

GEORGIA REESE'S

SOUTHERN TABLE & BAR

DOWNTOWN LOCATION

Monday - Friday 4PM till
Saturday 11AM till Sunday 3PM till

SUPPER MENU

HONEST. GOODNESS.
SOUL.

APPETIZERS

Alligator Bites 12.95
Tender gator bites, breaded and deep-fried served with a mango-habanero dipping sauce

Orange Coca-Cola BBQ Rib Tips 11.95
Tender on-the-bone beef tips slowly charbroiled and basted with our homemade orange Coca-Cola BBQ sauce

Carolina Crab Cakes 12.95
Here, it's all about the crab! Two pan seared cakes served with a Creole remoulade

Grace Norma's Shrimp 10.95
Lightly breaded and deep-fried, tossed with scallions and a spicy sweet chile glaze

Assorted Deviled Eggs 6.95
Choice of Classic, Benton's Bacon or Spicy

"Indy's Best" Slow Smoked Wings 9.95
Whole smoked chicken wings glazed with our spicy BBQ sauce. A winning choice!

Country Fried Green Tomatoes 7.95
Four lightly breaded and fried slices of fresh farm-grown green tomatoes with our sweet chili sauce

SALADS

Classic Iceberg Wedge 9.95
Iceberg lettuce served with crispy bacon, grape tomatoes, red onion, bleu cheese crumbles and bleu cheese dressing

House Smoked Salmon Salad 12.95
Smoked salmon filet served over mixed greens with capers, grape tomatoes, red onion and our citrus vinaigrette (grilled salmon available upon request)

Georgia's Berry Gouda House Salad 12.95
Seasoned grilled chicken, smoked Gouda cheese, mixed seasonal berries and toasted pecans with a raspberry vinaigrette

Bacon and Egg Salad 9.95
Fresh baby spinach, house made egg salad, crispy bacon and red onion served with hot bacon dressing

DRESSINGS: Sweet Onion Vinaigrette (House) • Bleu Cheese Ranch • Thousand Island • Hot Bacon • Citrus Vinaigrette
Raspberry Vinaigrette • Balsamic Vinaigrette

House Salad 5.95

• Add grilled chicken (5.00), grilled salmon (8.00) or three grilled shrimp (9.00) •

SANDWICHES

Served with a choice of one side

Blackened Seafood Tacos 12.95
Grilled, Cajun-style tilapia, salmon and/or shrimp, shredded iceberg lettuce and house made pico de gallo wrapped in a traditional flour tortilla

Vivian's Po-Boys
Straight from the Bayou! Toasted hoagie with tomato, chopped iceberg lettuce and a Creole remoulade

Creole-Fried Catfish Po-Boy 11.95

Fried Shrimp Po-Boy 12.95

Fried Oyster Po-Boy 13.95

Fried Alligator Po-Boy 13.95

Reese's Hot Brown 13.95
Tender slices of roasted, shaved prime rib, bacon, tomatoes and cheddar cheese sauce served on toasted Pumpernickel bread

BYO Burger* 10.95
One half pound of seasoned beef grilled to juicy perfection! Served with lettuce, tomato, onion, pickle and toppings of your choice (.50 per topping: American, pepper jack, cheddar and bleu cheeses, bacon, sautéed onions, mushrooms and peppers)

Big "58"* 13.95
Tackle our 8 oz homemade beef patty with Benton's bacon, pimento cheese, lettuce, tomato and spicy mayo topped with an over-easy fried egg

Turkey Burger 11.95
Deliciously seasoned turkey patty served with lettuce, tomato, onion and pickle with your choice of cheese

Veggie Burger 9.95
Healthy veggie patty made with brown rice and oats, served with lettuce, tomato, red onion and choice of cheese

SOUPS

Alligator Gumbo
Tender alligator, smoked chicken and spicy Andouille gumbo with white rice
Bowl 10.95 | Cup 5.95

Soup of the Day
Bowl 5.95 | Cup 3.95

A Georgia Reese's Favorite

Vegetarian Dish

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SUPPER ENTRÉES

Served with a choice of two sides

Georgia Reese's Fried Chicken

*Mix of three chicken pieces of your choice,
fried to golden perfection!*

18.95

Chicken and Waffles

*Whole fried chicken wings with three Belgian-style mini-waffles
and maple syrup. A must-try with hot sauce!*

15.95

Blackened NY Strip

12 oz Cajun spiced rubbed beef strip

32.95

Georgia Reese's Hot Chicken

*Three pieces of our signature fried chicken kicked up
and served Nashville style.*

19.95

Bone-In Peach BBQ Pork Chop

*Two 7 oz bone-in chops charbroiled and basted with
our homemade Georgia Peach BBQ sauce*

24.95

St. Louis Ribs

Slow-roasted pork ribs glazed with our House BBQ sauce

28.95

Filet Mignon

Tender, seasoned and charbroiled 8 oz filet

35.95

• Add sautéed mushrooms (3.00), bleu cheese crumbles (3.00), sautéed onions (3.00), grilled shrimp (9.00) or Oscar-style (8.00) •

SEAFOOD

Horseradish Crusted Salmon

*Horseradish breaded salmon, sautéed and served
with tomato cream sauce*

23.95

Southern Style Catfish Filets

Deep-fried, blackened or grilled

17.95

Southern Fried Shrimp

*Eight pieces of succulent butterflied shrimp,
lightly breaded and fried golden brown*

20.95

Grilled Salmon

Fresh Atlantic Salmon grilled or blackened

20.95

Creamy Shrimp Creole and Grits

*Sautéed jumbo shrimp, peppers, onions, garlic and Creole spices in a
rich cream-based sauce over stone ground grits*

23.95

COMBO PLATES

Half-slab of St. Louis Style Ribs with choice of:

Grilled Chicken Breast 22.95

Jumbo Shrimp (3) (Grilled or Blackened) 25.95

Salmon (Grilled or Blackened) 26.95

SIDES

4.95

Smashed Potatoes • Collard Greens

Sweet Potato Casserole • Coleslaw • Creamed Corn

French Fries • Green Beans

(2) Mini Waffles

5.95

Mac and Cheese • Fried Okra

Spicy Onion Rings • Red Beans and Rice

6.95

Grilled Asparagus

BEVERAGES

*Boylan's Flavored Sugar Cane Sodas 3.75
(Black Cherry and Ginger Beer)*

*Republic of Tea Flavored Iced Teas 3.75
(Raspberry Quince, Blackberry Sage, Ginger Peach,
Passion Fruit-Green, Mango Ceylon)*

*Hubbard and Cravens Gourmet Coffee 2.75
(House Blend, Decaf)*

*Harney and Sons Hot Tea 2.95
(Organic Green, English Breakfast, Red Raspberry, Decaf)*

Coca-Cola products, Dr. Pepper 2.95