

Appetizers

<u>Buffalo Chicken Flatbread</u>

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House bleu cheese dressing, zesty buffalo chicken, arugula & red onion, garnished with ranch sauce and chives

11

Hummus Nachos

9.5

A bed of tortilla chips and caramelized onions, covered in zesty queso cheese, banana peppers, black olives, fresh arugula, avocado and our made-in-house garlic hummus

11

<u>BBQ-Pimento Cheese Chicken Nachos</u>

Tortilla nachos, slathered with gooey pimento cheese, topped with barbecue chicken, jalapeno, diced tomatoes, shredded

Pub Fare

<u>Burgers</u>

Served with your choice of side Pi<u>ment'O' Burger</u> 15

Juicy beef patty, cooked to order, topped with pimento cheese, onion ring, fresh arugula, served with DCC barbecue sauce

Bacon-Avocado Burger 16

Grilled to temp, and generously layered with house candied bacon, avocado slices & dressed with chipotle aioli

Sweet Chick Burger 10

Delicious sweet potato & chickpea patty, baked up and topped with lettuce, tomato, onion & tzatziki sauce

14

John's Melt

Inspired by John Cottrell's favorite dish! An all-beef patty, cooked to order, and topped with caramelized onions, sautéed mushrooms & melted Swiss on white or wheat





Vidalia Peach Salad

Arugula spring mix, spiced pecans, dried cranberries, peaches and Sweet Vidalia Onion Dressing

<u>Ca</u>esar

Romaine, croutons, & shaved Romano, served on a crispy cheese basket

5

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18

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<u>Georgia Garden</u>

Arugula spring mix, grape tomatoes, cucumber, bacon, onion, and cheese blend

Quinoa Salad

Tri-color quinoa, avocado, grape tomatoes, red onions, cucumber, hard boiled egg & arugula spring mix with tzatziki drizzle

> Grains *add Chicken \$5 *add Shrimp \$6

Fettuccini

Al dente pasta, bathed in either creamy Alfredo Sauce or marinara

CFT Ouinoa Bowl

Heavenly Cajun Fried Turkey, sliced up and served over quinoa, grape tomatoes, caramelized onions, mushrooms & asparagus, drizzled with chipotle aioli

Organic Tortellini

Large tortellini pasta, stuffed with clean veggies and Italian cheeses, tossed in lemon-caper sauce with grape tomatoes & asparagus, topped with grated parm

<u>Grille</u>

<u>14oz. Ribeye</u>

Beautifully marbled & grilled to your liking, served with two sides of choice

Pimento Filet

Succulent 8oz. Filet Mignon grilled to your liking, topped with pimento cheese crust, served with two sides of choice

<u>John's Hamburger Steak</u>

D.C.C. staple, topped with caramelized onions and gravy, served with two sides of choice

Shrimp

Grilled, blackened, or sauced & served with two sides of choice

Salmon Filet

Grilled or blackened, served with two sides ofochoosing

Ranch Bleu Cheese Honey Mustard Raspberry Balsamic Sweet Vidalia Onion 1000 Island Italian Caesar Oriental-Sesame Cilantro-Lime Tzatziki

*<u>Extra Dressings</u> \$.50-2oz / \$1.00-4oz

*add Shrimp \$6 *add Chicken \$5 *add Salmon \$8 <u>Taco S</u>alad 11 Spring mix & shredded lettuce, tomato, onion, avocado slices and cheese with crunchy fried tortilla strips *<u>add Ground Beef \$4</u> *Served with Salsa & Sour Cream upon request Summer Fruit & Cashew Salad 10

Mixed greens, arugula, grape tomatoes, cucumber, fresh melons & peaches, cashews & cheese blend

Caesar Entrée A generous helping of our classic Caesar

<u>Strawberry-Feta Salad</u> 10 Arugula mix, hard boiled egg, fresh strawberries, feta cheese, and spiced pecans

Chef's Creations

<u>Mango Sea Bass</u>

30

Pan seared and lightly blackened filet, plated atop grilled zucchini & silky mango coulis sauce

Mussels Diavolo

26

15

25

22

Hearty bowl of steamed mussels, served over a bed of al dente fettuccini soaked in spicy white wine Fra Diavolo sauce along with bell peppers & chorizo

<u> Pineapple Chicken</u>

Served with grilled pineapple, rice and roasted asparagus, topped with caramelized sweet teriyaki glaze

Peach Chop

Marinated bone-in pork chop, decadently prepared. Topped with peach chutney, and served with sweet potato mash & bacon green beans

Parmesan Chicken Roulade

Tender chicken breast, stuffed with spinach & creamy boursin cheese blend, coated in a parmesan-panko crust. Served over whipped potatoes and vegetable medley.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Ask your server about our dessert offerings!