# **FISH AND MORE**

☆Fried Catfish Filets with homemade tartar sauce. \$12.59

North Georgia Rainbow Trout \$16.99
Popcorn Shrimp with homemade cocktail sauce.
\$11.59

Jumbo Shrimp grilled, blackened, or fried. \$14.99



Hamburger Steak Fresh 81/19 Ground Beef \$12.59

## Georgia Southern Hamburger Steak our

81/19 fresh ground beef topped with a fried onion ring, sautéed Mushrooms, BBQ sauce and cheese \$14.29

# **Light MENU**

All light entrees are served with your choice of one side item, please see dinner menu for selection of side items

**★Boneless Pork Chop\*** boneless pork chop, fried or grilled \$9.99

**Grilled Chicken Breast Plate** boneless chicken breast \$9.99

Hand-breaded Chicken Tender two hand-breaded chicken tenders \$9.99

★ Catfish Filet deep fried served with creamy tartar \$9.99

**Biscuit Chicken Pot Pie** we consulted our grandma on this dish, prepared individually with our biscuit used as the topping (not like traditional pot pie but a Southern Charm must try. \$9.29

**Homemade Meatloaf** Seasoned with green pepper and onions. \$9.59

#### **DESSERTS**

# Seasonal Fruit Cobbler a la mode

(ask your server about our Cobbler of the night) \$6.99

#### Orange Creamcicle Cake

\$8.99

Pudding
with a caramel sauce
\$6.99
Chocolate Lava
Cake
\$7.99

**Caramel Bread** 

# Southern Charm....

Welcome! Our goal was to create a restaurant with a warm, inviting feeling. We want to create an atmosphere where you can enjoy a little **Southern Charm**. The menu is designed to give you a taste of the Deep South where everything is finger lickin' good and our service should offer you the best southern hospitality around!

I enjoy meeting new people and conversing with old friends, so please know that my managers and I are here to make sure you feel like part of our family here at **Southern Charm**. We pride ourselves in knowing our customers, making new friends, and insuring the best possible dining experience.

My brother (Dwayne), my sister (Christi) and I opened our first restaurant in August of 2004. Our experiences throughout the years have taught us many things, but the most important lesson we have learned: *our customers* come first. Without each of you, we would not have been blessed with the success we have had thus far. After selling our previous restaurants in the spring of 2013, we realized that we missed our family (employees) and friends (customers) a little too much; therefore, giving us the inspiration for **Southern Charm!** 

Please feel free to contact me via Facebook or through email at <a href="mailto:southerncharmrest@gmail.com">southerncharmrest@gmail.com</a>. I welcome your suggestions, compliments, or complaints.

My personal thank you, ahead of time, for dining with us. ~Angie Haney

#### SIDES

All platters are served with two side items. A house salad may be substituted for one side item for \$2.59 extra!

-VMashed Red Skin Potatoes -Collard Greens

-Pinto Beans

-**∨**Spiced Apples

- ✓ Cole Slaw

-Southern Style Green Beans

-VSteamed Broccoli

**V**-Cream Corn

-Hash brown Casserole

-French Fries -Fried Okra

~ ▼Baked Sweet Potato (additional .50) ▼Baked Potato (additional .50) (Weekends Only

@ 4:30)

Appetizers cannot be substituted for sides items.

# Southern



"Southern Cooking with the right touch of Southern Charm!"

> 224 West Main Street Blue Ridge, QA 30513 706 - 632 - 9090

# **Hours of Operations**

Monday - Thursday

11:00am – 8:30pm Friday & Saturday

11:00am - 9:00pm

Sunday

Closed

Parties of 6 or more are subject to an 18% gratuity.

Parties of 10 or more, private parties, banquets, or caterings are subject to a 20%

Visit us on the web!

www.eatsoutherncharm.com Like us on Facebook!

www.facebook.com/SouthernCharmRestaurant

#### We Cater

Menu items and prices are subject to change without notice For the most current prices please visit our website.

# STARTERS STARTERS

#### **☆Fried Green Tomatoes**

Thinly sliced green tomatoes hand tossed in our western breading fried until golden brown. Served with homemade horseradish sauce.

(Full 8 - \$9.99 Half 4 - \$6.99)

#### **Fried Pickles**

Pickle Chips hand tossed in our western breading fried until golden brown. Served with homemade ranch dressing. (Full - \$9.99 Half - \$6.99)

#### **☆Fresh Mozzarella Bites**

Not your ordinary cheese stick, we take fresh Mozzarella hand tossed in our western breading fried until golden brown. Served with marinara sauce.

(Full 8 – \$9.99 Half 4 - \$6.99)

#### **Homemade Onion Rings**

Hand-Breaded in our western breading fried until golden brown. Served with homemade horseradish sauce. (Full 14 - \$9.99 Half 7 - \$6.99)

#### **☆The Southern Combo**

#### **Fried Green Tomatoes and Fried Pickles**

We've taken two of our best sellers and combined them both. Served with horseradish and ranch dressing. (\$12.99)

#### The Charms Pot Lick and Cornbread The

remnants of our fresh collard greens served with cornbread. Cup- \$3.99 Bowl- \$4.99

#### **SALADS**

# **Apple Pecan Chicken Salad**

Grilled chicken, pecans, fresh sliced apples served on a bed of mix greens and fresh cut veggies. \$10.99

## **VVegetarian Apple Pecan Salad**

Fresh sliced apples and pecans served on a bed of mix greens and fresh cut veggies.

#### **Southern Chicken Salad**

Fried or Grilled Chicken on a bed of mix greens and fresh cut veggies.
\$10.59

#### **V** House Salad

Mix greens topped with fresh cut veggies, cheese and croutons. \$4.99



#### **SANDWICHES**

#### **Meatloaf Sandwich**

A slice of our mama's famous meatloaf, topped with fresh cut tomato, onion, and lettuce.
\$9.29

#### **☆Philly Steak and Cheese**

Thinly chopped tender steak, topped with peppers, onions, and swiss cheese. \$9.99

#### **Catfish Po Boy**

Our delicious fried catfish fillet topped with lettuce, tomato, and onion, served with a side of tartar sauce.
\$10.29

# Fried Green Tomato, Shrimp Po Boy

Three deep fried shrimp, topped with our famous fried green tomatoes, lettuce, onion, and served with a side of our creamy horse radish sauce.
\$11.59

# Fried Green Tomato B.L.T Grilled Cheese

Crisp bacon, lettuce, and a fried green tomato topped with cheddar-jack and swiss cheese on grilled texas toast

# **Burgers**

# Ole Fashion Burger\*

Six-ounce Angus beef topped with lettuce, tomato, and onion.

\$9.79

Add American cheese for an additional charge of \$1.00.

# **☆**Georgia Southern Burger\*

The one-of-a-kind Angus beef smothered in BBQ sauce, sautéed mushrooms, a crisp onion ring, and Cheddar-jack cheese.

#### **Deluxe Bacon Cheeseburger\***

Six-ounce Angus beef topped with crisp bacon, cheddar-jack cheese, lettuce, tomato and onion.

## **☆Fried Green Tomato Burger\***

Angus beef topped with a fried green tomato, lettuce, and onion. \$10.79

#### **CHICKEN PLATTERS**

★Apricot Chicken six-ounce chicken breast stuffed with ham and Swiss cheese hand-breaded and Deep-fried, topped with a sweet apricot sauce. \$13.99

Hand-Breaded Chicken Tenders (3) Jumbo chicken tenders served with homemade honey mustard. \$11.29

Barnyard Chicken Six-ounce Chicken breast, topped with sautéed mushrooms, crisp bacon, and cheddar-jack cheese. \$10.99

Grilled Chicken Breasts (2) six-ounce juicy chicken breasts, grilled to perfection. \$12.59

#### **☆Southern Fried Chicken.**

(1 Bone in Breast and 2 Legs) \$12.99 (all white meat 2 breasts, an additional \$1.50 will be added) please allow ample amount of time for preparation,

## **COUNTRY PLATTERS**

☆Grandma's Biscuit Chicken Pot Pie \$11.29

**Pork Chops\*** two of our four-ounce center cut, boneless pork loin fried or grilled. \$12.99

#### **☆Mama's Homemade Meatloaf** A

generous portion of mama's delicious meatloaf, prepared with green peppers, and onions, panko and seasonings. \$13.29

Beef Livers and Onions\* eight ounces of tender beef liver with fresh cut sautéed onions. \$11.99

**Country Fried Steak** Country fried steak topped with white pepper gravy. \$11.99

#### **☆Country Smothered Chicken** fried

chicken tenders topped with sautéed mushrooms, and onions, smothered with white pepper gravy. \$12.29

**Sugar Cured Ham** with grilled pineapple rings. \$12.29

Veggie Plate your choice: four veggies; two veggies and

a house salad; or two veggies and a cup of soup. \$10.29