small plates + shareables

CHICKEN QUESADILLA Grilled chicken, peppers, onions, cheddar

cheese, pico de gallo, sour cream. **15**

BRUSCHETTA CAPRIS Grilled baguette, fresh mozzarella, Italian salsa fresca, balsamic glaze. **14**

JUMBO WINGS

Choice of buffalo, Thai chili, lemon pepper, or curry with ranch or blue cheese, carrots, celery. **16**

BANG-BANG SHRIMP Fried local shrimp, sweet & spicy bang-bang sauce. **15**

soup du jour

CHEF SHILOH'S CHOICE Ask your server about today's selection. CUP 6 · BOWL 11

farmer's market salads

SAGO SALAD Seasonal mixed greens, heirloom tomatoes, cucumbers, shredded carrots, choice of dressing. **10**

SEA PALMS SALAD

Hearts of palm, romaine hearts, arugula, golden raisins, toasted almonds, gouda cheese, balsamic. **13**

CAESAR SALAD

Crisp romaine, sourdough croutons, sundried tomatoes, house caesar dressing. **10**

SESAME TUNA

Seared yellowfin tuna, aged soy, wakame, pickled ginger, wasabi. **18**

HOUSE CHICKEN TENDERS

Choice of dipping sauce on the side: buffalo, Thai chili, honey mustard, ranch, or blue cheese. **15** [add fries or tots +3]

JEFFROCK NACHOS

Choice of beef or chicken, freshly made corn tortillas, black beans, tomato, jalapeños, cheddar cheese, pico de gallo, sour cream. **15**

lunch teature

CHEF'S CHOICE Ask your server about today's offering.

GEORGIA ON MY MIND

Mixed greens, fried chicken, goat cheese, peaches, pecans, mixed greens, peach balsamic vinaigrette. **15**

SAVALAS

Crisp romaine, cast iron salmon, feta cheese, kalamata olives, onions, cucumbers, tomatoes, lemon-herb vinaigrette. **18**

JO-JO'S SALAD

Mixed greens, grilled chicken, apples, grapes, cheddar, bacon, pistachios, croutons, lemon-herb vinaigrette. **16**

HOUSE DRESSINGS

Peach-Balsamic Vinaigrette · Lemon-Herb Vinaigrette · Thousand Island · Buttermilk Ranch · Classic Blue Cheese

ADD A PROTEIN Grilled or Fried Chicken +4 · Grilled Or Blackened Shrimp +8 · Grilled Or Blackened Salmon +8 · Grilled Yellowfin Tuna +9

burgers + sandwiches

Served with fries, tots, house chips, southern coleslaw, or fresh fruit cup.

SAGO BURGER 8oz. burger [chuck, brisket, short rib blend], lettuce, tomato, pickle, onion, brioche. **18**

BLACK BEAN BURGER [vegetarian] Grilled mushrooms, provolone, lettuce, tomato, pickle, brioche. **16**

PATTIE MELT Angus burger, cheddar, swiss, grilled onion, rye bread. **17**

CATFISH SANDWICH Crispy catfish filet, creole remoulade, lettuce, tomato, ciabatta. 15

COUNTRY CLUB Ham, turkey, cheddar, swiss, bacon, lettuce, tomato, mayo, sourdough. **16**

CHEF SHILOH'S CHICKEN SALAD Cranberry-pecan chicken salad, lettuce, tomato, croissant. **16**

ADDITIONS +2 Applewood Smoked Bacon · Sautéed Mushrooms Grilled Onions · Over-Easy Egg · Avocado

CHEESE +1 Cheddar · Swiss · Pepper-Jack Provolone · American

flatbreads

Please allow extra time for preparation.

FOUR CHEESE Romano, parmigiana, mozzarella & provolone blend, house tomato sauce. 14

STEAK HOUSE Sirloin, mushroom, gorgonzola, arugula, tomato. **18**

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

MARGHERITA Fresh tomato, mozzarella, red sauce, basil. 16

beverages

COCA-COLA DIET COKE MR. PIBB SPRITE GINGER ALE MELLOW YELLOW LEMONADE SWEET TEA UNSWEET TEA ARNOLD PALMER COFFEE BUFFALO WRAP

Crispy chicken tenders, buffalo sauce, cheddar, lettuce, tomato, ranch, herb tortilla. **16**

THE BIRDIE Grilled chicken, mushrooms, provolone, lettuce, tomato, chili mayo, ciabatta. **16**

CUBANO Lean roast pork, ham, swiss, onion, yellow mustard, toasted hoagie roll. **17**

BLACKSTONE REUBEN Certified Angus corned beef, swiss cheese, sauerkraut, thousand island, rye bread. **18**

PHILLY CHEESESTEAK Shaved choice beef grilled with mushrooms, onion, provolone cheese, toasted hoagie. **17**

snacks + sides

PANKO-FRIED OKRA 6 House remoulade PRETZEL BITES 13 House beer cheese HAM-HOCK COLLARD GREENS 4 WILTED SPINACH 4

WILLED SPINACII 4

ROASTED POTATOES 4

TODAY'S FRESH VEGETABLE 4

FRIES OR TOTS 4

SAGO SIDE SALAD 7

CAESAR SIDE SALAD 7

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We use all-natural meats & poultry, wild-caught seafood, and organic vegetables whenever possible. Our fry oil is free of trans-fats. Please inform your server of any allergies prior to ordering. • 20% Gratuity added to parties of 6 or more.