

FISH AND MORE

★**Fried Catfish Filets** with homemade tartar sauce.

\$11.99

North Georgia Rainbow Trout grilled, blackened, or fried. \$16.99

Pecan Crusted Rainbow Trout \$17.99

Popcorn Shrimp with homemade cocktail sauce. \$10.99

Tilapia grilled, blackened, or fried. \$13.99

Pecan Crusted Tilapia \$13.99

Jumbo Shrimp grilled, blackened, or fried. \$13.99

STEAKS

Sirloin Steak* Angus, center-cut sirloin steak
eight ounce - \$16.59

Hamburger Steak this is the country man's (or woman's) steak! \$11.29

* You can top your hamburger steak with peppers, onions, mushrooms, or gravy for an additional \$.75 each

★**Georgia Southern Hamburger Steak** our hamburger steak topped with fried onions, sautéed Mushrooms, BBQ sauce and cheese \$13.79

Light MENU

(11am – 3pm)

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 \$8.99

Grilled Chicken Breast Plate boneless chicken breast \$8.29

Hand-breaded Chicken Tender two hand-breaded chicken tenders \$8.29

★**Catfish Filet** deep fried in a cornmeal breading \$8.59

Homemade Meatloaf Seasoned with green pepper and onions. \$9.29

Tilapia Blackened, fried or grilled \$9.29

DESSERTS

Deep Dish Key Lime Pie

\$7.99

Six Layer Carrot Cake

,\$7.99

Orange Creamcicle

\$7.99

Bread Pudding

with a caramel sauce a la mode

\$6.99

Chocolate Pecan Caramel Cake

\$7.99

WEEKLY SPECIALS

Monday: Chicken and Dumplings

Thursday: Chicken and Dumplings

Friday: All You Can Eat

Catfish and/or Popcorn Shrimp

Saturday: Pound of

Alaskan Snow Crab Legs

Friday and Saturday Nights: Slow

Roasted Prime Rib

****All specials start at 4:30pm, unless otherwise posted.****

****Specials are Dine In Only****

****Specials are subject to change without notice.****

Check out our webpage for the latest specials or visit us on Facebook for daily postings
www.eatsoutherncharm.com

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 southerncharmrest@gmail.com. I welcome your suggestions, compliments, or complaints.

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

~Angie Haney

Beverages

Coke, Diet Coke, Sprite, Mr. Pibb, Lemonade (\$2.29)

Sweet and Unsweetened Tea (\$1.99)
Milk (\$1.99)

Hot Tea or Coffee (\$1.49)

Southern Charm



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

224 West Main Street
Blue Ridge, GA 30513
706 – 632 – 9090

Hours of Operations

Monday - Thursday

11:00am – 8:30pm

Friday & Saturday

11:00am – 9:00pm

Sunday

11:00am – 3:00pm

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% gratuity.

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.

STARTERS

Fried Green Tomatoes

Thinly sliced green tomatoes hand tossed in our western breading until golden brown. Served with homemade horseradish sauce
(Full - \$9.59 Half - \$5.99)

Fried Pickles

Pickle Chips hand tossed in our western breading until golden brown. Served with homemade Ranch Dressing.
(Full - \$9.29 Half - \$5.99)

Fresh Mozzarella Bites

Not your ordinary cheese stick, we take fresh Mozzarella hand tossed in our western breading until golden brown. Served with Marinara sauce
(Full - \$9.99 Half - \$5.99)

Homemade Onion Rings

Hand-Breaded in our western breading until golden brown. Served with homemade horseradish sauce
(Full - \$9.29 Half - \$5.99)

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.
(\$11.99)

SIDES

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

To add a house salad an additional charge of \$3.59 will be added.

* Mashed Red Skin Potatoes

* Collard Greens * Pinto Beans

* Spiced Apples * Steamed Broccoli

* Cole Slaw * Southern Style Green Beans

* Cream Corn * Hash brown Casserole

* Baked Sweet Potato * French Fries

* Fried Okra * Mac and Cheese

(* House Salad - additional charge of \$3.59)

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Salads

Apple Pecan Chicken Salad

Grilled Chicken, Apples and Pecans
on a bed of mix greens and fresh cut veggies.
\$10.29

Southern Chicken Salad

Fried or Grilled Chicken on a bed of mix greens
and fresh cut veggies.
\$9.29

Strawberry Pecan Chicken Salad

Grilled chicken, fresh strawberries, pecans,
and mandarin oranges, served over a bed of
fresh greens.
\$10.29

House Salad

Mix greens topped with fresh cut veggies, Cheese and
Croutons.
\$4.99

Soup

Soup and Salad Combo

Cup of Soup and Salad \$8.99
Bowl of Soup and Salad \$9.99

Soup(s) of the Day

(Cup) \$4.59
(Bowl) \$5.59

Ask your server for our soup of the day

Wraps

Grilled Chicken Pesto Wrap or Sandwich

Grilled chicken smothered in pesto sauce and topped
with Swiss cheese, onion, tomato, and lettuce.
\$9.29

Buffalo Ranch Chicken Wrap

Fried chicken tenders tossed in spicy buffalo sauce and
topped with creamy ranch dressing, lettuce, and tomato.
\$9.29

Make any Sandwich a wrap

Sandwiches and

Burgers

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.
\$9.59

Tilapia Sandwich

Grilled, blackened, or fried tilapia topped with lettuce, tomato and
onion – served with tartar sauce
\$9.59

Catfish Po Boy

Our delicious fried catfish fillet topped with lettuce, tomato, and
onion, and served with side of tartar sauce.
\$9.79

Fried Green Tomato and Shrimp Po Boy

Deep fried jumbo shrimp, topped with our famous fried green
tomatoes, lettuce, onion, and served with a side of our creamy horse
radish sauce.
\$10.29

B.L.T Grilled Cheese

Crisp bacon, lettuce, and tomato topped with Cheddar-jack and
Swiss cheese.
\$9.29

Fried Green Tomato B.L.T Grilled Cheese

Crisp bacon, lettuce, and a fried green tomato topped with
Cheddar-jack and Swiss cheese
\$9.29

Hamburger/ Cheese Burger

Hand patted Angus beef , grilled to perfection.
\$8.79
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.
\$9.99

Deluxe Bacon Cheese Burger*

Hand patted Angus beef topped with crisp bacon,
Cheddar-jack cheese, lettuce, tomato and onion
\$9.59

Mushroom Swiss Burger*

Fresh patted Angus beef topped with
swiss cheese, lettuce, tomato, and onion
\$8.79

Fried Green Tomato Burger*

Hand patted Angus beef topped with a fried green tomato,
lettuce, and onion \$9.29

CHICKEN PLATTERS

Apricot Chicken

six-ounce stuffed chicken
breast (stuffed with ham and Swiss cheese), hand-
breaded and
deep fried, topped with a sweet apricot sauce. \$12.99

Hand-Breaded Chicken Tenders

jumbo
chicken tenders, served with homemade honey
mustard. \$10.29

Barnyard Chicken

Chicken breast, topped
with sautéed mushrooms, crisp bacon, and cheddar-
jack cheese. \$9.99

Grilled Chicken Breasts

two six ounce juicy
chicken breasts, grilled to perfection \$10.29

★Southern Fried Chicken (all white meat, an additional \$1.50 will be added) please allow ample amount of time for preparation, prepared to order. \$11.99

COUNTRY PLATTERS

Grandma's Chicken Pot Pie

we consulted with
our grandmother on this dish, prepared individually with
our mouth-watering biscuits used as a topping – not your
traditional but a Southern Charm must try \$11.29

Pork Chops*

fried or grilled, 2 four ounces of center
cut, boneless pork loin \$11.99

★Mama's Country Meatloaf

a generous
portion of mama's meatloaf, seasoned with green
peppers and onions \$11.29

Beef Livers and Onions*

eight ounces of tender
beef liver with fresh cut sautéed onions \$10.99

★Country Fried Steak

eight ounce country fried
steak topped with white pepper gravy \$10.99

★Country Smothered Chicken

fried boneless
chicken breast with sautéed mushrooms and onions and
topped with white pepper gravy. \$10.59

Sugar Cured Ham

with grilled pineapple rings \$9.99

Veggie Plate

your choice: four veggies; two veggies
and a house salad; or two veggies and a cup of soup. \$9.99

Chicken Livers and Onions

Hand Breaded topped with
sautéed Onions \$9.99