

# GEORGIA REESE'S

## SOUTHERN TABLE & BAR

DOWNTOWN LOCATION  
Monday – Friday 11AM till 4PM

### LUNCH 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) •

#### 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

#### 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 Pumpnickel bread*

#### BYO Burger 10.95

*One-half pound of seasoned beef grilled to juicy perfection! Served with lettuce, tomato, onion and pickle. (Your choice of toppings .50: American, pepper jack, cheddar or bleu cheese; bacon, sautéed onions, mushrooms or 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*

 A Georgia Reese's Favorite

 Vegetarian Dish

## LUNCH ENTRÉES

*Served with a choice of one side*



### Georgia Reese's Fried Chicken

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

9.95

### Chicken and Waffles

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

13.95



### Creole Style Shrimp and Grits

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

13.95



### Bone-In Peach BBQ Pork Chop

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

11.95

### Southern Style Catfish Filet

*Deep-fried, blackened or grilled*

10.95

### Grilled Atlantic Salmon

*Fresh ocean salmon served grilled or blackened*

14.95

### Home-style Meatloaf, Mashed Potatoes and Green Beans

*Oven-roasted ground chuck mixed with vegetables,  
topped with our spicy BBQ sauce and a charbroiled finish*

11.95

### Georgia Reese's Hot Chicken

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

11.95

### St. Louis Ribs

*Half-slab of slow-roasted pork ribs glazed  
with our House BBQ sauce*

14.95

## SIDES

4.95

**Smashed Potatoes • Green Beans**

**Collard Greens • Coleslaw • Creamed Corn**

**Sweet Potato Casserole • French Fries**

**(2) Mini Waffles**

5.95

**Mac and Cheese • Fried Okra**

**Red Beans and Rice • Spicy Onion Rings**

## 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*