menu

Executive Chef - David Larkworthy
Chef's De Cuisine – Kevin Burton & Wes Johnson

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, creamy mustard cheese	5
Pimento Cheese Brûlée 5made toast points	5
Georgia Organic Chicken Wings (6) Spicy Asian or Buffalo honey	6
Kari Kari crab and cream cheese dumplings & ponzu sauce	7

Little Plates

Beer Battered Onion Rings smoked tomato mayo	8
Crispy Calamari & Red Onions lemongrass chili dipping sauce	9
Alligator Eggrolls vegetables, mushroom, southern soy chili glaze	9
Chili Seared Sea Scallops* bacon lardoons, orange glaze, micro greens	10
Cocoa-Dusted Lamb Chops white bean vanilla puree, cucumber & mint	10
Beer Braised PEI Mussels garlic, shallots, sweet onions, fennel & focaccia	12
Cheese Plate Trio spent grain bread, local honey & cured pork	12
Seared Ahi Tuna Tataki Asian vegetable slaw, wasabi roe, fruit soy sauce	12
Gulf Shrimp & Cheddar Grit cake 5made organic chorizo sausage, tomatoes, sweet onions & fresh herbs	8/16 sm/lg

****Southern Soy is made with some classic southern ingredients, one of which is our local favorite soft drink known as Coca~Cola*

Salads

	sm/lg
Organic Farm Greens with 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 with white anchovy, aged parmesan, focaccia croutons	5/8
Balsamic Slow cooked Beets* arugula, goat cheese, maple-glazed walnuts, lemon zest	5/8
"Club Salad" chicken, bacon, ham, field greens, onion, pickles, tomatoes, croutons & 5made ranch	8/12

Salad additions:

Chicken Breast or Portabella Mushroom	5
Organic Salmon or Shrimp or Scallops	7
All Natural Grilled Steak	10

Grilled Pizzas **

White 4 Cheese Fontina, Parmesan, Cheddar, Goat	14
Spicy Sopressatta with marinara	14
Granny Serrano ham, caramelized apples, sweet onions & parsley	14
Wild Mushroom and Asparagus sweet onions, rosemary & thyme	14
Vine Ripe Tomatoes & Basil Fontina and Parmesan	14
5 Cured Salmon avocado, pico de gallo & cilantro	14

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.*

Georgia Lemon Chicken Salad with toasted almonds & Focaccia	10
Black Bean Burger grilled green tomato, roasted garlic mayo	10
Grilled Portabella Mushroom goat cheese, focaccia, balsamic	10
Georgia Organic Grass Fed Beef Burger 5made bun, lettuce, tomato, onion	11
Sweet Onion Turkey Burger 5made bun, cranberry katsup	11
Cuban organic mojo pork, ham, serrano ham, swiss, pickles, mustard	11
Honey Curry Grilled Georgia Chicken, focaccia, arugula, red pepper	11
Georgia Organic Pork BBQ 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	15

Main Plates

"Ploughman's' Bratwurst, 3 salads, blue cheese, French bread	12
3 Fish Tacos chili slaw, mango and green tomato salsa, black beans & rice	15
"Fish and Chips" beer battered fresh fish with malted tartar sauce	15
Grilled Ravioli crawfish, andoullie, red pepper, sweet onion, asparagus & spicy parmesan cream	18
Georgia Rabbit Enchiladas sweet onions, spicy cheese sauce, carrot salsa, black beans & rice	17
Organic Salmon* spicy red Thai curry sauce, vegetables & sticky rice	17
Ropa Vieja* braised all natural steak, tomatoes, peppers, onions, garlic, lime avocado mashed potatoes & plantain chips	18
Coca~Cola Cured Duck Breast eggplant, green beans, arugula & cherries	20
Georgia Organic Grilled Rib Eye Steak wilted spinach salad, shiitake, fingerling potatoes & red wine reduction	27

Sides

Smoked Fingerling Potato Salad	5
Hand cut French fries	5
Hand cut Sweet Potato Fries, cocoa chili	5
Cheddar Stone Ground Grit Cakes	5
Sautéed Spinach with shallots*	5
Spaetzle with parmesan & sweet onions	5
Tiny Green Beans*	5
Grilled Asparagus with marinated tomatoes*	6
Sautéed Shrooms	6

**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.*

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.

Like Us Follow Us

www.5seasonsbrewing.com