

DINNER {SEASON} SPRING/SUMMER

STARTERS

PIMENTO CHEESE FRIES	7
house-made pimento cheese melted over our fries	
SUN-DRIED TOMATO BASIL HUMMUS	8
blended tahini, spices, chopped basil and sun-dried tomatoes; served with vegetables and crispy flatbread	
SPICY NACHOS	10
melted cheddar and queso cheese, black beans, and pickled jalapeños. Add chicken for 2 or steak* for 5; served with pico	
GOAT CHEESE BRUSCHETTA	9
diced tomatoes, onion, and basil on toasted baguette slices topped with goat cheese and a balsamic reduction	
BONELESS WINGS	10
eight of our boneless wings tossed in your choice of sauce; plain, buffalo, BBQ, or spicy Asian	
CHICKEN SLIDERS	10
three chicken sliders with a pickle; served on brioche slider rolls from H&F. Add a side for 2 and make it a meal	
CRAB AND SHRIMP DIP	11
blend of crab and shrimp, cheeses, and cajun spices; served with tortilla chips	
LOCAL CHEESE AND HONEY PLATE	15
option of one, two, or three chef's choice cheeses	

SALADS

CAESAR SALAD	7
fresh romaine lettuce, grated Parmesan cheese, and Caesar dressing	
MIXED GREENS SALAD	9
mixed greens with shredded carrots, sliced cucumber, cherry tomatoes, and your choice of dressing	
SPICY ASIAN SHRIMP SALAD	14
six Asian inspired shrimp atop a bed of mixed greens with sesame seeds and a toasted sesame dressing	
SPINACH AND STRAWBERRY SALAD	9
fresh spinach, sliced strawberries, pecans, red onion, and blue cheese crumbles; dressed with a citrus poppy vinaigrette	
ADDITIONS	
Chicken 6	
Shrimp 7	
Steak* 8	



SEASONAL FAVORITES

Our curated collection features dishes you will not want to miss. Each recipe incorporates local ingredients bursting with flavor and available during peak harvests.

CHARCUTERIE PLATE

chef's choice of cured meats with olives and crostini 16

CHEESE AND CHARCUTERIE

chef's choice of two meats and two cheeses. Served with pecans, honey, olives, and crostini 16

PAD THAI

stir fried rice noodles with vegetables, crushed peanuts, and lime. 11
Add chicken for 5 or shrimp for 7

CHICKEN SCARPARELLO

boneless chicken thighs cooked in a spicy cherry pepper sauce with bacon and sausage. Served with mixed vegetables and orzo pasta 14

HANDHELDS

VEGGIE WRAP	9
hummus, roasted red peppers, lettuce, tomato, cucumber, and feta cheese wrapped in a tortilla, served with fries, chips, or fruit	
CHICKEN SALAD SANDWICH	11
made with pecans, sliced grapes, and a lemon-Dijon aioli on an H&F croissant, served with fries, chips, or fruit	
MADISON TACOS	12
your choice of chicken or beef short ribs, served as a classic taco with onions and cilantro, served with tortilla chips	
YARDBIRD PIMENTO CHEESE SANDWICH	13
Springer Mountain Farms chicken breast, bacon, lettuce, tomato and pimento cheese on and H&F brioche roll	
BISTRO BURGER*	14
an 8 oz. Black Angus burger* with your choice of cheese and bacon on an H&F brioche roll, served with fries	
COLLARD MELT	10
Swiss cheese, collard greens and a house-made Russian dressing on southern sandwich bread, served with fries, chips, or fruit	

ENTRÉES

SURF AND TURF*	22
an 8 oz. sirloin steak*, topped with crab meat and 4 shrimp. Served with mixed vegetables and roasted red potatoes	
PIMENTO MAC AND CHEESE	11
elbow mac and cheese with our house-made pimento mac and cheese, bacon, and green onions. Add Springer Mountain chicken for 5	
MOROCCAN SALMON	16
seared salmon topped with a Moroccan tomato sauce; served with asparagus and your choice of side	
GARLIC HERB PORK CHOP*	18
our pork chop rubbed with garlic, thyme, oregano, and black pepper, served with a house-made succotash and a cherry mustard sauce	
8 OZ. SIRLOIN*	18
an 8 oz. sirloin steak, cooked to your liking, served with roasted potatoes and mixed vegetables	
GOCHUJANG HONEY GLAZED TROUT	16
side of trout cooked in a spicy gochujang sauce, served with bok choy and broccoli	



LOCAL PARTNERS

Located within 90 miles of our restaurant, these partners provide us with ingredients that are fresh, locally sourced and authentic to our neighborhood.

SPRINGER MOUNTAIN

located in the Blue Ridge Mountains, Springer Mountain Farms raises their chickens on an all vegetarian diet

JITTERY JOE'S COFFEE

started in Athens in 1994 near the famous 40 Watt club. Their roasting house is now located on Barber St., 2 miles from the hotel

SAVANNAH BEE CO.

started from one man's love for beekeeping and honey. Once their honey made it to store shelves it became an instant hit

HIGH ROAD

these guys are all about making ice cream for foodies. They pasteurize their own dairy and source most ingredients locally

COCKTAILS

CUCUMBER POM COOLER	9
Old Fourth Vodka, pomegranate syrup, Cointreau, cucumber, topped with club soda	
CRAN GIN FIZZ	10
Farmer's Organic Gin, orange juice, cranberry juice, topped with ginger ale	
CHIMAYO	10
Corralejo Silver Tequila, apple cider, lemon, cassis	
MANDARIN MULE	11
Hanger 1 Mandarin Blossom Vodka, lime, topped with Crabbie's Ginger Beer	
SISTER GOLDEN HAIR	9
Dartigalongue Armagnac, Cointreau, and orange bitters, garnished with an orange petal	
SOUTHERN SOUL	11
Fiddler Bourbon, St. George Spiced Pear Liqueur, cinnamon infused simple syrup, lemon	
ROSÉ 75	10
Ethereal Gin, lemon, simple syrup, Rosé	
GARDEN MINT GIMLET	9
Farmer's Organic Gin, fresh lime juice, fresh mint, and a mint simple syrup	
PEACH MANHATTAN	10
house infused peach bourbon, Dolin Sweet Vermouth, orange bitters	

DESSERTS

HIGH ROAD CRAFT ICE CREAM	6
ask your server to find out all of the amazing flavors we have on hand	
BOURBON PECAN PIE	8
one slice of sweet pie with a hint of bourbon	
CHEESECAKE	7
one slice of plain cheesecake with a graham cracker crust	
KEY LIME PIE	7
one slice of tart key lime pie	

BEVERAGES

Jittery Joe's Coffee	2
Coca-Cola	2
Diet Coke	2
Ginger Ale	2
Sprite	2
Journey Juice	6
Sweet Tea	2



SEASONAL FAVORITES

Enjoy one of our curated drinks with your meal. Each selection incorporates seasonal ingredients bursting with flavor and available during peak harvests.

THE FELINA

Corralejo Reposado Tequila, fresh squeezed orange juice, Cointreau, and a jalapeño simple syrup. Tajin rim 11

RASPBERRY ICE

Old Fourth Vodka, St. George Raspberry Liqueur, fresh lemon juice, topped with club soda 12

RICHLAND PUNCH

Richland Rum, pineapple juice, fresh lemon and orange juices, bitters, grenadine floater 10



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TERRAPIN BEER CO.

our largest brewery. These guys have been brewing beer here in Athens since 2002. Now their beers can be found all over the US

CREATURE COMFORTS

located in the old Snow Tire Co. building, just six blocks from where you are sitting. Get some while you are in town!

SOUTHERN BREWING CO.

at Southern they cultivate their own strains of yeast from plants on the property of the brewery

NOBLE WINE CELLARS

this family run winery located in Clayton, GA has worked diligently to find the best varietals to grow in North Georgia

BEERS

Bud Light	4
Budweiser	4
Coors Light	4
Michelob Ultra	4
Miller Lite	4
Bell's Two Hearted	5
Blue Moon	5
Corona	5
Corona Light	5
Heineken	5
Creature Comforts	5
SweetWater 420	5
Terrapin	5
Pontoon	5
Dogfish Head 60 Minute IPA	5
Guinness	5
Palm Lager	5
Stella Artois	5
Peroni Nastro Azzurro	5
Dale's Pale Ale	5
Modelo	5
Crispin Cider	5

SPARKLING WINES

Casal Garcia, Vinho Verde	6
Gran Castillo Rocio, Cava, Brut	7
La Marca Prosecco	8
Valdivieso, Brut, Rosé	9

WHITE WINES

Canyon Oaks Chardonnay	5
Cielo Pinot Grigio	6
Contempo Riesling	7
Dr. L Riesling	8
Joel Gott Sauvignon Blanc	8
Sisters Forever Chardonnay	8
Jezebel Blanc White Blend	11
Noble Wine Cellars Traminette	11
Laguna Ranch Chardonnay	12
Sonoma Cutrer Chardonnay	13

RED WINES

Canyon Oaks Cabernet Sauvignon	5
Ca' Momi Rosso, Red Blend	6
Emiliana Natura Pinot Noir	7
Four Bears Cabernet Sauvignon	9
Ontañon Crianza Tempranillo	9
Tortoise Creek Merlot	9
Willamette Valley Pinot Noir	10
La Flor Malbec	10
Z. Alexander Brown Red Blend	10

MON - FRI: - DINNER 5:00 PM - | BAR 4:00 PM - SAT - SUN: - DINNER 5:00 PM - | BAR 4:00 PM -

*COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.