



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

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

SOUPS

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

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

SOUTHERN CAESAR

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

SWEET THANG SALAD ^{GF}

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

MARINATED BEETS

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

MAIN PLATES

^{GF} *GRILLED ATLANTIC SALMON ^{Horseradish}

Risotto, Crispy Fresh Fennel & Carrot Salad, Citrus Vinaigrette, Sweet Chili 19.5

SHRIMP DIAVOLO ^{Gulf Shrimp, Penne Pasta, Spicy}

Tomato Cream & Lobster Butter Sauce 19.5

CHICKEN FRANCAISE ^{Springer Mountain Farms}

Moist Chicken, Herb Seasoned Egg Batter, White Wine Garlic Sauce, Roasted Georgia Broccoli, Signature Potato Cake 19.5

*STEAK FRITES ^{Grilled Premium Marinatd Steak,}

Hand-Cut French Fries, Local Greens Dressed In Poppy-Seed Viniagrette, Made Fresh Daily Chimichurri Sauce 25

HANDHELDS

*RKO BURGER

11 OZ. Certified Angus Beef, American Cheese, Signature Tomato Jam, Crispy Onions, Brioche Bun, Served w/ Hand-Cut French Fries 16.5

*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 17.95

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 15.95

THE BLUE

11 oz. Angus Beef, Blue Cheese, Caramelized Onions, Soy Truffle Vinaigrette, Red Wine Sauce, Brioche Bun, Served w/ Hand-Cut French Fries 15.95

SALMON SANDWICH

Grilled Atlantic Salmon, Caper Remoulade, Red Onions, Local Greens, Tomato, Buttered Brioche Bun, Served w/ Hand-Cut French Fries 16.95

"HOT" FRIED CHICKEN SANDWICH

Hot Sauce, Dill Pickles, Made In House Ranch, Local Greens, Served w/ Hand-Cut French Fries 16.5

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 GROUPEL 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 Pizza 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 17

MARGHERITA

San Marzano Tomato Sauce, Fresh Mozzarella, Basil 16

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 9

CLASSIC CRÈME BRÛLÉE

Rich, Sweet Custard Enveloped in a Bubbly Sugar Crust 8

CHEESECAKE EMPANADA

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