

# LOCAL ON NORTH

Lunch Menu

## STARTERS

### L.O.N. CHARCUTERIE

Local & Imported Artisan Meats, Cheeses, & Chef's Artisan Accompaniments 25

### P.E.I. MUSSELS

Shallots, Garlic & White Wine Sauce, Touch of Heavy Cream, Served w/ Grilled Baguette, Rouille, & Herb Oil 15.95

### BANG BANG SHRIMP

Fried, Marinated Shrimp, Sweet Chili Sauce, Lemon Aioli 13.95

### FIX WINGS <sup>GF</sup>

Crispy Chicken Wings, Fix Signature Wing Sauce, Carrot & Jicama Slaw 12.95  
add side of hand-cut french fries + 4.95

### FRIED GOAT CHEESE CROQUETTE

Whipped Goat Cheese, Lightly Tossed In Panko & Fried, Served On Top Of Home-made Tomato Jam, Balsamic Reduction, Lemon Vinaigrette, Micro Greens 9.95

## SOUPS

### MADE RIGHT ONION SOUP C / 4.95 B / 7.95

Caramelized Onions, Beef Stock, Cream, Gruyere, Garnished w/ Chive Oil and Crostini

### SOUP OF THE MOMENT C / 4.95 B / 7.95

Prepared Daily Using Local & Fresh Ingredients Available

## LOCAL GREENS

+ \$8.5 (CHICKEN) / + \$11 (SALMON) /  
+ \$16 (STEAK) / \$9 (GULF SHRIMP)

### LOCAL SALAD

Local Artisan Greens, Farm Egg, Cheddar Cheese, Tomato, Bacon, House Made Croutons, Signature Poppy-Seed Vinaigrette 10

### SOUTHERN CAESAR

Romaine Hearts, Parmesan Frico, Cornbread Croutons, Parmesan Cheese, Smoked Poblano Caesar Dressing 9.5

### SWEET THANG SALAD <sup>GF</sup>

Local Artisan Greens, Tomatoes, Home-Made Red Wine & Cinnamon Poached Pears, Red Onion, Blue Cheese, Candied Pecans, L.O.N.'s Lemon Vinaigrette 11

### MARINATED BEETS

Roasted & Pickled In House Baby Beets, Served w/ Artichoke & Red Pepper Polenta Cake, Finished w/ Pistachios, Balsamic Dressing, Blue Cheese Fondue 13.95

## MAIN PLATES

### \*STEAK FRITES

Grilled Premium Marinated Steak, Hand-Cut French Fries, Local Greens Dressed In Poppy-Seed Vinaigrette, Made Fresh Daily Chimichurri Sauce 25

### SHRIMP DIAVOLO

Gulf Shrimp, Penne Pasta, Spicy Tomato Cream & Lobster Butter Sauce 19.5

### CHICKEN FRANCAISE

Springer Mountain Farms Moist Chicken, Herb Seasoned Egg Batter, White Wine Garlic Sauce, Roasted Georgia Broccoli, Signature Potato Cake 19.5

### GRILLED SALMON <sup>GF</sup>

Horseradish Mashed Potatoes, Fennel Salad, Citrus Vinaigrette, Sweet Chili 19.5

## HANDHELDS

### \*RKO BURGER

11 OZ. Certified Angus Beef, American Cheese, Signature Tomamto Jam, Crispy Onions, Brioche Bun, Served w/ Hand-Cut French Fries 16.5

### \*AHI TUNA BURGER

Ground AHI TUNA Patty, Seared Rare, Soy Sesame Ginger Sauce, Crispy Onions, Marinated Cucumbers, Wasabi Mayo, Served w/ Hand-Cut French Fries 17.95

### STOCKYARD CHICKEN SANDWICH

Springer Mountain Farms Chicken Brest, Tomato, Local GA Greens, Parmesan Ranch, Dill Pickles Monterey-Jack Cheese, Brioche Bun, Served w/ Hand-Cut French Fries 15.95

### SALMON SANDWICH

Grilled Atlantic Salmon, Caper Remoulade, Red Onions, Local Greens, Tomato, Buttered Brioche Bun, Served w/ Hand-Cut French Fries 16.95

### "HOT" FRIED CHICKEN SANDWICH

Hot Sauce, Dill Pickles, Made In House Ranch, Local Greens, Served w/ Hand-Cut French Fries 16.5

### STEAK TACOS

3 Soft Shell Marinated Steak Tacos, Fresh Pico de Gallo, Queso Fresco, Chipotle Crema, Served w/ Made In House Frijoles Charros 16.95

Corn Tortillas Available Making this Dish GF + (\$1.5)

### FRIED GROUPER TACOS

3 Soft Shell Cajun Marinated Grouper Tacos, Fresh Pico de Gallo, Queso Fresco, Jalapeno Remoulade, Served w/ Made In House Frijoles Charros 15.95

Grill Grouper & Select Corn Tortillas To Make This Dish Gluten-Free + (\$1.5)

### SHRIMP TACOS

3 Soft Shell Crispy Shrimp Tacos, Jicama & Carrot Slaw, Sweet Chili Sauce, Chipotle Crema, Served w/ Made In House Frijoles Charros CREMA 15.95

Grill Shrimp & Select Corn Tortillas To Make This Dish Gluten-Free + (\$1.5)

## 12" NEAPOLITAN PIZZA

Gluten-Free Pizza Crust + (\$3)

### HOT FIX

San Marzano Tomato Sauce, Fresh Mozzarella, Basil, Fennel Sausage, Red Onions, Gorgonzola Cheese, Capers 18

### FUGEDDABOUDIT

San Marzano Tomato Sauce, Fresh Mozzarella, Pepperoni, Crispy Bacon, Ricotta, Fresh Basil 18

### TARTUFO

White Pizza, Truffle Oil, Roasted Mushrooms, Fresh Mozzarella, Ricotta, Fresh Greens, Basil 17

### MARGHERITA

San Marzano Tomato Sauce, Fresh Mozzarella, Basil 16

## DESSERTS

### BREAD PUDDING

MADE FROM SCRATCH WITH CREME ANGLAISE SAUCE, PREMIUM INGREDIENTS. SERVED WITH VANILLA ICE CREAM 9  
CHANGES WEEKLY

### FRIED CHOCOLATE CAKE

FLOURLESS CHOCOLATE CAKE, ROLLED IN GRAHAM CRACKERS AND DEEP FRIED, SERVED WITH VANILLA ICE CREAM AND CARAMEL SAUCE 9

### CLASSIC CRÈME BRÛLÉE

Rich, Sweet Custard Enveloped in a Bubbly Sugar Crust 8

### CHEESECAKE EMPANADA

TORTILLA FILLED WITH MADE IN HOUSE CHEESECAKE BATTER, DEEP FRIED, TOSSED IN CINNAMON AND SUGAR, SERVED WITH VANILLA ICE CREAM 9