5 SEASONS WESTSIDE

Soups & Snacks

Housemade Spent Grain Bread Boule sea fleur butter	1.50
Seasonal Soup of the Day cup/bowl	4/6
Beer Cheese Soup cup/bowl	4/6
Grilled Rice Balls soy glaze, shaved cabbage, ponzu	4
Chilled Edamame Soy Beans with smoked sea salt*	5
Housemade "5" Pretzel buckwheat, sea salt, creamy mustard cheese	5
Pimiento Cheese Crostini micro greens**,** spiced green tomato chutney	8
Georgia All-Natural Chicken Wings (6) Buffalo honey *OR* spicy Asian	7
Kari Kari fried crab and cream cheese dumplings, ponzu dipping sauce	7

Little Plates

Beer Battered Onion Rings smoked tomato mayo	8
Crispy Calamari & Red Onions lemongrass chili dipping sauce	10
Cornmeal Dusted Crispy Alligator remoulade slaw, blackened chili glaze	11
Smoked Organic Salmon & White Bean Hummus red onions, capers, lemon, paprika chips & chilled veggies	10
Chili Seared Sea Scallops* bacon lardoons, orange, micro greens	11
Pair of Braised Organic Lamb Tacos shaved cabbage, cucumber tzatziki, red pepper gastrique, smoked salt	11
Beer Braised PEI Mussels garlic, shallots, sweet onions, fennel, focaccia	12
Cheese Plate Trio spent grain bread, fruit, berry compote, cured pork	12
Gulf Shrimp & Cheddar Grit Cakes 5made organic chorizo sausage, tomatoes, sweet onions, fresh herbs	sm/lg 11/22

Salads

	sm/lg
Organic Farm Greens onions, tomato, radish, sesame/ginger vinaigrette	5/8
Iceberg Wedge* spicy pecans, tomatoes, red onions, buttermilk Danish blue cheese dressing	5/8
Heart of Romaine Caesar white anchovy, aged parmesan, focaccia croutons	5/8
Balsamic Roasted Beets* arugula, goat cheese, maple-glazed walnuts, lemon zest	5/8
"Club Salad" chicken, bacon, ham, field greens, onion, pickles, tomatoes, croutons, 5made ranch	9/14

Salad additions:

Chicken Breast *OR* Portabella Mushroom	7
Organic Salmon *OR* Shrimp *OR* Scallops	9
All Natural Grilled Steak	10

Grilled Pizzas*

White 5 Cheese fontina, parmesan, white cheddar, goat & blue cheese	14
Spicy Sopressatta with marinara, fontina, parmesan, white cheddar	15
Granny Serrano ham, caramelized apples, sweet onions & parsley	15
Wild Mushroom and Asparagus sweet onions, rosemary & thyme	15
Vine Ripe Tomatoes & Basil fontina, parmesan, white cheddar cheese	15

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RIVERVIEW FARMS

GEORGIANS FOR PASTURED POULTRY

menu

Executive Chef - David Larkworthy Chef De Cuisine – Tyler Allen

Sandwiches

Sandwiches and burgers are served on housemade bread and come with a choice of fries, sweet potato fries, potato salad or coleslaw. You may substitute a cup of soup or small house salad for an additional 1.50.

Additional Toppings: *Pimento Cheese, Cheddar, Swiss, Blue or Goat Cheese, Bacon, Avocado, Pico de Gallo, Mushrooms or Grilled Onion, add 1.00 each.*

GA Organic Lemon Chicken Salad toasted almonds, focaccia bread	11
Grilled Portabella Mushroom goat cheese, focaccia bread, balsamic	11
Black Bean Burger grilled green tomato, roasted garlic mayo	12
Vidalia Onion Turkey Burger 5made bun, cranberry katsup	12
Georgia Organic Grass Fed Beef Burger 5made bun, lettuce, tomato, onion	13
Cuban organic pork, ham, serrano ham, swiss, pickles, mojo aioli mustard	13
Georgia Organic BBQ Pork or BBQ Chicken Sandwich 5made hop or chipotle BBQ sauce	12
Organic Brisket Reuben 5made kraut, Swiss, 5000 island, rye flatbread	14
Antelope "Patty Melt" bacon, cheddar, onions, shrooms, rye flatbread	16

Main Plates

"Ploughman's" 5made bratwurst, 3 salads, blue cheese, French bread	13
"Fish and Chips" beer battered fresh fish, malted tartar sauce	16
3 Fried Fish Tacos chili slaw, mango-green tomato salsa, black beans & rice	16
Grilled Ravioli crawfish, andoullie sausage, red pepper, sweet onion, asparagus & spicy parmesan cream sauce	18
Sweet-Tea Brined French Fried Poussin Chicken swiss chard, smashed potatoes, black pepper gravy	19
Georgia Rabbit Enchiladas sweet onions, spicy cheese sauce, carrot salsa	19
Organic Salmon* spicy red Thai curry sauce, vegetables & sticky rice	19
Ropa Vieja braised all natural steak, tomatoes, peppers, onions, garlic, lime, avocado-mashed potatoes & plantain chips	19
Coca~Cola Cured Duck Breast sesame bok choy, local mushroom, blueberry garlic sweet & sour and sticky rice	23
Grilled Maine Lobster smoked potato salad, cole slaw, maple grilled corn, butter & lemon	30
Georgia Organic Grass Fed Hanger Steak kale, sweet onions, shiitake Mushrooms, truffled fingerling potatoes, red wine reduction	**5oz.** 22 **10oz** 32

Sides

Smoked Fingerling Potato Salad	5
Hand-cut Pommes Frites (real French fries)	5
Hand-cut Sweet Potato Fries, Cocoa Chili	5
Sautéed Spinach with Shallots*	5
Cheddar Stone-Ground Grit Cakes	5
Spaetzle with Parmesan & Sweet Onions	5
Grilled Asparagus with Marinated Tomatoes*	6
Expensive Mushrooms under a Brick*	6

GEORGIA organics

***Denotes Gluten Free menu items. Many other items can be prepared Gluten Free by changing them slightly. Please inform your server of any food allergies.*
***Pizzas are available Gluten Free upon request.*

We proudly serve White Oak Farms GA Organic Pastured Poultry. It is better for the environment and for us, much higher in omega 3 fatty acids and lower in cholesterol.

Please inform us of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food-borne illness.

18 % Gratuity is suggested for parties of 6 or more.
Please drink responsibly; SafeRide is available upon request.