



LOCAL ON NORTH

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 21

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 11

FIX WINGS Crispy Chicken Wings, Fix Signature Wing Sauce, Carrot & Jicama Slaw 15.95
add side of hand-cut french fries + 5.95

CHICKEN BANH MI SPRING ROLLS Springer Mountain Farms Chicken Breast, Pickled Carrots, Jicama, Sweet Chili, Jalapeño Ranch, Micro Herbs 16.95

BANG BANG SHRIMP Fried, Marinated Shrimp, Sweet Chili Sauce, Lemon Aioli 15

***SALMON FRITTER** Crispy Premium Smoked Salmon Fritter, Marinated Cucumber, Pickled Red Onion- Green Goddess 18

MARINATED BEETS Roasted & Pickled In House Baby Beets, Artichoke & Red Pepper Polenta Cake, Finished w/ Pistachios, Balsamic Dressing, Blue Cheese Fondue 16

BAKED ORGANIC VEAL MEATBALLS Wild Mushroom Marsala Sauce, Goat Cheese, Grilled Baguette 16

LOCAL GREENS

**+ \$10 (Chicken) + \$14 (Salmon*)
+ \$19 (Steak*) + \$12(Gulf Shrimp*)**

LOCAL SALAD Local Artisan Greens, Farm Egg, Cheddar Cheese, Tomato, Bacon, House Made Croutons, Signature Poppy-Seed Vinaigrette 11

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 11.50

SOUTHERN CAESAR Romaine Hearts, Parmesan Frico, Cornbread Croutons, Parmesan Cheese, Smoked Poblano Caesar Dressing 10

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

SOUP

MADE RIGHT ONION SOUP Caramelized Onions, Beef Stock, Cream, Gruyere, Garnished w/ Chive Oil and Crostini C / 5.50 B / 9

SOUP OF THE MOMENT Prepared Daily Using Local & Freshest Ingredients C / MKT B / MKT

MAIN PLATES

GF *STEAK FRITES Grilled Premium 12 oz. Marinated Steak, Hand-Cut French Fries, Local Greens Dressed In Poppy-Seed Vinaigrette, Made Fresh Daily Chimichurri Sauce 38

CHICKEN FRANCAISE Springer Mountain Farms Moist Chicken, Herb Seasoned Egg Batter, White Wine Garlic Sauce, Roasted Georgia Broccoli, Signature Potato Cake 26

***CRAB CAKES** Two Maryland Blue Crab Cakes, Sweet corn Succotash Horseradish Sauce 33

GF PORK RIBEYE Prime pork marinated with gochujang-coconut spinach risotto- crispy sweet and sour cauliflower 25

SHRIMP DIAVOLO Gulf Shrimp, Penne Pasta, Spicy Tomato Cream & Lobster Butter Sauce 25

GF *NORTH ATLANTIC SALMON North Atlantic Salmon, Basil Mash Potatoes, Ratatouille, Balsamic Glaze 31

MEDITERRANEAN CHICKEN PASTA Herb Roasted Springer Mountain Farms Chicken, Farfalle Pasta, Artichokes, Olives, Capers, Organic Tomatoes, Local Spinach, Toasted Garlic, Parmesan Cheese 24

GF *SEARED AHI TUNA STEAK Seared Crispy Parmesan Polenta Cake, Marinated Cucumber & Tomato Salad, Preserved Lemon 29

*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 21

***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 18

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 18

*Grill Grouper & Select Corn Tortillas To Make This Dish
Gluten-Free + (\$1.5)*

SHRIMP TACOS 3 Soft Shell Crispy Shrimp Tacos, Queso Fresco, Jicama & Carrot Slaw, Sweet Chili Sauce, Chipotle Crema, Served w/ Made In House Frijoles Charros 17

*Grill Shrimp & Select Corn Tortillas To Make This Dish
Gluten-Free + (\$1.5)*

STEAK TACOS 3 Soft Shell Marinated Steak Tacos, Fresh Pico de Gallo, Queso Fresco, Chipotle Crema, Served w/ Made In House Frijoles Charros 19

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

12" NEAPOLITAN PIZZA

Gluten Free Crust + (\$5.5)

HOT FIX San Marzano Tomato Sauce, Mozzarella, Fennel Sausage, Fresh Jalapeños, Gorgonzola, Red Onions, Capers 21

FUGEDDABOUDIT San Marzano Tomato Sauce, Fresh Mozzarella, Pepperoni, Crispy Bacon, Ricotta, Fresh Basil 22

TARTUFO White Pizza, Truffle Oil, Roasted Mushrooms, Fresh Mozzarella, Ricotta, Fresh Greens, Basil 20

MARGHERITA San Marzano Tomato Sauce, Fresh Mozzarella, Basil 18

DESSERT

BREAD PUDDING Made From Scratch w/ 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 10

CLASSIC CRÈME BRÛLÉE Rich, Sweet Custard Enveloped in a Bubbly Sugar Crust 10

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

SEASONAL INSPIRED DESSERT 11



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