



THE Chattooga Club

SOUPS & SALADS

Soup Du Jour

Early Spring Greens Salad

Cherry Tomatoes, Euro Cucumbers, Dried Cranberries,
Candied Walnuts, Goat Cheese, Mayhaw Vinaigrette,
Choice of Grilled Organic Chicken Breast or Fish of the Day

Apalachicola Oyster Caesar Salad

House Caesar Dressing, Chopped Tomatoes, Bacon Lardons,
Shaved Parmesan, Croutons

Chattooga Cobb Salad

Chiffonade of Romaine Lettuce, Smoked Bacon, Chopped
Tomato, Clemson Blue Cheese, Hard Boiled Egg, Ripe
Avocado, Crispy Potato Nest, Choice of Grilled Organic
Chicken Breast or Jumbo Gulf Shrimp

Deli Trio

Curried Chicken Salad, Gulf Shrimp Salad, Albacore Tuna
Salad, Bibb Lettuce, Fresh Georgia Cantaloupe,
House Sel-tines and Lavash Crackers

SANDWICHES

(Served with Chips or French Fries, Kosher Dill Pickle,
and Fresh Fruit and Berries)

Pesto Chicken Panini

Grilled Chicken, Fresh Mozzarella, Garden Basil Pesto,
Olive Oil Roasted Tomato Petals, Aged Balsamic Reduction,
Toasted Naan Panini Bread

Smoked Turkey Racheal

Toasted Rye Bread, Creamy Slaw, Pickles, Swiss cheese,
Alabama White Sauce

House Corn Beef

Toasted Rye, Homemade Sauerkraut, Swiss Cheese,
Special Sauce

Wicket Burger

Custom Ground Chuck and Sirloin Patty, Choice of Cheese,
Smoked Bacon, Hydro Bibb Lettuce, Heirloom Tomato,
Bermuda Onion

Seared Rare Yellowfin Tuna Wrap

Asian Slaw, Kimchi Aioli, Seaweed Salad

LARGE PLATES

Shrimp and Grits

Sautéed Gulf Shrimp Fra Diavolo, Stone Ground SC Grits,
Olive Oil Roasted Tomatoes, Crispy Prosciutto,
Shaved Parmesan, Pickled Corn, Garden Herbs

Bourbon Barrel Soy Steamed Salmon

Stir Fried Summer Squash and Beans, Mirin Scented Sticky
Rice, Toasted Benne Seed Teriyaki Glaze

Chefs Seasonal Vegetarian Selection from the Garden

Market Price

Southern Sourced

Springer Mt. Farm
MT.AIRY, GA

Lady Edison Ham
CHAPEL HILL, NC

Cashiers Farmers Market
CASHIERS, NC

Sunburst Trout Farm
CANTON, NC

Goat Lady Dairy
CLIMAX, NC

CULINARY, WELLNESS, AND FAMILY

Lunch