

Lunch

LUNCH SERVED
MONDAY-SATURDAY
11 A.M.-5 P.M.

APPS + SNACKS

SESAME TUNA

Wakame seaweed, aged soy, pickled ginger, wasabi. 17

PULLED PORK SLIDERS

Choice of Korean BBQ, hickory smoked BBQ, Carolina BBQ, pickled slaw, sweet rolls. 12

FRIED GREEN BEANS

Corn-dusted, worcestershire aioli, chipotle ketchup. 11

PORK DUMPLINGS

Thai chili sauce. 12

PRETZEL BITES

House beer cheese sauce. 12

JUMBO WINGS

Choice of Korean BBQ, hickory smoked BBQ, Carolina BBQ, sweet Thai chili, or teriyaki glaze. 15

BANG BANG SHRIMP

Panko crusted shrimp, tossed in a sweet & spicy bang bang sauce. 11

GOUDA GRIT STIX

Breaded and fried Gouda grits, chipotle aioli. 10

CHIPS + DIPS

HOMEMADE POTATO CHIPS

House-made, BBQ dusted, smoked cheddar cheese sauce. 9

SPINACH ARTICHOKE DIP

Everything flatbread crackers. 12

BBQ PORK NACHOS

Mesquite pulled pork, bacon, cheddar jack cheese, tomatoes, green onions, black olives, jalapeños, sour cream. 16

SHORT RIB NACHOS

Pulled short ribs, bacon, cheddar jack cheese, tomatoes, green onions, black olives, jalapeños, sour cream. 18

ROASTED PEPPER HUMMUS

Everything bagel chips, crisp veggies, EVOO. 10

SOUPS

BRUNSWICK STEW 10

SEAFOOD GUMBO 10

CHEF'S CHOICE 10

FRESH GREENS

Make any salad a wrap

HOUSE SALAD

Baby lettuce, cucumber-carrot slaw, grape tomatoes, home-style croutons. 9

CAESAR SALAD

Hearts of Romaine, parmesan, home-style croutons, caesar dressing. 10

ASIAN SALAD

Baby spinach, mandarin oranges, toasted almonds, carrots, cucumbers, baby corn, wonton crisps, ginger sesame vinaigrette. 11

GREEK SALAD

Hearts of Romaine, marinated feta cheese, sweet peppers, kalamata olives, cucumbers, red onions, home-style croutons, oregano lemon vinaigrette. 13

CLASSIC COBB

Fresh greens, blue cheese crumbles, bacon, tomatoes, hard boiled eggs, cucumbers, sliced avocado. 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 +12

House Smoked PLATTERS

MESQUITE PULLED PORK PLATTER

Mustard BBQ sauce, bacon cheddar mac & cheese, grilled cornbread, collard greens, coleslaw. 14

SMOKED BRISKET PLATTER

Hickory smoked BBQ sauce, bacon cheddar mac & cheese, grilled cornbread, collard greens, coleslaw. 17

Sago

DIRECTOR OF
FOOD+BEVERAGE
Benjamin Clark

RESTAURANT
MANAGER
Eric Wall

EXECUTIVE
CHEF
Chris Ciero

CHEF DE
CUISINE
Travell Calloway

Lunch

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HANDHELDS

Includes choice of one side:

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

CLUB

Deli turkey & ham, bacon, cheddar & swiss cheese, lettuce, tomato, mayo, sourdough bread. 15

PRIME RIB DIP

Sliced prime rib, au jus, horseradish cream, French bread. 17 [Make it a Philly Steak on us]

BUFFALO CHICKEN WRAP

Crispy chicken, lettuce, tomato, buffalo sauce, cheddar cheese, herb wrap. 14

REUBEN

Shaved corned beef, fresh sauerkraut, swiss cheese, thousand island dressing, grilled rye bread. 15

CHICKEN SALAD CROISSANT

Roasted chicken salad with raisins and pecans, greens, tomato, fresh baked croissant. 14

SOUTHERN FRIED CHICKEN SANDWICH

Fried chicken breast, leaf lettuce, sliced tomatoes, grilled ciabatta bread. 15 [Sub grilled chicken on us]

FRESH CATCH SANDWICH

Blackened, grilled, or fried, leaf lettuce, tomatoes, citrus tartar sauce, brioche bun. 18

Southern Fried BASKETS

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

CHICKEN TENDERS 16

GEORGIA SHRIMP 15

CALAMARI 17

LUNCH FEATURES

FISH & CHIPS

Beer battered cod, seasoned fries, lemon, tartar sauce. 15

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 14

Vegan Burger Patty 15

+ 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

PIZZAS

Gluten free crust option available. +3

CLASSIC CHEESE

Parmigiano reggiano, mozzarella & provolone blend, house tomato sauce. 13

PEPPERONI

Pepperoni, mozzarella & provolone blend, house tomato sauce. 16

MEAT LOVERS

Pepperoni, salami, chopped bacon, wainwright's smoked sausage, mozzarella & provolone blend, house tomato sauce. 20

MARGHERITA

Basil pesto, mozzarella, tomatoes, fresh basil. 15

BUFFALO CHICKEN

Crispy chicken, mozzarella & provolone blend, buffalo sauce, white sauce, ranch. 18

BACON WRAPPED MEAT LOAF

Yukon gold smashed potatoes, smoked pork collard greens, pepper gravy. 16