



LOCAL // SUSTAINABLE // FROM SCRATCH

LOCAL ON NORTH

LUNCH MENU

STARTERS

L.O.N. CHARCUTERIE Local & Imported
Artisan Meats, Cheeses, & Chef's Artisan
Accompaniments 25

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 10

***P.E.I. MUSSELS** Shallots, Garlic & White Wine
Sauce, Touch of Heavy Cream, Served w/ Grilled
Baguette, Rouille, & Herb Oil 18.95

CHICKEN BANH MI SPRING

ROLLS Springer Mountain Farms Chicken Breast,
Pickled Carrots, Jicama, Sweet Chili, Jalapeño Ranch,
Micro Herbs 15.95

BANG BANG SHRIMP Fried, Marinated
Shrimp, Sweet Chili Sauce,
Lemon Aioli 14.50

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

***TUNA TATAKI** Fresh Sushi Grade Seared Tuna,
Raw Pink Center, Citrus Soy, Fresh Herbs, Red & Green
Chilies, Crispy Wonton 17

EGGPLANT INVOLTINI Baked Eggplant
Stuffed With Herb Bread Crumbs, Ricotta, Fresh
Mozzarella, Served With Pomodoro Sauce And Grilled
Artisan Bread 15

GREEK CHICKEN

BROCHETTES Garlic Herb Marinated Chicken
Skewers, Fresh Cucumber And Tomato Salad, Tzatziki
Sauce, Feta Cheese 17

SOUPS

MADE RIGHT ONION SOUP

Caramelized Onions, Beef Stock, Cream, Gruyere,
Garnished w/ Chive Oil and Crostini C / 5.25
B / 8.25

SOUP OF THE MOMENT

Prepared Daily Using Local & Freshest Ingredients
C / MKT B / MKT

LOCAL GREENS

+ \$11 (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

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 12

SOUTHERN CAESAR

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

MARINATED BEETS

Roasted & Pickled In House Baby Beets, Artichoke & Red
Pepper Polenta Cake, Finished w/ Pistachios, Balsamic
Dressing, Blue Cheese Fondue 14

MAIN PLATES

***STEAK FRITES** 🌿 Grilled Premium 12OZ
Marinated Steak, Hand-Cut French Fries, Local Greens
Dressed In Poppy-Seed Vinaigrette, Made Fresh Daily
Chimichurri Sauce 29

MEDITERRANEAN CHICKEN PASTA

 Herb

Roasted Springer Mountain Farms Chicken, Farfalle Pasta,
Artichokes, Olives, Capers, Organic Tomatoes, Local Spinach,
Toasted Garlic, Parmesan Cheese 20

*POPPY-SEED CRUSTED SALMON

 North

Atlantic Salmon, Sweet and Sour German Potato Salad With
Bacon Chili Vinaigrette, Organic Asparagus, Roasted Heirloom
Tomato 24

CHICKEN FRANCAISE

 Springer Mountain Farms

Moist Chicken, Herb Seasoned Egg Batter, White Wine Garlic
Sauce, Roasted Georgia Broccoli, Signature Potato Cake 21

SHRIMP DIAVOLO

 Gulf Shrimp, Penne Pasta, Spicy

Tomato Cream & Lobster Butter Sauce 21

HANDHELDS

***RKO BURGER** 11 OZ. Certified Angus Beef, American Cheese, Signature Tomamto Jam, Crispy Onions, Brioche Bun, Served w/ Hand-Cut French Fries 17.5

***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 18.95

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 16.95

***SALMON SANDWICH** Grilled Atlantic Salmon, Caper Remoulade, Red Onions, Local Greens, Tomato, Buttered Brioche Bun, Served w/ Hand-Cut French Fries 17.95

"HOT" FRIED CHICKEN

SANDWICH Hot Sauce, Dill Pickles, The Best RANCH (Made In House), 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 17.95

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

***FRIED GROUPER TACOS** 3 Soft Shell Cajun Marinated Grouper Tacos, Fresh Pico de Gallo, Queso Fresco, Jalapeno Remoulade, Served w/ Made In House Frijoles Charros 16.95
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 16.95
Grill Shrimp & Select Corn Tortillas To Make This Dish Gluten-Free + (\$1.5)

12" NEAPOLITAN PIZZA

Gluten-Free Pizza Crust + (\$5.5)

MARGHERITA San Marzano Tomato Sauce, Fresh Mozzarella, Basil 18

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

GET CRACKIN' White Pizza, Capocollo, Brussel Sprouts, Pistachio Pesto, Fresh Mozzarella, Fresh Basil 24

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

DESSERTS

FRIED CHOCOLATE CAKE Flour-less Chocolate, Rolled in Graham Crackers & Deep Fried, Served with Vanilla Ice Cream & Caramel Sauce 10

BREAD PUDDING Made From Scratch With Creme Anglaise Sauce & Premium Ingredients, Served with Vanilla Ice Cream 9
CHANGES WEEKLY

CHOCOLATE CRÈME BRÛLÉE Made In House Custard, Folded In Melted Chocolate, BRÛLÉE Crust 11

SEASONAL INSPIRED DESSERT Chef Inspired Dessert, Local Seasonal Ingredients 11

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

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