

FISH AND MORE

★**Fried Catfish Filets** with homemade tartar sauce. \$11.99

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

Popcorn Shrimp with homemade cocktail sauce. \$10.99

Tilapia grilled, blackened, or fried. \$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

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

Biscuit Chicken Pot Pie \$9.29

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.....

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

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 - 8:00pm

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% 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. For the most current prices please visit our website.

STARTERS

Fried Green Tomatoes

Thinly sliced green tomatoes hand tossed in our western breading until golden brown. Served with homemade horseradish sauce
(Full - \$9.99 Half - \$5.99)

Fried Pickles

Pickle Chips hand tossed in our western breading until golden brown. Served with homemade Ranch Dressing.
(Full - \$9.99 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 - \$9.99 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)

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

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

Grilled B.L.T

Crisp bacon, lettuce, and tomato
\$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

SIDES

All platters are served with two side items.

Sandwiches include one side item.

A house salad may be substituted for one side item for \$2.59 extra.

* Red Skin Mashed Potatoes

* Collard Greens

* Pinto Beans

* Cole Slaw

* Fried Okra

* Southern Style Green Beans

* Steamed Broccoli

* Steak Fries

, Hash brown Casserole

* Baked Sweet Potato

* Spiced Apples

* Cream Corn

DESSERTS

Sea Salt Caramel Cheese Cake

(\$7.99)

Chocolate Madness Cake

(\$7.99)

Bread Pudding

(Half - \$4.99 Full - \$8.99)

Chocolate Pecan Caramel

Fudge Cake (\$7.99)