TO GO MENU

DAILY SERVICE
11 AM – 9 PM

ORDER PICK-UP AT
706-338-8781
APPETIZERS

**SOUP DU JOUR**
Daily soup offering... **MARKET PRICE**

**SHE-CRAB SOUP**
Jumbo lump, cream, & sherry... **8**

**TRUFFLE FRIES(GF)**
Truffle oil, parmesan, & garlic aioli... **7**

**CRISPY BRUSSELS SPROUTS~-(GF)**
Pomegranate, candied pecans, honey, & balsamic glaze... **8**

**FRIED GREEN BEANS**
Served with house-made ranch... **6**

HOUSE-MADE SALADS

**STEAK SALAD*~-(GF)**
Marinated hanger steak, roasted golden and red beets, red onion, goat cheese, candied pecans, mixed greens, arugula, white balsamic vinaigrette... **16**

**SALMON COBB SALAD*-(GF)**
Grilled salmon, romaine, bacon, red onions, boiled eggs, blue cheese, and sliced red grape tomatoes... **15**

**THAI CHICKEN SALAD**
Shredded chicken, romaine, cabbage, carrot, red onion, shaved almonds, crispy wontons, mint-sesame vinaigrette, peanut sauce, soy glaze... **14**

**KALE CAESAR SALAD**
Kale, romaine, cornbread croutons, shredded parmesan, red onion, cherry tomato... **11**

SIDES

**CHOICE OF ONE**
Fries, fried green beans, sauteed broccoli, house salad, or basmati rice... **4**

* Cooked to order. Eating raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food-borne illness.

~ Contains nuts  {GF} Gluten free
SANDWICHES
All sandwiches served with fries unless specified

PULLED PORK SANDWICH
In-house smoked Boston Butt, mustard barbecue sauce, spicy pickle chips, apple cider coleslaw… $13

CHEF’S BURGER*
Half pound burger, white cheddar, bacon jam, bacon, lettuce, tomato, onion… $15

BLACKENED MAHI BLT
Seared Blackened Mahi, bacon, lettuce, tomato, chipotle mayonnaise… $16

ENTRÉES

SALMON ENTÉRÉE*(GF)
Smoked gouda risotto, spinach, peas, mushrooms… $18

CELESTIAL CHICKEN
Breaded chicken tenders, basmati rice, sauteed broccoli, bechamel sauce… $13

LOW COUNTRY SHRIMP & GRITS (GF)
Shrimp, andouille, red peppers, onion, stone-ground grits, Cajun cream sauce… $15

STEAK FRITES*(GF)
Marinated hanger steak, compound herb butter, roasted garlic aioli, pommes frites… $19

BRAISED SHORT RIB (GF)
Duchess potatoes, grilled asparagus, fried onions, red wine demi-glace… $18

SWEET POTATO GNOCCHI
Brussels sprouts, mushrooms, garlic-sage cream… $15

CRAB CAKES
Bacon, succotash, corn sauce, jalapeno tartar… $22

DESSERTS

STRAWBERRY ICE CREAM PIE~(GF)
Strawberry ripple, coconut almond crust, meringue, strawberry sauce… $6

CRÈME BRÛLÉE CHEESECAKE
Berry compote, whipped topping… $6

THREE LAYERED CHOCOLATE CAKE~
Chocolate mousse, ganache, whipped topping… $7
COME DINE WITH US IN PERSON:

**Savannah Room**

A delightful fusion of contemporary & southern cuisine, the Savannah Room is the home of delicate dishes and creative desserts. Delight your palate with our chef-inspired creations.

**LUNCH**  
Mon – Fri  
11 AM – 2 PM

**DINNER**  
Every day  
5 – 9 PM

**BULLDOG BISTRO**

A unique dining experience in the heart of campus, the Bulldog Bistro is a casual eatery with food everyone will love. Grab breakfast, lunch, or dinner, or unwind after a long day at work.

**COFFEE HOUSE**  
Every day  
7 AM – 10 PM

**BREAKFAST**  
Every day  
7 – 10 AM

**LUNCH**  
Mon – Fri  
11 AM – 2 PM

**DINNER**  
Every day  
4 – 10 PM