

TAVERN ON THE GREEN

APPETIZERS

Fried Oysters — \$13

House-made cocktail sauce

🍷 Sweet Pepper Bruschetta — \$11

Grilled baguette with roasted sweet peppers and tomatoes

Brisket Sliders — \$12

3 brisket sliders with caramelized Vidalia onions, Cheddar cheese and BBQ

Corn Chowder — \$10

Roasted sweet corn, potatoes, bacon

Cajun Deviled Eggs — \$14

6 deviled eggs with blackened shrimp and seared andouille

Chicken Wings 6 or 12 — \$15 / \$22

Sauces- Buffalo, Teriyaki, Parmesan garlic, BBQ, Dry rubs- brown sugar bourbon, mesquite, Caribbean jerk

🍷 Tempura Fried Pickle Spears — \$11

5 pickle spears with chipotle lime aioli

🍷 Pesto Flat Bread — \$12

Pesto, roasted tomatoes, red onion, fresh mozzarella and balsamic

🍷 Loaded Nachos — \$15

Tri-color tortilla chips, jalapenos, shredded Cheddar cheese, pico de gallo & sour cream, guacamole

+ Chicken Nachos 17 Steak Nachos 20

GREENS

ADD TO ANY SALAD (CHICKEN \$8, SHRIMP \$8, SALMON \$9)

🍷 House Salad small/large — \$7/\$10

Greens, tomato, cucumber, onion, carrots

Caesar Salad — \$11

Crisp romaine hearts, drizzled with Caesar, Parmesan cheese, croutons

🍷 Berry and Melon Salad — \$12

Fresh blackberry, watermelon, feta, toasted almond, lime vinaigrette

Southwest Grain Bowl — \$16

Cous cous, roasted corn, black beans, tomatoes, red onion, shredded lettuce, grilled chicken, chipotle lime dressing

HAND HELDS

SERVED WITH FRENCH FRIES (SUBSTITUTE ONION RINGS \$2, SWEET POTATO FRIES \$2 OR SIDE HOUSE SALAD \$2)

Club of the Creek — \$15

Oven roasted turkey, Black Forest ham, applewood bacon, sliced avocado, lettuce, tomato and mayo

French Dip — \$15

Thin sliced beef with melted Provolone cheese and au jus dipping sauce

Chicken Club Wrap — \$15

Lettuce, tomato, onion, bacon, spicy mayo

Southern Creek Burger — \$17

Pimento cheese, fried green tomato, bacon

Hand Breaded Chicken Tenders — \$14

4 jumbo juicy tenders with choice of sauce Buffalo, BBQ, Teriyaki, Parmesan Garlic

Pepper Crusted Tuna Sandwich — \$16

Seared medium rare, topped with red wine cucumber and Vidalia pickles

Crabcake Sandwich — \$18

Lump crab meat with house remoulade, red wine pickled cucumbers and Vidalia onion

ENTRÉES AVAILABLE AFTER 4

Crab Stuffed Flounder — \$25

Sautéed squash noodles pesto cream sauce

Seared Salmon — \$23

Sautéed broccoli, saffron rice, lemon garlic sauce

🍷 Summer Vegetable Pasta — \$18

Pan roasted tomato, yellow squash, red onion, spinach, pesto, linguine, balsamic

Steak and Fries — \$24

Bistro steak with truffle fries and red wine demi glace

Grilled Chicken Alfredo — \$20

Grilled chicken breast, broccoli, linguine

Shrimp and Grits — \$18

Stone ground Cheddar grits, sautéed blackened shrimp, andouille sausage, garlic butter sauce

* Please note that consuming raw or under-cooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.

We offer select allergy-friendly items and modifications and care is taken to avoid cross-contamination, however, we are not able to guarantee allergen free products