



# LOCAL ON NORTH

## 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 11

**P.E.I. MUSSELS** Shallots, Garlic & White Wine Sauce, Touch of Heavy Cream, Served w/ Grilled Baguette, Rouille, & Herb Oil 21

**CHICKEN BANH MI SPRING ROLLS** Springer Mountain Farms Chicken Breast, Pickled Carrots, Jicama, Sweet Chili, Jalapeño Ranch, Micro Herbs 16.95

**BANG BANG SHRIMP** Fried, Marinated Shrimp, Sweet Chili Sauce, Lemon Aioli 15

**SALMON FRITTER** Crispy Premium Smoked Salmon fritter with marinated cucumber, and pickled red onion- green goddess 18

**FIX WINGS** 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 16

**BAKED ORGANIC VEAL MEATBALLS** Wild Mushroom Marsala Sauce, Goat Cheese, Grilled Baguette 16

## LOCAL GREENS

**+ \$10 (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 11

**GF 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 11.50

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

Featuring Georgia Made Produce, Meats, Cheeses, Beers, & Liquors

## SOUP

**MADE RIGHT ONION SOUP** Caramelized Onions, Beef Stock, Cream, Gruyere, Garnished w/ Chive Oil and Crostini C / 5.50 B / 9

**SOUP OF THE MOMENT** Prepared Daily Using Local & Freshest Ingredients C / MKT B / MKT

## MAIN PLATES

**GF \*STEAK FRITES** Grilled Premium 12OZ Marinated Steak, Hand-Cut French Fries, Local Greens Dressed In Poppy-Seed Vinaigrette, Made Fresh Daily Chimichurri Sauce 38

**CHICKEN FRANCAISE** Springer Mountain Farms Moist Chicken, Herb Seasoned Egg Batter, White Wine Garlic Sauce, Roasted Georgia Broccoli, Signature Potato Cake 26

**\*CRAB CAKES** Two Maryland Blue Crab Cakes, Sweet corn Succotash Horseradish Sauce 33

**GF PORK RIBEYE** Prime pork marinated with gochujang-coconut spinach risotto- crispy sweet and sour cauliflower 25

**SHRIMP DIAVOLO** Gulf Shrimp, Penne Pasta, Spicy Tomato Cream & Lobster Butter Sauce 25

**GF \*NORTH ATLANTIC SALMON** North Atlantic Salmon, Basil Mash Potatoes, Ratatouille, Balsamic Glaze 31

**MEDITERRANEAN CHICKEN PASTA** Herb Roasted Springer Mountain Farms Chicken, Farfalle Pasta, Artichokes, Olives, Capers, Organic Tomatoes, Local Spinach, Toasted Garlic, Parmesan Cheese 24

**GF \*SEARED AHI TUNA STEAK** Seared Crispy Parmesan Polenta Cake, Marinated Cucumber & Tomato Salad, Preserved Lemon 29

\*These foods might be served raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.  
Parties of 6 or more 20% gratuity. Split Plate Fee \$6  
3.5% Charge will be added to all credit card payments.

# 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 18

**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 18  
*Grill Grouper & Select Corn Tortillas To Make This Dish Gluten-Free + (\$1.5)*

**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 18  
*Grill Shrimp & Select Corn Tortillas To Make This Dish Gluten-Free + (\$1.5)*

**STEAK TACOS** 3 Soft Shell Marinated Steak Tacos, Fresh Pico de Gallo, Queso Fresco, Chipotle Crema, Served w/ Made In House Frijoles Charros 20  
*Corn Tortillas Available Making this Dish GF + (\$1.5)*

# 12" NEAPOLITAN PIZZA

*Gluten Free 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

# DESSERT

**BREAD PUDDING** Made From Scratch w/ Crème Anglaise Sauce & Premium Ingredients, Served w/ Vanilla Ice Cream 9  
*CHANGES WEEKLY*

**FRIED CHOCOLATE CAKE** Flourless Chocolate Cake, Rolled in Graham Crackers, Deep Fried, Served w/ Vanilla Ice Cream, Caramel Sauce 10

**CLASSIC CRÈME BRÛLÉE** Rich, Sweet Custard Enveloped in a Bubbly Sugar Crust 10

**CHEESECAKE EMPANADA** Tortilla Filled w/ Made In House Cheesecake Batter, Deep Fried, Tossed in Cinnamon & Sugar, Served w/ Strawberry Compote 9

**SEASONAL INSPIRED DESSERT** 11



\*These foods might be served raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.  
Parties of 6 or more 20% gratuity. Split Plate Fee \$6  
3.5% Charge will be added to all credit card payments.