

LOCAL ON NORTH

LOCALONNORTH.COM

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STARTERS

FIX WINGS GF 12.95
CRISPY CHICKEN WINGS, FIX
SIGNATURE WING SAUCE, CARROT
& JICAMA SLAW

BANG BANG SHRIMP 12
FRIED, MARINATED SHRIMP W/
SWEET CHILI SAUCE & LEMON
AIOLI

**MADE RIGHT
ONION SOUP** 4.95 7.95
Cup Bowl
CARAMELIZED ONIONS, BEEF
STOCK AND CREAM, GRUYERE,
CROSTINI

**FRIED GOAT CHEESE
CROQUETTE** 9.95
WHIPPED GOAT CHEESE, LIGHTLY
TOSSED IN PANKO, ON A BED OF
HOMEMADE TOMATO JAM,
BALSAMIC REDUCTION, MICRO
HERBS

TACOS

STEAK TACOS 15.95
3 SOFT SHELL MARINATED STEAK
TACOS WITH FRESH PICO DE
GALLO, QUESO FRESCO AND
CHIPOTLE CREMA, SERVED W/
MADE IN HOUSE FRIJOLES
CHARROS
Corn Tortillas Available Making this
Dish GF

GROUPER TACOS 14.95
3 SOFT SHELL CAJUN MARINATED
WHITEFISH TACOS, PICO DE
GALLO, JALAPENO REMOULADE
AND QUESO FRESCO, SERVED W/
MADE IN HOUSE FRIJOLES
CHARROS
Corn Tortillas Available Making this
Dish GF

SHRIMP TACOS 15.95
3 SOFT SHELL CRISPY SHRIMP
TACOS, JICAMA, & CARROT,
CHIPOTLE CREMA, SERVED W/
MADE IN HOUSE FRIJOLES
CHARROS
Corn Tortillas Available Making this
Dish GF

MAIN PLATES

CHICKEN FRANCAISE NEW 22
CHICKEN BREAST, SEASONED EGG BATTER, DRY WHITE WINE, LEMON,
BUTTER SAUCE, GARLIC MASH POTATOES, GEORGIA BROCCOLI
Wine Pairing: Deloach Pinot Noir

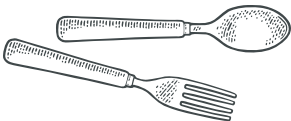
"OUR" PAELLA NEW 25
FISH OF THE MOMENT (BASED ON FRESHEST AVAILABLE), ARBORIO
RICE, SHELLFISH STOCK, ANDOUILLE SAUSAGE, ENGLISH PEAS, RED
PEPPER, ROCK SHRIMP, CLAMS
Wine Pairing: J Lohr Chardonnay

GRILLED SALMON NEW GF 24
HORSERADISH MASHED POTATOES, FENNEL SALAD, CITRUS
VINAIGRETTE, SWEET CHILI
Wine Pairings: Deloach Chardonnay OR La Crema Pinot Noir

SHRIMP DIAVOLO 22
PENNE PASTA, SPICY TOMATO CREAM, LOBSTER BUTTER, GULF
SHRIMP
Wine Pairing: Louis-Latour 'Ardeche' Chardonnay

***STEAK FRITES** 24
GRILLED PREMIUM MARINATED STEAK, HAND-CUT FRENCH FRIES,
MADE FRESH DAILY CHIMICHURRI SAUCE
Wine Pairing: Coppola Claret

PAN ROASTED SNAPPER 23
WILD MUSHROOMS, ORZO PASTA, BABY BOK CHOY, PRESERVED
LEMON BUTTER, CRISPY CAPERS
Wine Pairings: Attems Pinot Grigio OR Deloach Pinot Noir



LOCAL GREENS

LOCAL SALAD 10

LOCAL ARTISAN GREENS, FARM EGG, CHEDDAR, TOMATO, BACON, CROUTONS, MADE FROM SCRATCH POPPY-SEED VINAIGRETTE

+\$7 (CHIKCEN) / +\$9 (SALMON) / +\$8 (SHRIMP) / +\$12 (NY STRIP STEAK)

SWEET THANG SALAD

GF 10.50

LOCAL FARM ARTISAN GREENS, TOMATOES, MADE IN HOUSE POACHED RED WINE & CINNAMON PEARS, RED ONION, CANDIED PECANS, BLUE CHEESE, LEMON VINAIGRETTE

+\$7 (CHIKCEN) / +\$9 (SALMON) / +\$8 (SHRIMP) / +\$12 (NY STRIP STEAK)

SOUTHERN CAESAR 8.95

ROMAINE HEARTS, PARMESAN FRICO, CORNBREAD CROUTON, SMOKED POBLANO CAESAR DRESSING

+\$7 (CHIKCEN) / +\$9 (SALMON) / +\$8 (SHRIMP) / +\$12 (NY STRIP STEAK)

NOT SO GREEK NEW GF 9.25

ROMAINE HEARTS, KALAMATA OLIVES, TOMATO, RED ONION, FRESH MOZZARELLA, FETA CHEESE, MADE IN HOUSE GREEK VINAIGRETTE DRESSING

+\$7 (CHIKCEN) / +\$9 (SALMON) / +\$8 (SHRIMP) / +\$12 (NY STRIP STEAK)



SIGNATURE SANDWICHES & BURGERS

"HOT" FRIED CHICKEN SANDWICH NEW 16.50

HOT SAUCE, SWEET PICKLES, MADE IN HOUSE RANCH, LOCAL GREENS, SERVED W/ HAND-CUT FRENCH FRIES

THE BLUE NEW 15.95

11 oz. ANGUS BEEF, BLUE CHEESE, CARAMELIZED ONIONS, SOY TRUFFLE VINAIGRETTE, RED WINE SAUCE, ON A BUTTERED BRIOCHE BUN, SERVED W/ HAND-CUT FRIES

RK Co BURGER 16.50

11 OZ CERTIFIED ANGUS BEEF, AMERICAN CHEESE, TOMATO JAM, CRISPY ONIONS, ON A BUTTERED BRIOCHE BUN. SERVED W/ HAND-CUT FRENCH FRIES

STOCKYARD CHICKEN SANDWICH 14.95

SPRINGER MOUNTAIN FARMS CHICKEN BREAST, TOMATO, LOCAL GA GREENS, PARMESAN RANCH, DILL PICKLES, MONTERREY-JACK, BRIOCHE BUN, SERVED W/ HAND-CUT FRENCH FRIES

SALMON SANDWICH 16

GRILLED MARINATED NORTH ATLANTIC SALMON, CAPER REMOULADE, RED ONION, LETTUCE, TOMATO, TOASTED BRIOCHE BUN, SERVED W/ HAND-CUT FRENCH FRIES



12" NEAPOLITAN PIZZA

GET CRACKIN' NEW 17

MADE IN HOUSE PISTACHIO PESTO, CAPICOLA, BRUSSEL SPROUTS, CANDIED PISTACHIOS, FRESH MOZZARELLA

HOT FIX 17

SAN MARZANO TOMATO SAUCE, BASIL, MOZZARELLA, FENNEL SAUSAGE, RED ONION, GORGONZOLA, CAPERS AND JALAPENOS

FUGEDDABOUDIT 17

FIX'S SIGNATURE S. MARZANO TOMATO SAUCE, FRESH MOZZ, PEPPERONI, CRISPY BACON, RICOTTA, FRESH BASIL

TARTUFO 17

WHITE PIE, TRUFFLE OIL, ROASTED MUSHROOMS, FRESH MOZZARELLA, RICOTTA

MARGHERITA 16

S. MARZANO TOMATO SAUCE, FRESH MOZZARELLA & BASIL

DESSERTS

BREAD PUDDING 8

MADE FROM SCRATCH WITH CREME ANGLAISE SAUCE, PREMIUM INGREDIENTS. SERVED W/ VANILLA ICE CREAM

CHANGES WEEKLY

CHEESECAKE EMPANADA 8

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

FRIED CHOCOLATE CAKE 8

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

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