Georgia Comfort Kitchen Menu

APPETIZERS

Cornbread peach cobbler butter, candied pecans & peach	caran	nel	5.95
Fried Green Tomatoes four slices topped with pimento cheese & bacon jam		am 9.95	
Cheesy Crab Dip tortilla chips			11.95
Collard Green Dip tortilla chips			10.95
Buffalo Chicken Dip tortilla chips			9.95
Pimento Cheese ritz crackers			7.95
Blazing Shrimp seven fried shrimp tossed in a creamy sp	picy sa	исе	10.95
Fried Pickles served with ranch			7.95
Crab Cake Appetizer black eyed pea succotash & side of remoulade			12.95
Fried Okra served with a side of our signature GCK sauce		8.95	
SOUPS & SALADS			
GCK Salad- mixed greens, strawberries, shallots, crumbled blue cheese, candied pecans,			
tossed in a zesty balsamic vinaigrette			10.95
Salad Bar 10.95 add salad	d bar	to any m	eal 4.95
Brunswick Stew	cup	4.95	bowl 7.95
Soup of the Day	cup	5.95	bowl 8.95
Caesar Salad	half	5.95	full 9.95
ADD Chicken (grilled or fried) Shrimp (grilled or fried) 6.95	ADI	O Grilled S	Salmon 10.95
<u>SANDWICHES</u>			
served with French Fries			
Chicken Sandwich choice of fried or blackened. GCK sauce,	pickles	, lettuce on	brioche 13.95
Buffalo Chicken Wrap lettuce, tomato, cheddar. Choice of ranch or blue cheese on side		on side 12.95	
Chicken Bacon Caesar Wrap chicken, bacon, lettuce, pa	rmesar	n cheese, ca	esar 12.95
Chicken Salad almonds, cranberry, poppyseed lettuce, tomato on sourdough		12.95	
Hot Ham & Cheese sliced ham, cheddar, mayo & creole mustard on toasted bread		read 10.95	
Pulled Pork Carolina barbecue sauce, pickles, house slaw on brioche		12.95	
Southern Grill Cheese pimento, sliced tomato & spicy bacon jam on sourdough		gh 11.95	
Crab Cake Sandwich lemon garlic aioli, lettuce, tomato & onion on brioche		15.95	
Salmon BLT grilled salmon lemon garlic aioli on brioche		17.95	
Blazing Shrimp Tacos three soft tacos. spicy fried shrimp,	slaw, p	oickled onio	ns 12.95

SMASH BURGERS* served with French Fries

Two patties fully cooked served on buttery brioche. ADD lettuce, tomato, onion on request				
GCK grilled Vidalia onions, American cheese, garlic aioli & pickles				
Port City bacon & cheddar cheese				
Chatham County pimento cheese & fried green tomato				
Hangover American cheese, fried egg, bacon, jalapeno				
South of the Border avocado spread, peppers, onions, mozzarella, chipotle aioli				
Black & Blue blackened patties, caramelized onions, bacon, cajun blue cheese sauce				
Classic mushrooms & Swiss cheese				
The Basic two plain patties. Add cheese for \$1 cheddar, American, pimento				
SIGNATURE SEAFOOD ENTREES				
Shrimp & Grits andouille sausage, peppers, onion, bacon & sherry cream sauce				
Blackened Shrimp or Chicken Alfredo with tomato & broccolini				
Fettuccini Alfredo with tomato & broccolini				
ENTREES served with dinner roll & choice of 2 sides				
Meatloaf barbecue glaze and crispy onions				
Country Fried Steak savory onion gravy				
Chicken Tender Plate five crispy tenders and a side of honey mustard				
BBQ Pulled Pork Plate sweet tea barbecue glaze & crispy onions				
Grilled Chicken Breasts cajun cream				
Fried Pork Chops center cut chops with pepper gravy				
Grilled 12 oz Ribeye* peppercorn sauce				
Grilled 6 oz Salmon creole mustard sauce				
Crab Cakes black eyed pea succotash, remoulade				
Fried Chicken hot honey glaze				
Breast & Wing 12.95 Thigh & Leg 11.95 Breast, Thigh & Leg	15.95			

FRIED PLATTERS & COMBOS Pick 1 \$16.95 or Pick 2 \$18.95

tarter & cocktail sauce, lemon, cornbread & choice of 2 sides

Fried Shrimp Fried Flounder Fried Catfish Fried Oyster (+\$2)

SIDES 3.95 each or 4 for **14.95**

mashed potato with brown gravy, red rice, cheese grits, green beans, collard greens, creamed corn, cornbread, French fries, fried okra, coleslaw, grilled broccolini, 3 bean salad (+\$1) broccoli cheese casserole, (+\$1) sweet potato casserole, (+\$1) mac & cheese