulderbosch, South Africa	\$12	/	\$48
306	CHARDONNAY	William Hill, California	\$12	/	\$48
311	RIESLING	Pacific Rim, Washington	\$10	/	\$40
312	WHITE ZINFANDEL	Copper Ridge, California	\$8	/	\$32
314	MOSCATO	Allure "Fusion Peach", California	\$10	/	\$40
315	ROSÉ	Gerard Bertrand "Cote des Roses", France	\$13	/	\$52
402	CABERNET SAUVIGNON	Louis Martini, Sonoma, California	\$13	/	\$52
404	CABERNET SAUVIGNON	Layer Cake, California	---	/	\$48
405	CABERNET SAUVIGNON	Oberon, Napa, California	---	/	\$56
406	CABERNET SAUVIGNON	Caymus Vineyards, Napa, California	---	/	\$90
407	CABERNET SAUVIGNON	Cakebread Cellars, Napa, California	---	/	\$150
408	MALBEC	Alamos, Argentina	\$10	/	\$40
410	SHIRAZ	Penfolds, Australia	\$13	/	\$52
411	MERLOT	Edna Valley, California	\$10	/	\$40
414	PINOT NOIR	Hob Nob, France	---	/	\$28
415	PINOT NOIR	J. Lohr, California	\$11	/	\$44
416	PINOT NOIR	MacMurray, California	\$13	/	\$52

ON TAP	STELLA ARTOIS (\$7)
	BLUE MOON (\$7)
	NEW REALM HAZY LIKE A FOX (LOCAL) (\$7)
	SAM ADAMS SEASONAL (\$6)
	COORS LIGHT (\$6)
	BUD LIGHT (\$5)
	SWEETWATER 420 (LOCAL) (\$8)
TERRAPIN HOPSECUTIONER (LOCAL) (\$8)	

IN BOTTLES	HEINEKEN (\$7)
	BUDWEISER (\$5)
	BUD LIGHT (\$5)
	MICHELOB ULTRA (\$5)
	GUINNESS (\$7)
	CORONA (\$7)
	BLUE MOON (\$7)
	SAM ADAMS LAGER (\$7)
YUENGLING (\$6)	