



# LUNCH MENU

MONDAY-SATURDAY

11 A.M-5 P.M.

## SANDWICHES

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

### MALIBU CHICKEN

Grilled chicken, pineapple, ham, swiss, honey mustard, lettuce, tomato, brioche. **16**

### PEACEMAKER

Crispy cajun dusted oysters, lettuce, tomato, remoulade, baguette. **18**

### COUNTRY CLUB

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

### SHILOH'S CHICKEN SALAD

Cranberry-pecan chicken salad, mixed greens, heirloom tomato, croissant. **16**

### FRENCH CONNECTION

Roast Beef Au Jus, mushrooms, shallots, provolone, grilled French bread. **17**

### BUFFALO WRAP

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

### GREENS KEEPER

Panko fried green tomato, lump blue crab cake, lettuce, tomato, lemon aioli, ciabatta. **22**

### FORAGER

Grilled wild mushrooms, smoked cheddar, lettuce, tomato, mushroom aioli, toasted wheatberry bread. **18**

## FARMERS MARKET SALADS

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

**CAPITOL CITY** Baby spinach, crumbled blue cheese, oranges, spring peas, sweet red onions, toasted almonds, choice of dressing. **12**

**GEORGIA ON MY MIND** Fried chicken, local goat cheese, peaches, pecans, mixed greens, peach-balsamic vinaigrette. **15**

**SAVALAS** Cast iron salmon, feta cheese, kalamata olives, cucumbers, tomatoes, romaine lettuce, lemon-herb vinaigrette. **18**

**JO JO SALAD** Crisp mixed greens, grilled chicken, apples, grapes, cheddar, bacon, pistachios, croutons, italian vinaigrette. **16**

### HOUSE DRESSINGS

Peach-Balsamic Vinaigrette · Italian Vinaigrette · Lemon-Herb Vinaigrette  
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**

## SAGO BURGERS

*Served on a toasted brioche with fries, tots, house chips, southern coleslaw, or fruit cup.*

### SAGO BURGER

6oz. choice chuck burger, lettuce, tomato, pickle, onion. **16**

### TIJUANA TURKEY BURGER

Pepper-jack cheese, avocado, lettuce, tomato, jalapeños, chipotle mayo. **18**

### BLACK BEAN BURGER [VEGETARIAN]

Grilled mushrooms, provolone, mushroom aioli, lettuce, tomato, pickle. **17**

### PATTIE MELT

Angus or Turkey Burger, cheddar & swiss cheese, grilled onions, rye bread. **17**

### ADDITIONS

Applewood Smoked Bacon **+2** · Sautéed Mushrooms **+2**  
Grilled Onions **+2** · Over Easy Egg **+2** · Guacamole **+2** · Cheese **+1**  
[Cheddar · Smoked Cheddar · Swiss · Pepper-jack · Provolone · American]

*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.*



# LUNCH MENU

MONDAY-SATURDAY

11 A.M-5 P.M.

## SMALL PLATES + SHAREABLES

### BRUSCHETTA CAPRIS

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

### BANG-BANG SHRIMP

Fried local shrimp tossed in, sweet & spicy bang-bang sauce. 14

### JUMBO WINGS

Buffalo, Thai chili, or garlic Parmesan, ranch or blue cheese, crudité. 16

### RED, WHITE, AND BLUE BANDITOS

Choice of Beef or Chicken, cheddar, corn tortilla chips, pico de gallo, sour cream, jalapeños. 15  
[Add Avocado +2]

### SESAME TUNA

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

### HOUSE CHICKEN TENDERS

Buffalo, Thai chili, or garlic Parmesan, ranch or blue cheese, crudité. 15  
[Add Fries or Tots +2]

## TODAY'S SOUP

### CHEF'S CHOICE

Ask your server about today's selection. Soup is also available to-go by the pint or quart. Cup 6 • Bowl 11

## PIZZAS

### CLASSIC

Parmigiano reggiano, mozzarella and provolone blend, housemade tomato sauce. 14

### PEPPERONI

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

### MARGHERITA

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

## LUNCH FEATURE

### CHEF'S CHOICE

Ask your server about today's fresh lunch feature.

## SIDES 3

FRENCH FRIES

TATER TOTS

SOUTHERN COLESLAW

FRESH FRUIT CUP

HOUSE CHIPS

## BEVERAGES

COCA-COLA

DIET COKE

MR. PIBB

SPRITE

GINGER ALE

MELLOW YELLOW

LEMONADE

SWEET TEA

UNSWEET TEA

ARNOLD PALMER

COFFEE: REGULAR OR DECAF

## SUNDAY BRUNCH BUFFET

SUNDAYS • 10:30 A.M.-2 P.M. | ADULTS \$25 • CHILDREN \$12

Our popular Sunday Brunch continuously provides a unique selection of breakfast and lunch favorites each week, with decadent desserts, too. Make reservations online at [dineatsago.com](http://dineatsago.com) or by calling 912.434.5340.