

APPETIZERS

MOONSHINE MUSSELS | 11

PEI Mussels steamed in White Lightening, Parmesan Cheese, Fresh Tomatoes and Garlic Butter

SHRIMP AND CRAB FRITTERS | 12

Roasted Onion + Garlic Syrup

BARBECUE CHICKEN SPRING ROLLS | 8

Peach Jalapeno Duck Sauce

SWEET TEA MARINATED BABY BACK RIBS | 12

BLACK-EYED PEA SALSA | 7

House-made Corn Tortilla Chips

FLASH FRIED CHICKEN WINGS | 8

Coconut Gravy, Jasmine Rice

SANDWICHES

BRASSTOWN MEATLOAF BURGER | 12

Lettuce, Aged Cheddar, Tomatoes, Pickles, House Fries

FRIED GREEN TOMATO | 11

Roasted Red Pepper Aioli, Goat Cheese, Sprouts, Lettuce, House Fries

SALADS

TWISTED HOUSE SALAD | 6

Mixed Greens, Yellow Tomatoes, Sprouts, Choice of Dressing

TWISTED SOUL SALAD | 11

Mixed Greens, Yellow Tomatoes, Green Beans, Sprouts, Pecan Crusted Goat Cheese, Cornbread Croutons and Cranberry Peppercorn Vinaigrette
Add Grilled Shrimp or House Smoked Salmon | 8
Grilled Chicken Breast | 5

ROASTED BEET SALAD | 11

Fried Marinated Artichokes, Tomato, Feta Cheese Crumbles Baby Greens, Lemon Herb Dressing

DESSERTS

IVY'S HEAVENLY PEACH COBBLER | 6

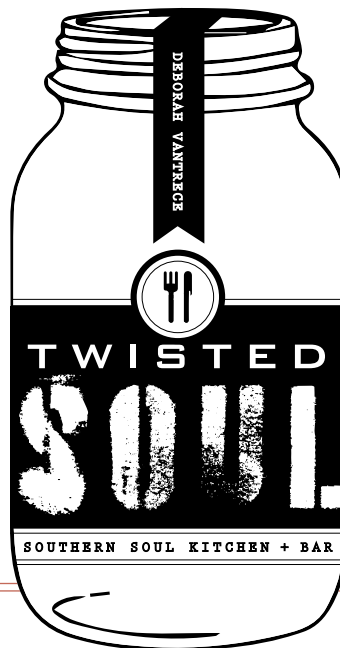
ELLINGTON SWEETS' PETITE RED VELVET

BUNDT CAKE | 7

CHEF DEBORAH'S BREAD PUDDING

WITH CARAMEL SAUCE | 9

GREENWOOD LOCAL ICE CREAM | 3



plates

PAN ROASTED FREE RANGE CHICKEN | 16 Braised Root Vegetables in Pan Liquor

SOUTHERN MARINATED FRIED CHICKEN | 18 Free Range Chicken, Three Cheese Orecchiette Pasta, Collard Green Roll, Sweet Potato Apple Chutney

FRIED GREEN TOMATOES | 15 Buttermilk Gravy, Hoppin John Rice, Fried Okra Garnish

GRILLED JERK DUCK | 23 Creamy Coconut Rice + Peas, Roasted Curry Cauliflower

CORN CRUSTED CATFISH FILLETS | 17 Tomato, Scallion + Bacon Grits, North Georgia Apple Coleslaw

CHEF'S VEGETABLE PLATE SELECTION | 15

PAN SEARED SNAPPER | 18 Creole Crawfish Butter, Roasted Garlic Quinoa, Seasonal Vegetables

COUNTRY FRIED BEEF TENDERLOIN | 24 Bordelaise Gravy, Truffle Oil, Smashed Red Bliss Potatoes, Snap Beans

PORT WINE BRAISED BEEF SHORT RIBS | 23 Boursin Mashed Potatoes, Seasonal Vegetables

SEAFOOD MAC~N ~CHEESE | 27 Lobster, Shrimp, Crawfish Tails

COCOA CRUSTED RACK OF LAMB | 27 Cherry Balsamic Glaze, Sweet Potato Pone Duck Fat Roasted Brussel Sprouts

consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

BEER

DRAFT

- SECOND SELF THAI WHEAT | 6
- SWEETWATER 420 | 5
- ORPHEUS SYKOPHANTES FIG SOUR | 7
- WILD HEAVEN ODE TO MERCY | 6
- RED BRICK HOPLANTA | 6

BEVERAGES

- SPARKLING OR STILL WATER | 5
- REGATTA GINGER BEER | 3
- COCA-COLA PRODUCTS | 2
- GINGER ALE | 2
- LEMONADE | 2
- SWEET + UNSWEET TEA | 2
- HOT TEA | 2
- COFFEE | 2

BOTTLE

- CORONA EXTRA/LIGHT | 5
- TEGATE | 3
- GENESEE | 3
- SESSIONS LAGER/BLACK LAGER | 3
- STAR HILL SNOW BLIND DOPPELBACK LAGER | 6
- 2 HEARTED ALE | 6
- 3 TAVERNS LE PECHE MODE SAISON
750ML | 20
- 3 TAVERNS SINGLE INTENT | 6
- GULPENER DORT | 6
- BOULEVARD TANK 7 FARMHOUSE ALE | 7
- WILD HEAVEN INVOCATION BELGIAN STYLE | 8
- VICTORY GOLDEN MONKEY BELGIAN TRIPEL | 9

ASK YOUR SERVER
ABOUT OUR SEASONALS

WINE

WHITE

PINOT GRIGIO

- '13 AVIA *Slovenia* | 7/28
- '12 CAPOSALDO *Italy* | 42

SAUVIGNON BLANC

- '12 AVIA *Slovenia* | 7/28
- '13 FLINT AND STEEL *Napa Valley* | 8/32
- '13 ESTIMULO *Mendoza, Arg* | 9/36

CHARDONNAY

- '13 AVIA *Slovenia* | 7/28
- '12 PIERRE QUI ROULE *South France* | 8/32
- '12 WILD MEADOWS *Washington* | 9/36
- '12 STAGS LEAP *Napa Valley* | 65

ANTICA *Napa Valley* | 75

OTHER VARIETALS

- '13 BELLE AMBIANCE RIESLING
Central Coast, CA | 7/28
- '12 FLAGSTONE WHITE BLEND *So. Africa* | 7/28
- '13 RAINAT ALBARINO *Spain* | 9/36
- '13 INFINITO ROSE *Italy* | 8/32

RED

PINOT NOIR

- '12 AVIA *Napa Valley* | 7/28
- '12 SOUL SISTER *San Francisco* | 8/32
- '13 WOODWORK *Sonoma* | 9/36

CABERNET SAUVIGNON

- '12 HIDDEN CRUSH
Central Coast, CA | 7/28
- '12 EXCELSIOR *So. Africa* | 8/32
- '12 BREAKSHOW *Lodi, CA* | 50
- '10 STAGS LEAP *Napa Valley* | 75
- '10 ANTICA *Napa Valley* | 110

OTHER VARIETALS

- '12 AVIA CABERNET/MERLOT
Slovenia | 7/28
- '09 CARINENA GRANACHA *Spain* | 8/32
- '12 GASCON MALBEC *Mendoza, Arg* | 8/32

vintages are subject to change



SIGNATURE COCKTAILS

TWISTED SOUL MARTINI | 9

Peach infused Moonshine, Jack Daniels, lemon twist

GEORGIA SUNRISE | 8

Peach infused Moonshine, orange liqueur, fresh lime juice

WHITE WHISKEY COBBLER | 8

American Born White Lightning, pineapple juice,
splash of fresh lime juice

SWEET POT PIE MARTINI | 10

Covington sweet potato vodka, spoon of sweet potato pie goodness

MOUNTAIN RITA | 8

American Born White Lightning with a splash of Tequila

THE BUTTER PECAN SHOOTER | 6

Curvy Girl Southern Praline Vodka shaken with
DeKuyper Butterscotch

THE KB | 10

Bulleit Rye, Grand Marnier, raspberry liqueur

THE SWEET TEA | 7

American Born Sweet Tea Shine, lemon

TWISTED COLADA | 9

Gosling Black Rum, cream of coconut, pineapple juice, hint of heat

SOUTHERN SMOKE | 10

Luxardo, Pimm's, Milagro Tequila

BOURBON CANAL | 10

Bulleit Bourbon, Ancho Reyes, orange liqueur

MR. ALBERT | 10

Ole Grand Dad Bourbon, William Lawson's spiced whiskey,
lemon topped with ginger beer