



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

GREEK CHICKEN BROCHETTES

Garlic Herb Marinated Chicken Skewers, Fresh Cucumber And Tomato Salad, Tsaziki Sauce, Feta Cheese 17

*TUNA TATAKI

Fresh Sushi Grade Seared Tuna, Raw Pink Center, Citrus Soy, Fresh Herbs, Red & Green Chilies, Crispy Wonton 17

CHICKEN BANH MI SPRING ROLLS

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

EGGPLANT INVOLTINI

Baked Eggplant Stuffed With Herb Bread Crumbs, Ricotta, Fresh Mozzarella, Served With Pomodoro Sauce And Grilled Artisan Bread 14

BANG BANG SHRIMP

Fried, Marinated Shrimp, Sweet Chili Sauce, Lemon Aioli 15

FIX WINGS

Crispy Chicken Wings, Fix Signature Wing Sauce, Carrot & Jicama Slaw 15.95
add side of hand-cut french fries + 6.95

SOUPS

MADE RIGHT ONION SOUP

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

SOUP OF THE MOMENT

Prepared Daily Using Local & Freshest Ingredients C / MKT B / MKT

LOCAL GREENS

+ \$11 (*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

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 10

MARINATED BEETS

Roasted & Pickled In House Baby Beets, Artichoke & Red Pepper Polenta Cake, Finished w/ Pistachios, Balsamic Dressing, Blue Cheese Fondue 14

MAIN PLATES

*STEAK FRITES Grilled Premium 12OZ

Marinated Steak, Hand-Cut French Fries, Local Greens Dressed In Poppy-Seed Vinaigrette, Made Fresh Daily Chimichurri Sauce 29

MEDITERRANEAN CHICKEN PASTA

Herb Roasted Springer Mountain Farms Chicken, Farfalle Pasta, Artichokes, Olives, Capers, Organic Tomatoes, Local Spinach, Toasted Garlic, Parmesan Cheese 21

CHICKEN FRANCAISE

Springer Mountain Farms Moist Chicken, Herb Seasoned Egg Batter, White Wine Garlic Sauce, Roasted Georgia Broccoli, Signature Potato Cake 22

*POPPY-SEED CRUSTED SALMON

North Atlantic Salmon, Sweet and Sour German Potato Salad With Bacon Chili Vinaigrette, Organic Asparagus, Roasted Heirloom Tomato 24

*PAN ROASTED GROUPER

Grouper, Yucca Pancake, Mango and Local Tomato Salsa, Jalapeño Cream 26

SHRIMP DIAVOLO

Gulf Shrimp, Penne Pasta, Spicy Tomato Cream & Lobster Butter Sauce 22

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

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

GET CRACKIN'

White Pizza, Capocollo, Brussel Sprouts, Pistachio Pesto, Fresh Mozzarella, Fresh Basil 24

MARGHERITA

San Marzano Tomato Sauce, Fresh Mozzarella, Basil 18

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

DESSERTS

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

BREAD PUDDING

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

CHOCOLATE CRÈME BRÛLÉE

Made In House Custard, Folded In Melted Chocolate, BRÛLÉE Crust 11

CHEESECAKE EMPANADA

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

SEASONAL INSPIRED DESSERT

Changes Often 11