

Tid Bits

<i>Jalapeno Cornbread Bites</i>	4.95
House-made jalapeno cornbread served with honey butter	
<i>Collard Green Wontons</i>	6.95
House-made collard greens, cream cheese, parmesan cheese all tied together, fried and finished with a honey Sriracha glaze	
<i>Farle Street Nachos</i>	8.95
Corn tortilla chips smothered in queso and shredded cheeses topped with black beans, pulled pork, sautéed red onions, peppers, and house-made BBQ sauce sided with pico de gallo and sour cream	
<i>Pimento Cheese Fritters</i>	6.95
Blend of cream cheese, Split Creek Farms goat cheese, and cheddar rolled in Panko bread crumbs for a perfect golden brown finish, drizzled with honey	
<i>Fried Green Tomato Tower</i>	9.95
Golden fried green tomatoes stacked in layers with roasted red tomatoes, Split Creek Farms goat cheese spread and topped with house-made tomato basil coulis	
<i>Fried Pickles</i>	6.95
Golden fried pickle spears served with a blue cheese dill dipping sauce	
<i>Deviled Eggs 3 Ways</i>	5.95
A rotating variation of chef's choice blends sure to please all palates	

Greenery

<i>House Salad</i>	3.95
Mixed greens, carrots, tomatoes, bacon, and mixed cheese	
<i>Caesar Salad</i>	3.95
Crisp chopped romaine, garlic butter croutons, and fresh parmesan cheese tossed in our house-made Caesar dressing	
<i>Brussel Sprouts Salad</i>	11.95
Mixed field greens, roasted brussel sprouts tossed in our honey mustard vinaigrette, finished with boneless fried chicken, parmesan cheese and crumbled bacon	
<i>Spinach Salad</i>	9.95
Spinach, golden raisins, cashews and bacon tossed in our apple cider vinaigrette and finished off with Granny Smith apples and Split Creek Farms goat cheese (add chicken \$4 or shrimp \$6)	
<i>Black and Blue*</i>	11.95
Mixed field greens, tomatoes, red onions and candied pecans tossed in a blue cheese balsamic vinaigrette topped with blue cheese crumbles, onion straws and filet mignon tips	
<i>Strawberries 'N' Cream</i>	10.95
Mixed field greens, red onions, fresh cut strawberries and Split Creek Farms goat cheese drizzled with our honey mustard vinaigrette and topped with chopped fried chicken	

Lunch Combo

Quick and easy! Your choice of a bowl of soup paired with a salad	
<i>Soup and House or Caesar Salad</i>	7.95
<i>Soup and 1/2 Specialty Salad</i>	11.95

SOUPS- “With a shirt like that, you get a free bowl of soup.....Hey.. But it looks good on you...” R.D.

“On the Green” Tomato 5.95

Green tomatoes, bacon, garlic, and cheddar cheese in a creamy blend

Par Five Veggie 5.95

Spinach, kale, potatoes, mushrooms and carrots in a light seasoned broth

Between the Grains

(Comes with choice of one side item except Pittsburger)

Pulled Pork Sandwich 8.95

Hickory smoked Boston butt slow cooked and piled high on a toasted bun topped with red cabbage slaw and house-made BBQ Sauce on a brioche roll

Grilled Chicken Melt 9.95

Olive oil, garlic and thyme marinated chicken breast topped with bacon, fontina cheese, honey mustard and Granny Smith apples on a grilled ciabatta bun

Farle Street Burger * 9.95

½ pound burger topped with bacon, fontina cheese, onion straws, lettuce, tomato and mayo on a brioche roll

Meatloaf Sandwich 9.95

Our award winning house-made meatloaf topped with pepper jack cheese and our house-made tomato basil sauce served on a grilled multigrain ciabatta bun

Blackened Mahi Sandwich 9.95

Grilled blackened Mahi-mahi with mixed field greens, cilantro, tomato and our house-made cilantro/lime aioli on a ciabatta bun

Pittsburger * 10.95

Filet mignon tips, sautéed mushrooms and onions with fontina cheese, house-made slaw and fresh cut fries piled high on a hoagie bun

Chicken Salad Croissant 8.95

House-made chunky chicken salad with toasted pecans and red grapes, topped with pickled onions and mixed greens on a toasted croissant

Caprese Melt 8.95

Olive oil, fresh sliced roma tomatoes, fresh basil, balsamic glaze and fresh slice mozzarella cheese melted to perfection on Texas toast

Fried Green Figgy Piggy 9.95

Fried green tomatoes, fig jam, Walker Century Farms pork belly, mixed field greens and our house made Split Creek Farms goat cheese pimento spread on a ciabatta roll

Chow Downs

- Blackened Mahi Shrimp and Grits*** 10.95
House-made three cheese grits topped with a Cajun shrimp remoulade, blackened Mahi-Mahi, fresh tomatoes and scallions
- Chicken Fried Chicken*** 9.95
Golden fried boneless chicken breast over Split Creek Farms goat cheese mashed red potatoes and gravy, served with southern style green beans
- Chicken 'N' Waffles*** 9.95
Belgium waffles with golden fried chicken finished with maple syrup and fresh strawberries
- Meatloaf*** 9.95
Our award winning meatloaf topped with a house-made tomato basil sauce and Split Creek Farms goat cheese crumbles with your choice of one side
- Chicken Pot Pie*** 9.95
Pulled roasted chicken in a creamy blend of mixed vegetables, served with one side of your choice

Sides

- Three Cheese Grits
Fresh Cut Fries
Goat Cheese Mashed Potatoes
Southern Style Green Beans
Homemade Mac & Cheese
Fried Okra (AKA Southern Popcorn)
Slow Cooked Collard Greens
2.99
- Goat Cheese Mashed Potato Fritters 3.50

“Knee High to a Grasshopper”

Served with one side item
\$4.75

- Kid's Grilled Cheese**
Kid's Chicken Tenders
Kid's Burger
Kid's Fried Shrimp

****Consumer Advisory*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.