

# Dinner

DINNER SERVED  
DAILY  
5 P.M. - 9 P.M.

## APPS + SNACKS

### SESAME TUNA

Wakame seaweed, aged soy, pickled ginger, wasabi. 18

### PULLED PORK SLIDERS

Choice of Korean BBQ, hickory smoked BBQ, Carolina BBQ, pickled slaw, sweet rolls. 13

### FRIED GREEN BEANS

Corn-dusted, Worcestershire aioli, chipotle ketchup. 12

### PORK DUMPLINGS

Thai chili sauce. 13

### PRETZEL BITES

House beer cheese sauce. 13

### JUMBO WINGS

Choice of Korean BBQ, hickory smoked BBQ, Carolina BBQ, sweet Thai chili, or teriyaki glaze. 16

### BANG BANG SHRIMP

Panko crusted shrimp, sweet & spicy bang bang sauce. 12

### GOUDA GRIT STIX

Breaded and fried Gouda grit, chipotle aioli. 11

## CHIPS + DIPS

### HOMEMADE POTATO CHIPS

House-made, BBQ dusted, smoked cheddar cheese sauce. 10

### SPINACH ARTICHOKE DIP

Everything flatbread crackers. 13

### BBQ PORK NACHOS

Mesquite pulled pork, bacon, cheddar jack cheese, tomatoes, green onions, black olives, jalapeños, sour cream. 17

### SHORT RIB NACHOS

Pulled short ribs, bacon, cheddar jack cheese, tomatoes, green onions, black olives, jalapeños, sour cream. 19

## House Smoked PLATTERS

### MESQUITE PULLED PORK PLATTER

Mustard BBQ sauce, bacon cheddar mac & cheese, grilled cornbread, collard greens, coleslaw. 15

### SMOKED BRISKET PLATTER

Hickory smoked BBQ sauce, bacon cheddar mac & cheese, grilled cornbread, collard greens, coleslaw. 18

## FRESH GREENS

*Make any salad a wrap*

### HOUSE SALAD

Baby lettuce, cucumber-carrot slaw, grape tomatoes, home-style croutons. 10

### CAESAR SALAD

Hearts of Romaine, parmesan, home-style croutons, caesar dressing. 11

### ASIAN SALAD

Baby spinach, mandarin oranges, toasted almonds, carrots, cucumbers, baby corn, wonton crisps, ginger sesame vinaigrette. 12

### GREEK SALAD

Hearts of Romaine, marinated feta cheese, sweet peppers, kalamata olives, red onions, cucumbers, home-style croutons, oregano lemon vinaigrette. 14

### House Dressings

Ranch, Blue Cheese, Thousand Island, Caesar, White Balsamic, Red Wine Italian, Ginger Sesame Vinaigrette, Lemon Vinaigrette

### Salad Toppers

Grilled Chicken +6 · Salmon +9 · Shrimp +8  
Sirloin Burger Patty +10 · Vegan Burger Patty +12

## SOUPS

BRUNSWICK STEW 11

SEAFOOD GUMBO 11

CHEF'S CHOICE 11

## PIZZAS

*Gluten free crust option available. +3*

### CLASSIC CHEESE

Parmigiano reggiano, mozzarella & provolone blend, house tomato sauce. 14

### PEPPERONI

Pepperoni, mozzarella & provolone blend, house tomato sauce. 17

### MEAT LOVERS

Pepperoni, salami, chopped bacon, Wainwright's smoked sausage, mozzarella & provolone blend, house tomato sauce. 21

### MARGHERITA

Basil pesto, fresh mozzarella, tomatoes, fresh basil. 16

### BUFFALO CHICKEN

Crispy chicken, buffalo sauce, white sauce, ranch. 19

Sago

RESTAURANT  
MANAGER  
*Gregory Hooker*

RESTAURANT  
MANAGER  
*Eric Wall*

DINING ROOM  
MANAGER  
*Gerald Lott*

EXECUTIVE  
CHEF  
*Deke Reichardt*

CHEF DE  
CUISINE  
*Travell Calloway*

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## *Chef's Favorites* FROM THE FARM

*Add a small salad for 4.95*

### CHIANTI BRAISED SHORT RIBS

Short ribs, herb Yukon smashed potatoes, fresh market vegetables, tobacco onions. 29

### 14 OZ DELMONICO STEAK

Seared Delmonico steak, steak fries, fresh market vegetables, Cabernet demi-glace. 35

### GEORGIA FRIED CHICKEN

Fried crispy chicken, smashed potatoes with pepper gravy, fresh market vegetables. 22

### PORK TENDERLOIN

Bacon wrapped pork tenderloin, smoked Gouda grits, fresh market vegetables, pork demi-glace. 23

### SPINACH RAVIOLI

Spinach and herb ricotta cheese ravioli, smoked Roma tomatoes, rustic garlic bread. 21

**ADD ON:** Grilled Chicken +6 · Salmon +9 · Shrimp +8

### CHICKEN PICCATA

Pan seared chicken breast, lemon butter and caper sauce, sautéed spinach, vermicelli pasta, rustic garlic bread. 25

## FRESH SEAFOOD

*Add a small salad for 4.95*

### COASTAL CRAB CAKES

Two handmade crab cakes, pimento rice pilaf, citrus house remoulade, fresh market vegetables. 33

[Add a third crab cake +12]

### FISH & CHIPS

Beer battered cod, seasoned fries, lemon, tartar sauce. 16

### SHRIMP & GRITS

Local Georgia shrimp, Wainwright's smoked sausage, smoked cheddar grits. 25

### TODAY'S FRESH CATCH

Chef's choice of preparation. MKT

### CAJUN SEAFOOD CAVATAPPI

Shrimp, scallops, crab, shallot, roasted garlic, fresh spinach, cajun cream sauce. 27

## Southern Fried BASKETS

Baskets include fries or tater tots and choice of dipping sauces.

**CHICKEN TENDERS 17**

**GEORGIA SHRIMP 16**

## Build your own BURGER BAR

Includes choice of one side:

Kettle Chips, French Fries, Tater Tots, Coleslaw, Fruit, Chef's Vegetables, Fried Okra, or Simple Salad +2

### + PICK YOUR PROTEIN

Sirloin Chuck Burger 15

Vegan Burger Patty 16

### + PICK YOUR VEGGIES

Lettuce, Tomato, Red Onion, Pickle

### + BUILD IT BIGGER

**CHEESES:** Swiss, Cheddar, American, Provolone, Blue Cheese, Feta

**FROM THE GRILL:** Caramelized Vidalia Onions, Sautéed Wild Mushrooms +1

**EXTRA EXTRAS:** Smashed Avocado, Bacon Jam, Farm Fresh Fried Egg, Pimento Cheese, Applewood Smoked Bacon +2

## HANDHELDS

Includes choice of one side:

Kettle Chips, French Fries, Tater Tots, Coleslaw, Fruit, Chef's Vegetables, Fried Okra, or Simple Salad +2

### PRIME RIB DIP

Sliced prime rib, au jus, horseradish cream, French bread. 18 [Make it a Philly Steak on us]

### BUFFALO CHICKEN WRAP

Crispy chicken, lettuce, tomato, buffalo sauce, cheddar cheese, herb wrap. 15

### SOUTHERN FRIED CHICKEN SANDWICH

Fried chicken breast, leaf lettuce, tomato, grilled ciabatta bread. 16 [Sub grilled chicken on us]

### FRESH CATCH SANDWICH

Blackened, grilled, or fried, leaf lettuce, tomato, citrus tartar sauce, brioche bun. 17