

THE OAKS



LAKESIDE KITCHEN

STARTERS

BUTTERMILK BISCUIT BASKET 5
Whipped Butter, Local Honey, Local Jam, and Apple Butter

CHEF PREPARED CHEESE & MEAT BOARD 17
Chef's Selection of Meats and Cheeses with Condiments

CHEF'S CHOICE FLATBREAD 12

FRIED GREEN TOMATOES 9
Pimento Cheese and Sautéed Spinach

HOUSE MADE CHIPS 4
with Homemade Ranch Dip or Blue Cheese

CRAB STUFFED PORTOBELLO CAP 12
Imperial Crab Blend with Béarnaise Sauce

HOMEMADE CHEESE STICKS 9
Served with Marinara

FRIED BUTTERMILK SQUASH 9
Served with your Choice Ranch Or Blue Cheese

SPINACH ARTICHOKE DIP 11
Served with Grilled Flatbread

SHRIMP TACOS 10
Roasted Butternut Squash Cole Slaw Drizzled with Chipotle Aioli and Soy Reduction

ENTRÉES

THE RIDGE'S SHRIMP AND GRITS 20
Shrimp, Country Ham, Logan Turnpike Grits, with a Spicy Cream Sauce

SWEET TEA MARINATED FRIED CHICKEN 18
Springer Mountain Chicken, Sweet Tea Glaze, Arugula Mashed Potatoes, Collard Greens

CRAB CAKES 28
Jumbo Lump Crab Cakes, Haystacks, Chipotle Remoulade, Soy Reduction, Mixed Seasonal Vegetables, Fried Cabbage

PAN SEARED TROUT 23
North Carolina Trout, Fried Cabbage and Butternut Squash Hash, Sage Thyme Brown Butter Sauce

BOURBON PECAN SALMON 23
Bourbon Pecan Chutney, Sweet Potato Grits, and Mixed Seasonal Vegetables

STUFFED PORK CHOPS 24
Apple and Bacon Stuffed Boneless Pork Chop, Maple Bacon Glaze, Sweet Potato Grits, and Collard Greens

THE OAKS SEAFOOD PASTA 21
Shrimp, Scallops, Andouille Sausage, Spinach, Mushrooms, Sundried Tomatoes, with a Fresh Tomato Sauce Served with Linguine and Crusty Bread

PRIMAVERA LINGUINE ALFREDO 18
Tossed with Spinach, Mushrooms, Artichoke Hearts, Sundried Tomatoes, Creamy Alfredo

BRASSTOWN BEEF STEAKS
Served With Arugula Mashed Potatoes And Mixed Seasonal Vegetables

7 oz Center-Cut Filet Mignon **36**

10 oz Sirloin **21**

14 oz Ribeye **28**

Filet Oscar **41**

Monday - Tuesday, 7AM till 11AM . Wednesday - Sunday, 7AM till 2PM & 5PM till 10PM

3499 Highway 76 West . Young Harris, GA 30582

CALL (706) 896-4141 TO ORDER

www.theoakslakesidekitchen.com

BREAKFAST

STEAK AND EGGS 14

Served with Toast and Breakfast Potatoes

TRADITIONAL EGG BENEDICT 12

English Muffin Canadian Bacon Poached Egg with Hollandaise Sauce Served with Fresh Fruit

FRUIT PARFAIT 6

Yogurt Layered With Granola and Fresh Berries

SALMON LOX PLATE 13

Bagel Piled High with Salmon Lox and All the Fixings Cream Cheese, Capers, Fine Diced Red Onion, Egg White and Egg Yolk

THE FARMER 10

2 Eggs, Buttermilk Biscuit, Applewood Smoked Bacon or Breakfast Sausage, Choice of Country Fried Breakfast Potatoes or Cheesy Logan Turnpike Grits

APPLE PECAN PANCAKES 10

Two Pancakes Served with an Apple Butter Maple Syrup

BUILD YOUR OWN THREE EGG OMELET 10

Country Fried Breakfast Potatoes or Cheesy Logan Turnpike Grits Choose From: Peppers, Onions, Mushrooms, Cheddar cheese, Spinach, Bacon, Sausage, Diced Tomatoes

BUTTERMILK BISCUITS & WHITE PEPPERED GRAVY 8

Served with Applewood Smoked Bacon or Breakfast Sausage

CRAB CAKE BENEDICT 14

English Muffin, Crab Cake, Poached Egg, Béarnaise Sauce with Fruit Cup

STEEL CUT OATS 7

Brown Sugar & Cinnamon
Fresh Fruit

SIDES 4

Seasonal Fresh Fruit
Two Eggs (any style)
Country Fried Breakfast Potatoes
Breakfast Meats (Sausage or Applewood Smoked Bacon)
Cheesy Logan Turnpike Grits

DRINKS

Coffee, Herbal Tea,
Hot Chocolate 2.25
Iced Brewed Tea &
Soft Drinks 1.75
Milk (2% or Skim),
Chilled Juices –
Orange & Apple 3

Dessert

Caramel Pecan Chocolate Mousse Cake with Vanilla Ice Cream 6

Apple Pecan Bread Pudding with Bourbon Caramel Sauce 7

Cheesecake 7

Hot Cast Iron Cookie Dough with Vanilla Ice Cream 6

LUNCH

Salads & SOUPS

SHE CRAB SOUP 6

Our Signature Soup

SOUP OF THE DAY 5

CHOICE OF SOUP AND BIG COUNTRY GRILLED CHEESE SANDWICH 11

Served with Cheddar, Provolone and Parmesan Butter

WEDGE SALAD 9

Crisp Iceberg, Applewood Smoked Bacon, Tomato, Blue Cheese, Cucumber & Blue Cheese Dressing

CAESAR SALAD 10

Wedge Romaine Head, Boiled Egg, Herb Croutons, Parmesan Crisp

ARUGULA & SPINACH SALAD 10

Toasted Pecan, Blue Cheese Crumbles, Dried Cranberries, Sliced Apples, served with a Sweet Apple Cider Vinaigrette

Add:

Fried Chicken 3
Steak 5

Salmon 7

Shrimp 6

Grilled Chicken 3

Sandwiches,

BURGERS & WRAPS

All Burgers are All Natural Aged **Local Brasstown Beef** Served with Choice of Regular Fries, Sweet Potato Fries, or House Made Chips

THE RIDGE'S SUNRISE BURGER 12

Fried Egg, Bacon, Provolone Cheese, Lettuce, Tomatoes and Red Onion

COWBOY BURGER 11

Haystacks, Gouda Cheese, Bacon, Roasted Pepper Black Berry Jam Bbq Sauce, Lettuce, Tomatoes

BUFFALO BLUE BURGER 10

Mild Hot Sauce, Blue Cheese, Lettuce, Tomatoes, Red Onion

BOURBON BBQ BURGER 12

Fried Green Tomatoes, Pimento Cheese, Bacon, And Bourbon Bbq

STANDARD BURGER 10

Gouda Cheese, Lettuce, Tomato, Red Onion

LAKESIDE CHICKEN WRAP 9

Grilled Springer Mountain Chicken, Lettuce, Tomatoes, Cheddar Cheese, Sparky Ranch

CHICKEN PATTY MELT 9

Grilled Springer Mountain Chicken, Haystacks, Pimento Cheese, Spicy Pickle Aoli

CRAB CAKE SANDWICH 12

Jumbo Lump Crab Cake, Roasted Butternut Coleslaw With Chipotle Aioli