

# L O N N O R T H

## START

### L.O.N. CHARCUTERIE

LOCAL & IMPORTED ARTISAN MEATS, CHEESES, & CHEF'S ARTISAN ACCOMPANIMENTS 25

### P.E.I. MUSSELS

SHALLOTS, GARLIC & WHITE WINE SAUCE,  
TOUCH OF HEAVY CREAM, SERVED W/ GRILLED BAGUETTE, ROUILLE, & HERB OIL 22

### GREEK CHICKEN BROCHETTES

GARLIC HERB MARINATED CHICKEN SKEWERS,  
FRESH CUCUMBER AND TOMATO SALAD, TZATZIKI SAUCE, FETA CHEESE 17

### \*TUNA TATAKI

FRESH SUSHI GRADE SEARED TUNA, RAW PINK CENTER, CITRUS SOY,  
FRESH HERBS, RED & GREEN CHILIES, CRISPY WONTON 17

### BANG BANG SHRIMP

FRIED, MARINATED SHRIMP, SWEET CHILI SAUCE, LEMON AIOLI 15

### 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 11

### EGGPLANT INVOLTINI

BAKED EGGPLANT STUFFED WITH HERB BREAD CRUMBS, RICOTTA, FRESH MOZZARELLA,  
SERVED WITH POMODORO SAUCE AND GRILLED ARTISAN BREAD 15

### FIX WINGS

CRISPY CHICKEN WINGS, FIX SIGNATURE WING SAUCE, CARROT & JICAMA SLAW 16

ADD SIDE OF HAND-CUT FRENCH FRIES + 6.95

### CHICKEN BANH MI SPRING ROLLS

SPRINGER MOUNTAIN FARMS CHICKEN BREAST, PICKLED CARROTS, JICAMA, SWEET CHILI, JALAPEÑO RANCH, MICRO HERBS 16

### MARINATED BEETS

ROASTED & PICKLED IN HOUSE BABY BEETS, ARTICHOKE & RED PEPPER POLENTA CAKE, FINISHED W/  
PISTACHIOS, BALSAMIC DRESSING, BLUE CHEESE FONDUE 16

## MAIN PLATES

### \*STEAK FRITES

GRILLED PREMIUM 12 OZ. MARINATED STEAK, HAND-CUT FRENCH FRIES, LOCAL GREENS  
DRESSED IN POPPY-SEED VINAIGRETTE, MADE FRESH DAILY CHIMICHURRI SAUCE 42

### CHICKEN FRANCAISE

SPRINGER MOUNTAIN FARMS MOIST CHICKEN, HERB SEASONED EGG BATTER, WHITE  
WINE GARLIC SAUCE, ROASTED GEORGIA BROCCOLI, SIGNATURE POTATO CAKE 26

### \*POPPY-SEED CRUSTED SALMON

NORTH ATLANTIC SALMON, SWEET AND SOUR GERMAN POTATO SALAD WITH BACON  
CHILI VINAIGRETTE, ORGANIC ASPARAGUS, ROASTED HEIRLOOM TOMATO 34

### \*PAN ROASTED GROUPEL

GROUPEL, YUCCA PANCAKE, MANGO AND LOCAL TOMATO SALSA, JALAPEÑO CREAM 35

### \*RIBEYE

CERTIFIED ANGUS BEEF RIBEYE, PEPPERCORN CRUSTED, BACON AND BLUE CHEESE  
MASHED POTATOES, GARLIC BROCCOLI, SWEET ONION BORDELAISE SAUCE 46

### \*CRAB CAKES

TWO MARYLAND BLUE CRAB CAKES, BACON, SWEET CORN, VIDALIA ONION, RISOTTO,  
LOCAL MICRO-GREENS, HORSERADISH CREAM SAUCE 35

### SHRIMP DIAVOLO

GULF SHRIMP, PENNE PASTA, SPICY TOMATO CREAM & LOBSTER BUTTER SAUCE 26

### PORK LOIN

PRIME PORK MARINATED, HERB ROASTED SWEET POTATOES, ORGANIC SPINACH, SOY  
GLAZE, PORTOBELLO MUSHROOMS- FRIED ONIONS- NATURAL JUS 26

### \*SEARED AHI TUNA STEAK

SEARED CRISPY PARMESAN POLENTA CAKE, MARINATED CUCUMBER & TOMATO SALAD,  
PRESERVED LEMON 29

### MEDITERRANEAN CHICKEN PASTA

HERB ROASTED SPRINGER MOUNTAIN FARMS CHICKEN, FARFALLE PASTA, ARTICHOKE,  
OLIVES, CAPERS, ORGANIC TOMATOES, LOCAL SPINACH, TOASTED GARLIC, PARMESAN  
CHEESE 25

## LOCAL GREENS

+ \$11 (Chicken) + \$14 (Salmon\*)  
\$19 (NY Strip Steak\*) + \$12 (Gulf Shrimp\*)

### LOCAL SALAD

LOCAL ARTISAN GREENS, FARM EGG,  
CHEDDAR CHEESE, TOMATO, BACON,  
HOUSE MADE CROUTONS, SIGNATURE  
POPPY-SEED VINAIGRETTE 11

### SWEET THANG SALAD

LOCAL ARTISAN GREENS, TOMATO, HOME-  
MADE RED WINE & CINNAMON POACHED  
PEARS, RED ONION, BLUE CHEESE,  
CANDIED PECANS, L.O.N.'S LEMON  
VINAIGRETTE 12

### SOUTHERN CAESAR

ROMAINE HEARTS, PARMESAN FRICO,  
CORNBREAD CROUTONS, PARMESAN  
CHEESE, SMOKED POBLANO CAESAR  
DRESSING 11

## SOUPS

### MADE RIGHT ONION SOUP

CARAMELIZED ONIONS, BEEF STOCK,  
CREAM, GRUYERE, GARNISHED W/ CHIVE  
OIL AND CROSTINI CUP / 5.50 BOWL / 9

### SOUP OF THE MOMENT

PREPARED DAILY USING LOCAL &  
FRESHEST INGREDIENTS C / MKT B / MKT

## HANDHELDS

### \*AHI TUNA BURGER

GROUND AHI TUNA PATTY, SEARED RARE, SOY SESAME GINGER SAUCE, CRISPY ONIONS, MARINATED CUCUMBERS, WASABI MAYO, LOCAL BAKERY'S BRIOCHE BUN, SERVED W/ HAND-CUT FRENCH FRIES 21

### \*RKO BURGER

11 OZ. CERTIFIED ANGUS BEEF, AMERICAN CHEESE, SIGNATURE TOMATO JAM, CRISPY ONIONS, LOCAL BAKERY'S BRIOCHE BUN, SERVED W/ HAND-CUT FRENCH FRIES 19

### FRIED GROUPEL TACOS

3 SOFT SHELL CAJUN MARINATED GROUPEL TACOS, FRESH PICO DE GALLO, QUESO FRESCO, JALAPENO REMOULADE, SERVED W/ MADE IN HOUSE FRIJOLES CHARROS 18

GRILL GROUPEL & SELECT CORN TORTILLAS TO MAKE THIS DISH GLUTEN-FREE + (\$1.5)  
HOUSE FRIJOLES CHARROS CONTAIN PORK

### SHRIMP TACOS

3 SOFT SHELL CRISPY SHRIMP TACOS, QUESO FRESCO, JICAMA & CARROT SLAW, SWEET CHILI SAUCE, CHIPOTLE CREMA, SERVED W/ MADE IN HOUSE FRIJOLES CHARROS 17

GRILL SHRIMP & SELECT CORN TORTILLAS TO MAKE THIS DISH GLUTEN-FREE + (\$1.5)  
HOUSE FRIJOLES CHARROS CONTAIN PORK

### STEAK TACOS

3 SOFT SHELL MARINATED STEAK TACOS, FRESH PICO DE GALLO, QUESO FRESCO, CHIPOTLE CREMA, SERVED W/ MADE IN HOUSE FRIJOLES CHARROS 19

CORN TORTILLAS AVAILABLE MAKING THIS DISH GF + (\$1.5)  
HOUSE FRIJOLES CHARROS CONTAIN PORK

## NEAPOLITAN PIZZA

Gluten Free Crust Available + (\$5.5)

### MARGHERITA

SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, BASIL 18

### FUGEDDABOUDIT

SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, PEPPERONI, CRISPY BACON, RICOTTA, FRESH BASIL 22

### GET CRACKIN'

WHITE PIZZA, CAPOCOLLO, BRUSSEL SPROUTS, PISTACHIO PESTO, FRESH MOZZARELLA, FRESH BASIL 24

### HOT FIX

SAN MARZANO TOMATO SAUCE, MOZZARELLA, FENNEL SAUSAGE, FRESH JALAPEÑOS, GORGONZOLA, RED ONIONS, CAPERS 21

### TARTUFO

WHITE PIZZA, TRUFFLE OIL, ROASTED MUSHROOMS, FRESH MOZZARELLA, RICOTTA, LOCAL GREENS, FRESH BASIL 20

## DESSERTS

### BREAD PUDDING

MADE FROM SCRATCH W/ CRÈME ANGLAISE SAUCE & PREMIUM INGREDIENTS, SERVED W/ VANILLA ICE CREAM 9

ROTATES WEEKLY

### CLASSIC CRÈME BRÛLÉE

RICH, SWEET CUSTARD ENVELOPED IN A BUBBLY SUGAR CRUST 10

### FRIED CHOCOLATE CAKE

FLOURLESS CHOCOLATE CAKE, ROLLED IN GRAHAM CRACKERS, DEEP FRIED, SERVED W/ VANILLA ICE CREAM, CARAMEL SAUCE 10

### CHEESECAKE EMPANADA

TORTILLA FILLED W/ MADE IN HOUSE CHEESECAKE BATTER, DEEP FRIED, TOSSED IN CINNAMON & SUGAR, SERVED W/ STRAWBERRY COMPOTE 9

### CHOCOLATE CRÈME BRÛLÉE

MADE IN HOUSE CUSTARD, FOLDED IN MELTED CHOCOLATE, BRÛLÉE CRUST 11

### SEASONAL INSPIRED DESSERT

CHANGES OFTEN 11

## Non-Alcoholic Beverages

### COKE

### SPRITE

### DIET COKE

### LEMONADE

### COKE ZERO

### SWEET TEA

### UNSWEETENED TEA

### SAN PELLEGRINO

750 ML



\*THESE ITEMS MIGHT BE SERVED RAW OR UNDER-COOKED. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS

20% Gratuity Added To Tables of 6 Or More / \$7 Split Plate Fee / \$3 PP Cake Cutting Fee

3.5% Charge will be added to all credit card payments.