



# L O N N O R T H

## Lunch Menu

### STARTERS

#### L.O.N. CHARCUTERIE

Local & Imported Artisan Meats, Cheeses, & Chef's Artisan Accompaniments 25

#### FRIED GOAT CHEESE CROQUETTE

Whipped Goat Cheese, Lightly Tossed In Panko & Fried, Served On Top Of Home-made Tomato Jam, Balsamic Reduction, Lemon Vinaigrette, Micro Greens 10

#### P.E.I. MUSSELS

Shallots, Garlic & White Wine Sauce, Touch of Heavy Cream, Served w/ Grilled Baguette, Rouille, & Herb Oil 18.95

#### CHICKEN BANH MI SPRING ROLLS

Springer Mountain Farms Chicken Breast, Pickled Carrots, Jicama, Sweet Chili, Jalapeño Ranch, Micro Herbs 15.95

#### BANG BANG SHRIMP

Fried, Marinated Shrimp, Sweet Chili Sauce, Lemon Aioli 14.50

#### SALMON FRITTER

Crispy Premium Smoked Salmon fritter with marinated cucumber, and pickled red onion- green goddess 16.95

#### FIX WINGS <sup>GF</sup>

Crispy Chicken Wings, Fix Signature Wing Sauce, Carrot & Jicama Slaw 15.95

add side of hand-cut french fries + 5.95

#### MARINATED BEETS

Roasted & Pickled In House Baby Beets, Artichoke & Red Pepper Polenta Cake, Finished w/ Pistachios, Balsamic Dressing, Blue Cheese Fondue 15.5

#### BAKED ORGANIC VEAL MEATBALLS

Wild Mushroom Marsala Sauce, Goat Cheese, Grilled Baguette

### SOUPS

#### MADE RIGHT ONION SOUP <sup>Caramelized</sup>

Onions, Beef Stock, Cream, Gruyere, Garnished w/ Chive Oil and Crostini C / 5.25 B / 8.25

#### SOUP OF THE MOMENT <sup>Prepared Daily Using</sup>

Local & Freshest Ingredients C /MKT B / MKT

### LOCAL GREENS

+ \$9 (\*CHICKEN) / + \$14 (\*SALMON) /  
+ \$19 (\*STEAK) / \$12 (\*GULF SHRIMP)

#### LOCAL SALAD

Local Artisan Greens, Farm Egg, Cheddar Cheese, Tomato, Bacon, House Made Croutons, Signature Poppy-Seed Vinaigrette 10.50

#### SWEET THANG SALAD <sup>GF</sup>

Local Artisan Greens, Tomato, Home-Made Red Wine & Cinnamon Poached Pears, Red Onion, Blue Cheese, Candied Pecans, L.O.N.'s Lemon Vinaigrette 11

#### SOUTHERN CAESAR

Romaine Hearts, Parmesan Frico, Cornbread Croutons, Parmesan Cheese, Smoked Poblano Caesar Dressing 10

### MAIN PLATES

#### \*STEAK FRITES <sup>GF</sup> Grilled Premium 12OZ

Marinated Steak, Hand-Cut French Fries, Local Greens Dressed In Poppy-Seed Vinaigrette, Made Fresh Daily Chimichurri Sauce 27.50

#### CHICKEN FRANCAISE <sup>Springer Mountain Farms</sup>

Moist Chicken, Herb Seasoned Egg Batter, White Wine Garlic Sauce, Roasted Georgia Broccoli, Signature Potato Cake 21.50

#### SHRIMP DIAVOLO <sup>Gulf Shrimp, Penne Pasta, Spicy</sup>

Tomato Cream & Lobster Butter Sauce 21.50

#### \*NORTH ATLANTIC SALMON <sup>North Atlantic</sup>

Salmon, Basil Mash Potatoes, Ratatouille, Balsamic Glaze 22

#### MEDITERRANEAN CHICKEN PASTA <sup>Herb</sup>

Roasted Springer Mountain Farms Chicken, Farfalle Pasta, Artichokes, Olives, Capers, Organic Tomatoes, Local Spinach, Toasted Garlic, Parmesan Cheese 20

## HANDHELDS

### \*RKO BURGER

11 OZ. Certified Angus Beef, American Cheese, Signature Tomato Jam, Crispy Onions, Brioche Bun, Served w/ Hand-Cut French Fries 18

### \*AHI TUNA BURGER

Ground AHI TUNA Patty, Seared Rare, Soy Sesame Ginger Sauce, Crispy Onions, Marinated Cucumbers, Wasabi Mayo, Served w/ Hand-Cut French Fries 19

### STOCKYARD CHICKEN SANDWICH

Springer Mountain Farms Chicken Breast, Tomato, Local GA Greens, Parmesan Ranch, Dill Pickles Monterey-Jack Cheese, Brioche Bun, Served w/ Hand-Cut French Fries 16.95

### THE BLUE

11 oz. Angus Beef, Blue Cheese, Caramelized Onions, Soy Truffle Vinaigrette, Red Wine Sauce, Brioche Bun, Served w/ Hand-Cut French Fries 18.50

### SALMON SANDWICH

Grilled Atlantic Salmon, Caper Remoulade, Red Onions, Local Greens, Tomato, Buttered Brioche Bun, Served w/ Hand-Cut French Fries 18

### "HOT" FRIED CHICKEN SANDWICH

Hot Sauce, Dill Pickles, Made In House Ranch, Local Greens, Served w/ Hand-Cut French Fries 16.95

### STEAK TACOS

3 Soft Shell Marinated Steak Tacos, Fresh Pico de Gallo, Queso Fresco, Chipotle Crema, Served w/ Made In House Frijoles Charros 17.95  
Corn Tortillas Available Making this Dish GF + (\$1.5)

### FRIED GROUPER TACOS

3 Soft Shell Cajun Marinated Grouper Tacos, Fresh Pico de Gallo, Queso Fresco, Jalapeno Remoulade, Served w/ Made In House Frijoles Charros 16.95  
Grill Grouper & Select Corn Tortillas To Make This Dish Gluten-Free + (\$1.5)

### SHRIMP TACOS

3 Soft Shell Crispy Shrimp Tacos, Jicama & Carrot Slaw, Sweet Chili Sauce, Chipotle Crema, Served w/ Made In House Frijoles Charros 16.95  
Grill Shrimp & Select Corn Tortillas To Make This Dish Gluten-Free + (\$1.5)

## 12" NEAPOLITAN PIZZA

Gluten-Free Pizza Crust + (\$5.5)

### HOT FIX

San Marzano Tomato Sauce, Mozzarella, Fennel Sausage, Fresh Jalapeños, Gorgonzola, Red Onions, Capers 21

### FUGEDDABOUDIT

San Marzano Tomato Sauce, Fresh Mozzarella, Pepperoni, Crispy Bacon, Ricotta, Fresh Basil 22

### TARTUFO

White Pizza, Truffle Oil, Roasted Mushrooms, Fresh Mozzarella, Ricotta, Fresh Greens, Basil 20

### MARGHERITA

San Marzano Tomato Sauce, Fresh Mozzarella, Basil 18

## DESSERTS

### BREAD PUDDING

Made From Scratch With Creme Anglaise Sauce & Premium Ingredients, Served with Vanilla Ice Cream 9

CHANGES WEEKLY

### FRIED CHOCOLATE CAKE

Flour-less Chocolate, Rolled in Graham Crackers & Deep Fried, Served with Vanilla Ice Cream & Caramel Sauce 10

### CLASSIC CRÈME BRÛLÉE

Rich, Sweet Custard Enveloped in a Bubbly Sugar Crust 10

### CHEESECAKE EMPANADA

Tortilla Filled With Made In House Cheesecake Batter, Deep Fried, Tossed In Cinnamon & Sugar, Served with Strawberry Compote 9

### SEASONAL INSPIRED DESSERT

11