

LUNCH

NEW
SOUTH
KITCHEN

TASTES

Soup Du Jour 11

Southern Pimento Arancini 12

red pepper jam / pickled okra

Fried Green Tomatoes 11

smoked tomato compote / cotija cheese / avocado crema

GREENS

add chicken 7 / *add salmon* 10

Fork & Knife Caesar Salad 12

romaine leaf / shaved parmesan
garlic crisp / classic caesar dressing

Baby Wedge 14

iceberg / pickled red onions / bacon
heirloom tomatoes / statesboro blue cheese
creamy herb ranch dressing

Southern Chop Chop 14

romaine / iceberg / arugula
grape tomatoes / cucumber / bacon
garbanzo beans / goat cheese
horseradish & mustard dressing

PLATES

Southern Blue Plate 18

Ask your server!

Pasta Primavera 14

cavatappi / broccolini / blistered tomatoes
arugula / shaved pecorino
add chicken 7 / *add salmon* 10

Country Shrimp & Grits 19

GA coastal shrimp / chicken andouille
low country shellfish broth
Three-cheese Logan Turnpike grits

TWO HANDS

The Yard Bird 15

crispy buttermilk springer mountain chicken
pimento cheese / bibb lettuce / tomato / garlic
aioli / b&b pickles / brioche bun / fries

*NSK Burger** 17

8oz blended beef / caramelized onions
bacon / bibb lettuce / tomato
cheddar / brioche bun / fries

Pulled Pork Sandwich 16

slaw / carolina bbq / brioche bun / fries

*Blackened Salmon Sandwich** 17

remoulade / arugula / brioche bun / fries

SWEET TOOTH

Crème Brûlée Cheesecake 12

Red Velvet Cake 10

Gluten-Friendly bread available upon request

Ⓜ Gluten-Friendly / ♻ Vegetarian / 🌱 Vegan / 🥛 Dairy-Free

Consuming raw or undercooked meats/poultry/seafood/shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

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SPARKLING

<i>Chandon</i> Sparkling Rosé	187mL 18		750 mL 75
<i>Moët & Chandon</i> Champagne	187mL 40		750 mL 150
<i>Moët & Chandon</i> Rosé Champagne	187mL 40		750 mL 170

WHITES

<i>Conundrum</i> White Blend	14		52
<i>Santa Margherita</i> Pinot Grigio	14		52
<i>Château d'Esclans Whispering Angel</i> Rosé	16		62
<i>WhiteHaven</i> Sauvignon Blanc	14		52
<i>Decoy by Duckhorn</i> Sauvignon Blanc	28		108
<i>Merrypalle</i> Sauvignon Blanc	35		138
<i>Pine Ridge</i> Chenin Blanc/Viognier	16		62
<i>Wente</i> Chardonnay	15		58
<i>Orin Swift</i> Chardonnay	32		124

REDS

<i>Elouan</i> Pinot Noir	16		62
<i>Belle Glos Clark & Telephone</i> Pinot Noir	28		108
<i>Benziger Family Winery</i> Merlot	15		58
<i>Duckhorn</i> Merlot	35		138
<i>Catena</i> Malbec	14		52
<i>Joel Gott</i> Red Blend	15		58
<i>Franciscan</i> Cabernet Sauvignon	28		108
<i>The Prisoner Wine Company Unshackled</i> Cabernet Sauvignon	35		138
<i>Daou</i> Cabernet Sauvignon	18		70
<i>Darioush</i> Cabernet Sauvignon	-		295
<i>Joseph Phelps</i> Cabernet Sauvignon	-		260
<i>Opus One</i> Cabernet Sauvignon	-		420

COCKTAILS

Bramble On 16

Belvedere / peach nectar / lemon juice / Monin peach syrup / orange juice

Smooth Flight 17

Aviation gin / Chambord / Reàl blackberry syrup / lemon juice / Monin pure cane syrup

Omni's Opulent Martini 16

Absolut Elyx / Dolin blanc / orange bitters

An Untraditional Manhattan 18

High West American Prairie / Martini & Rossi Ambrato vermouth / Bénédictine / orange bitters

Spiced Old Fashioned 20

Woodford Reserve / Monin pure cane syrup / orange & cardamom bitters

DRAFT BEERS

<i>SweetWater 420</i> Pale Ale 16oz 9
<i>Wicked Weed Pernicious</i> IPA 16oz 9
<i>StillFire</i> Lager 16oz 9
<i>Michelob Ultra</i> 16oz 8
<i>Jerrapin Hopsecutioner</i> IPA 16oz 9
<i>Sierra Nevada</i> Rotating Tap 16oz 9
<i>Monday Night Slap Fight</i> West Coast IPA 16oz 9
<i>Scofflaw Basement POG</i> IPA 16oz 9

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