



L ON NORTH Dinner Menu

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

STARTERS

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 15.95

BANG BANG SHRIMP Fried, Marinated Shrimp, Sweet Chili Sauce, Lemon Aioli 13.95

FIX WINGS ^{GF} Crispy Chicken Wings, Fix Signature Wing Sauce, Carrot & Jicama Slaw 12.95
add side of hand-cut french fries + 4.95

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 9.95

MARINATED BEETS Roasted & Pickled In House Baby Beets, Artichoke & Red Pepper Polenta Cake, Finished w/ Pistachios, Balsamic Dressing, Blue Cheese Fondue 13.95

LOCAL GREENS

+ \$8.5 (Chicken) + \$11 (Salmon)
+ \$16 (Steak) + \$9 (Gulf Shrimp)

LOCAL SALAD Local Artisan Greens, Farm Egg, Cheddar Cheese, Tomato, Bacon, House Made Croutons, Signature Poppy-Seed Vinaigrette 10

^{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

SOUTHERN CAESAR Romaine Hearts, Parmesan Frico, Cornbread Croutons, Parmesan Cheese, Smoked Poblano Caesar Dressing 9.5

SOUP

MADE RIGHT ONION SOUP Caramelized Onions, Beef Stock, Cream, Gruyere, Garnished w/ Chive Oil and Crostini C / 4.95 B / 7.95

SOUP OF THE MOMENT Prepared Daily Using Local & Fresh Ingredients Available C / 4.95 B / 7.95

MAIN PLATES

^{GF} ***STEAK FRITES** Grilled Premium Marinated Steak, Hand-Cut French Fries, Local Greens Dressed In Poppy-Seed Vinaigrette, Made Fresh Daily Chimichurri Sauce 29

***CRAB CAKES** Two Maryland Blue Crab Cakes, Farro w/ Bacon & Caramelized Onions, Garlic Spinach, Horseradish Sauce 26

^{GF} **PORK RIBEYE** Ratatouille, Goat Cheese & Herb Mash Potatoes, Pork Jus 23

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

***PAN ROASTED N.C. TROUT** Braised, Pickled, Red Cabbage w/ Bacon, Patatas Bravas, Honey Mustard Aioli 24

^{GF} ***GRILLED NORTH ATLANTIC SALMON** Horseradish Risotto, Crispy Fresh Fennel & Carrot Salad, Citrus Vinaigrette, Sweet Chili 24

^{GF} ***AHI TUNA** Seared Ahi Tuna Served Rare, Crispy Parmesan Polenta Cake, Marinated Cucumber & Tomato Salad, Preserved Lemon 25

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

*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

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 17.95

***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 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 16.95
Corn Tortillas Available Making this Dish GF + (\$1.5)

FRIED GROUPE TACOS 3 Soft Shell Cajun Marinated Grouper Tacos, Fresh Pico de Gallo, Queso Fresco, Jalapeno Remoulade, Served w/ Made In House Frijoles Charros 15.95
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 15.95
Grill Shrimp & Select Corn Tortillas To Make This Dish Gluten-Free + (\$1.5)



12" NEAPOLITAN PIZZA

Gluten Free Crust + (\$3)

HOT FIX San Marzano Tomato Sauce, Mozzarella, Fennel Sausage, Fresh Jalapeños, Gorgonzola, Red Onions, Capers 18

FUGEDDABOUDIT San Marzano Tomato Sauce, Fresh Mozzarella, Pepperoni, Crispy Bacon, Ricotta, Fresh Basil 18

TARTUFO White Pizza, Truffle Oil, Roasted Mushrooms, Fresh Mozzarella, Ricotta, Fresh Greens, Basil 18

MARGHERITA San Marzano Tomato Sauce, Fresh Mozzarella, Basil 17

DESSERT

BREAD PUDDING 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 9

CLASSIC CRÈME BRÛLÉE Rich, Sweet Custard Enveloped in a Bubbly Sugar Crust 8

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