

706-
239-9700

SEASONS

Lunch
Tues-Fri
11am-3pm

SALADS

Seasons Market Fresh Salad

Arcadian Spring Mix with Kale Blend Vegetable
Medley Finished With your Choice of Dressing 6

Angelina's Caesar

Romaine, Shaved Parmigiano, Croutons, Roasted
Garlic Lemon Dressing 7

Curry Chicken Salad Salad

Roasted Chicken Salad with Crisp Apples, Golden
Raisins served on Mixed Greens 10

Arugula Salad

Arugula, Goat Cheese, Red Onion, Toasted Nuts,
Roasted Red Peppers, Strawberries, Balsamic
Vinaigrette 7

Dressings

Ranch, Bleu Cheese, Balsamic, Peach Carmelized
Onion Vinaigrette, Honey Mustard, Roasted Garlic
Lemon Dressing

Add to Any Lunch Salad *

Grilled Chicken - 4 / Shrimp - 6 / Salmon - 7

VEGETABLE PLATE

Four of the Following:

Kale
Broccoli
Asparagus
Brussel Sprouts
White Beans
Pimento Mac N Cheese
Smoked Gouda Grits
Roasted Potatoes
Seasoned Fries
+ Vegetable Plate 10

SIDES

Pimento Mac N Cheese, White Beans, Roasted
Potatoes, Brussel Sprouts, Asparagus, Kale,
Charred Broccoli, Smoked Gouda Grits, Seasoned
Fries 5 each

REFRESHMENTS

Coke, Diet Coke, Sprite, Diet Sprite 2
Orange and Cranberry juice 2.25
Sweet and Unsweet Tea 2.25 (Free Refills)

SEASONS SPECIALITIES

Seasons BLT

Naan Bread, Chipotle Mayo, Avocado, Arugula,
Tomato, Thick Smoked Bacon 8

Yes! Cuban B.

From Cuba to Miami Our Famous Hand Sliced
Pork, Ham, Provolone, Mustard, Dill Pickle, Toasted
Cuban Bread 9

Hey Joe

Carnegie Deli in Rome - Lean Pastrami on Rye,
Pickles with Whole Grain Mustard 9

New South Burger *

Ground Brisket, Sirloin and Chuck, Caramelized
Onions, Garlic Aioli, Cheddar, Brioche Bun 10

Muffaletta

Sopressetta, Capicola, Mortadella, Swiss Cheese,
Olive Tapenade, Mayo, Ciabatta 9

Gobble, Gobble

Smoked Turkey, Provolone, Chipotle Mayo,
Avocado, Arugula, Tomato, Thick Smoked Bacon
on Naan Bread 9

Broad Street Short Rib

Short Rib, Horseradish, Mayo, Carmelized Onions,
Cheddar, Arugula, Baguette 10

Bacon Bleu Burger *

Topped with Smoked Bleu Cheese, Arugula,
Tomato and our House Made Chipotle Mayo,
Brioche Bun 11

This Little Piggy

House BBQ Pulled Pork, Spicy Horseradish Slaw
and Butter Pickles on a Brioche Bun 8

Roasted Vegetable Sandwich

Roasted Peppers, Kale, Mushrooms, Caramelized
Onions, Goat Cheese, Vin Glaze Pesto, Baguette 8

Chicken Salad Sam'wich

Roasted Chicken Salad with Curry, Crisp Apples,
Golden Raisins, Ciabatta 8

All Specialities Come With Seasoned
Fries or Kettle Chips

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SEASONS

Dinner:

Tues - Thurs
5pm - 9pm

Fri - Sat
5pm - 10pm

SHARED PLATES

Portofino Antipasto

Assorted Cheeses, Meats, Olives, Marcona Almonds, Preserves, Whole Grain Mustard, Sweet Peppers and Sliced Baguette 12

Country Crostini

Country Ham, Apple and Pimento Cheese, Arugula on a Toasted Sliced Baguette 8

White Bean Hummus

Hummus topped with EVOO, parsley and Tuscan White Beans 8

Devil Wears Prada Eggs

Dijon, White Wine Vinegar, Shallots, Dill and Chives 7

208 Grit Cakes

Stoned Ground Adluh Grits, Roasted Corn, Jalapeño, Smoked Gouda Cheese, Chorizo Cream Sauce 9

SALADS

Seasons Market Fresh Salad

Arcadian Spring Mix with Kale Blend Vegetable Medley Finished With your Choice of Dressing 6

Angelina's Caesar

Romaine, Shaved Parmigiano, Croutons, Roasted Garlic Lemon Dressing 7

Arugula Salad

Arugula, Goat Cheese, Red Onion, Toasted Nuts, Roasted Red Peppers, Strawberries, Balsamic Vinaigrette 7

Add to Any Salad *

Grilled Chicken - 4 / Shrimp - 6 / Salmon - 7

ENTRÉES

Filet Mignon *

8 oz. Certified Angus Filet, Butterflied, Red Wine Peppercorn Demi Glaze accompanied with Mashed Potatoes and Asparagus 30

Rib Eye *

14 oz. Certified Angus Rib Eye, Baked Potato, Mixed Greens 28

Sir-Loin *

12 oz. Certified Angus Butcher Cut SirLoin, Red Wine Peppercorn Demi Glaze, Roasted Potatoes, Broccoli 24

Glazed Bone In Pork Chop *

One Inch Thick White Marble Pork Chop, Pimento Mac n Cheese, Brussel Sprouts 24

Garlic Roasted Chicken

Local, All Natural Chicken, Stone Ground Adluh Smoked Gouda Grits, Kale 18

North Coast Salmon *

Searred Salmon, White Beans, Kale 19

Braised Short Ribs *

Red Wine Braised, Mashed Potatoes, Asparagus 23

Bistro Chicken Cutlet

Local, All Natural, Thin Chicken Breast topped with Balsamic Tossed Spinach, Grated Cheese Nestled in a Creamy Mustard Sauce 18

Shrimp and Grits *

Coastal Gulf Shrimp Blackened, Chorizo Cream Sauce, Stone Ground Smoked Gouda Grits 20

Vegetable Plate

Combine any Four of Our Sides 15

SIDES

Pimento Mac N Cheese, White Beans, Roasted Potatoes, Brussel Sprouts, Asparagus, Kale, Charred Broccoli, Smoked Gouda Grits, Seasoned Fries 5 each

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SEASONS

Brunch:
Sat - Sun
11am - 3pm

SEASONS SPECIALITIES

Seasons BLT

Naan Bread, Chipotle Mayo, Avocado,
Arugula, Tomato, Thick Smoked Bacon 8

Yes! Cuban B.

From Cuba to Miami Our Famous Hand
Sliced Pork, Ham, Provolone, Mustard, Dill
Pickle, Toasted Cuban Bread 9

Hey Joe

Carnegie Deli in Rome - Lean Pastrami on
Rye, Pickles with Whole Grain Mustard 9

Muffaletta

Sopressetta, Capicola, Mortadella, Swiss
Cheese, Olive Tapenade, Mayo, Ciabatta 9

New South Burger *

Ground Brisket, Sirloin and Chuck,
Caramelized Onions, Garlic Aioli, Cheddar,
Brioche Bun 10

Gobble, Gobble

Smoked Turkey, Provolone, Chipotle Mayo,
Avocado, Arugula, Tomato, Thick Smoked
Bacon on Naan Bread 9

Broad Street Short Rib

Short Rib, Horseradish, Mayo, Carmelized
Onions, Cheddar, Arugula, Baguette 10

This Little Piggy

House BBQ Pulled Pork, Spicy Horseradish
Slaw and Butter Pickles on a Brioche Bun 8

Bacon Bleu Burger *

Topped with Smoked Bleu Cheese, Arugula,
Tomato and our House Made Chipotle Mayo,
Brioche Bun 11

Roasted Vegetable Sandwich

Roasted Peppers, Kale, Mushrooms,
Caramelized Onions, Goat Cheese, Vin Glaze
Pesto, Baguette 8

Chicken Salad Sam'wich

Roasted Chicken Salad with Curry, Crisp
Apples, Golden Raisins, Ciabatta 8

BREAKFAST SPECIALITIES

The Frenchman

French Baguette dipped in a combination of
Egg, Milk, Vanilla, Nutella, with Banana's and
Our House Maple Syrup 8

Seasons Omelettes

Pick three ingredients. Build Your Own
Omelette - Spinach, Mushrooms, Tomatoes,
Roasted Potatoes, Caramelized Onions,
Bacon, Chorizo, Country Ham, Smoked
Cheddar, Goat Cheese, Smoked Gouda, Blue
Cheese 9

Comes with Roasted Potatoes and a Biscuit

Sweet Home Alabama *

Biscuits and Gravy Served With Smoked
Cheddar Scrambled Eggs and Roasted
Potatoes or Cheese Grits 9

Seasons American Affair*

2 Eggs Your Way, Smoked Bacon, Country
Ham or Sausage with Roasted Potatoes or
Cheese Grits 9

Lemon Ricotta Flap Jacks

Buttermilk Pancake Stack (3) from Maw
Maw's Recipe with Lemon Zest and Ricotta
with Our House Maple Syrup 8

Chorizo Hash

Chorizo Hash Served With Fried Eggs 8

Benedict Arnold *

Eggs Benedict, Country Ham Topped With
Our House Made Hollandaise Sauce 10

Add Smoked Bacon, Country Ham or Sausage 4

Sandwiches Come with Seasoned Fries or Kettle
Chips

REFRESHMENTS

Coke, Diet Coke, Sprite, Diet Sprite 2

Orange and Cranberry Juice 2.25

Sweet and Unsweet Tea 2.25 (Free Refills)

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.