



# LOCAL ON NORTH

Featuring Georgia Made Produce,  
Meats, Cheeses, Beers, & Liquors

## 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

**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

## 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

<sup>GF</sup> **SWEET THANG SALAD** Local Artisan Greens, Tomatoes, Home-Made Red Wine & Cinnamon Poached Pears, Red Onion, Blue Cheese, Candied Pecans, L.O.N.'s Lemon Vinaigrette 11

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

## SOUP

**MADE RIGHT ONION SOUP** Caramelized Onions, Beef Stock, Cream, Gruyere, Garnished w/ Chive Oil and Crostini C / 4.95 B / 7.95

**SOUP OF THE MOMENT** Prepared Daily Using Local & Fresh Ingredients Available C / 4.95 B / 7.95

## MAIN PLATES

<sup>GF</sup> **\*STEAK FRITES** Grilled Premium Marinated Steak, Hand-Cut French Fries, Local Greens Dressed In Poppy-Seed Vinaigrette, Made Fresh Daily Chimichurri Sauce 29

**CHICKEN FRANCAISE** Springer Mountain Farms Moist Chicken, Herb Seasoned Egg Batter, White Wine Garlic Sauce, Roasted Georgia Broccoli, Signature Potato Cake 22

**\*CRAB CAKES** Two Maryland Blue Crab Cakes, Farro w/ Bacon & Caramelized Onions, Garlic Spinach, Whole Grain Dijonaise 26

<sup>GF</sup> **\*GRILLED NORTH ATLANTIC SALMON** Horseradish & Herb Risotto, Fennel Salad, Citrus Vinaigrette, Sweet Chili 25

<sup>GF</sup> **PORK RIBEYE** Ratatouille, Goat Cheese & Herb Mash Potatoes, Pork Jus 23

<sup>GF</sup> **\*AHI TUNA** Seared Ahi Tuna Served Rare, Crispy Parmesan Polenta Cake, Marinated Cucumber & Tomato Salad, Preserved Lemon 26

**SHRIMP DIAVOLO** Gulf Shrimp, Penne Pasta, Spicy Tomato Cream & Lobster Butter Sauce 22

**PAN ROASTED SNAPPER** Wild Mushrooms, Orzo, Baby Bok Choy, Preserved Lemon Butter, Crispy Capers 25

\*These foods might be served raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

Parties of 6 or more 20% gratuity

## HANDHELDS

**\*AHI TUNA BURGER** Ground AHI TUNA Patty, Seared Rare, Soy Sesame Ginger Sauce, Crispy Onions, Marinated Cucumbers, Wasabi Mayo, Local Bakery's Brioche Bun, Served w/ Hand-Cut French Fries 17.95

**\*RKO BURGER** 11 OZ. Certified Angus Beef, American Cheese, Signature Tomato Jam, Crispy Onions, Local Bakery's Brioche Bun, Served w/ Hand-Cut French Fries 16.95

**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 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 18

**MARGHERITA** San Marzano Tomato Sauce, Fresh Mozzarella, Basil 17

## DESSERTS

**BREAD PUDDING** Made From Scratch w/ Crème Anglaise Sauce & Premium Ingredients, Served w/ Vanilla Ice Cream 9  
*CHANGES WEEKLY*

**FRIED CHOCOLATE CAKE** Flourless Chocolate Cake, Rolled in Graham Crackers, Deep Fried, Served w/ Vanilla Ice Cream, Caramel Sauce 9

**CLASSIC CRÈME BRÛLÉE** Rich, Sweet Custard Enveloped in a Bubbly Sugar Crust 8

**CHEESECAKE EMPANADA** Tortilla Filled w/ Made In House Cheesecake Batter, Deep Fried, Tossed in Cinnamon & Sugar, Served w/ Strawberry Compote 9