



HOUSE SPECIALTIES

DUCK LEG CONFIT

Potatoes sarladaises, mixed green salad with red tomatoes | 17

PAN SEARED FRESH ATLANTIC COD

Olive oil-brushed filet, Canewater Farm blue corn grits with mozzarella cheese, sautéed fresh zucchini and yellow squash | 16

OVEN-BRAISED SPAGHETTI SQUASH

Fresh-squeezed lime, maitre d'hotel butter, arugula and shaved parmesan | 12

DAILY CHEF'S SPECIALS

Locally sourced and inspired creations | 14

SOUPS

CREAMLESS TOMATO BASIL SOUP

Served with a sharp cheddar grilled cheese sandwich. Cup | 5 Bowl | 7

MOM'S HEARTY BEEF & VEGETABLE SOUP

Fresh seasonal vegetables Cup | 5 Bowl | 8

GREENS

CHEF SALAD

Iceberg lettuce, crumbled blue cheese, eggs, bacon, tomato, ham, choice of ranch or honey mustard dressing | 10 +Avocado | 2 +Shrimp | 6

POWER BOWL

Red quinoa, tabbouleh, tomatoes, cucumbers, mint, lime, fresh Brothers in Farms micro-greens | 8

MEZZE

LAMB KEBABS

Served with house-made Greek yogurt and fresh mint | 11

CHICKPEA BURGER

Half pita bread, pea shoots, tahini | 7

SIDES

LOADED BAKED POTATO

CORN OFF THE COB

SWEET POTATO FRIES

SEASONAL VEGETABLES

DUCK FRIES

with parmesan cheese and rosemary

SWEET INDULGENCES

GRANDMA'S FAVORITE CREPES

Filled with house-made strawberry jam, dusted with sugar | 5

ICE CREAM

Choice of Vanilla, Sugar-free Vanilla, Chocolate, Strawberry, Raspberry Sherbet | 5

SUGAR-FREE JELL-O

Choice of strawberry or cherry | 5

FLOURLESS CHOCOLATE CAKE

Served with soft vanilla whipped cream | 5

Shepherd Farms proudly serves hydroponic- and organically-grown vegetables and micro-greens from our partnerships with Canewater Farms and Brothers in Farms.

The good folks at the GA Department of Health would like us to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness – even when delicious and locally-sourced.