

If you have a food allergy, please let your server know* * * * *

Southern Charms

Gluten-Free Menu

Let server know you are Gluten Free

Gluten Free Starters

☆ G/free Collard Green Cheese Dip \$11

We start with our fresh collards and add three kinds of cheese, onions, tomatoes, sour cream, and seasoning served with Cucumbers

☆ G/free Southern Cheese Caviar \$11

Not your traditional caviar.

(Better known as pimento cheese dip)

Mixture of cheddar jack cheese, cream cheese, roasted red peppers, mayo, and seasoning. Served with Cucumbers

CHICKEN

Grilled Chicken Breasts \$15

(2) six-ounce juicy chicken breasts, grilled to perfection.

Gluten Free Barnyard Chicken \$13

Six-ounce Chicken breast, topped with sautéed mushrooms, bacon, and Swiss cheese.

COUNTRY DINNER

Pork Chops* \$15

(2) of our four-ounce center cut, boneless pork loin ^{LC}grilled (house seasoning).

Beef Livers and Onions* \$13

eight ounces of tender beef liver with sautéed onions.

Veggie Plate \$11

your choice: 4 veggies; 2 veggies/ house salad; or 2 veggies / cup of soup.

Hamburger Steak \$14

Fresh 81/19 Ground Beef.

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

LIGHT MENU

Served with your choice of one side item.

Grilled Boneless Pork Chop* \$10

(1) boneless pork chop.

Grilled Chicken Breast Plate \$10

(1) boneless chicken breast.

Dessert

Mike's Gluten Free Reese's Peanut Butter Pie

Light and creamy filling made with crunchy peanut butter, is put into our chocolate graham crust. To finish this pie off, we top it with REESE'S® Peanut Butter Cups and drizzle it with HERSHEY'S® Dark Fudge Topping and caramel. \$8

BURGERS|SANDWICH

Served on Gluten Free Bun

*G/free Ole Fashion Burger \$12

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

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

* G/free Deluxe Bacon Cheeseburger \$13.5

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

* G/free Grilled Chicken Sandwich \$12.5

Grill Chicken topped with lettuce, tomato, and onion.

Add pimento Cheese \$2.00

SEAFOOD

Jumbo Shrimp \$17.5

(8) ^{LC}grilled (house seasoning), or ^{LC}blackened seasoning

☆ North Georgia Rainbow Trout \$17

^{LC}grilled (house seasoning), or ^{LC}blackened seasoning

SALADS

Apple Pecan Grilled Chicken Salad \$11.5

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

Gluten Free Grilled Chicken Salad \$11

^{LC}Grilled Chicken on a bed of mix greens and fresh cut veggies.

✓ House Salad \$5

Mix greens topped with fresh cut veggies.

Add Gluten Free Bun to meal: \$2

SIDES

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

Mashed Red Skin Potatoes | Collard Greens | Pinto Beans | Spiced Apples
Cole Slaw | Southern Style Green Beans | Steamed Broccoli | Cheese Grits

(* Baked Sweet Potato **additional charge .50**)

**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.*

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