



706-850-7999

<http://www.orderbulldawgfood.com>

The Place

Beverages

Coke	\$2.00
Diet Coke	\$2.00
Sprite	\$2.00
Cheerwine	\$2.00
Dr Pepper	\$2.00
Sweet Tea	
Unsweet Tea	
Lemonade	
Arnold Palmer	

Lunch Snacks

Southern Bruschetta	\$7.00
<i>Toast points, pimento cheese, tomato, scallions & chopped bacon</i>	
Southern Fried Veggies	\$7.00
<i>pickles, whole okra and green tomatoes, ranch dressing</i>	

Dinner Snacks

Southern Fried Veggies	\$7.00
<i>Fried pickles, okra and green tomatoes with ranch dressing.</i>	
Southern Bruschetta	\$7.00
<i>Toast points, pimento cheese, green onion, tomato & chopped bacon.</i>	

Brunch Snacks

Fried Veggies	\$7.00
<i>fried pickles, okra, and green tomatoes with ranch dressing</i>	
Southern Bruschetta	\$7.00
<i>toast points, our own pimento cheese spread, diced tomato, green onions, and bacon crumbles</i>	

Lunch Salads

Nana's Salad	\$10.00
<i>mixed greens, red & green bell peppers, tomatoes, sliced eggs, cucumbers, avocado, andouille sausage & an onion ring</i>	
Waldorf Salad	\$9.00
<i>baby greens, grapes, granny smith apples, candied pecans, celery, and blue cheese crumbles</i>	
Slaw Bowl	\$8.00
<i>oil & vinegar slaw with toasted almonds & sesame seeds, plus crunchy noodles, topped with parmesan cheese</i>	

Dinner Salads

Nana's Salad	\$10.00
<i>Mixed greens, red and green bell peppers, tomatoes, diced eggs, cucumbers, avocado, Andouille sausage and an onion ring.</i>	
Waldorf Salad	\$9.00
<i>Baby greens, celery, grapes, candied pecans, blue cheese crumbles, granny smith apples.</i>	
Slaw Bowl	\$8.00
<i>Oil & vinegar based slaw with toasted almonds & sesame seeds,</i>	

Advisory

Items marked with a * are cooked to order. Consuming raw/undercooked meats, poultry, shellfish, seafood, or eggs may increase risk of food-borne illness.

Lunch Entrees

Chicken & Waffle Lunch	\$14.00
<i>spiced buttermilk fried chicken on a sweet Belgian waffle with blueberry reduction served with your choice of gouda grits or fruit</i>	
Bourbon Glazed Salmon	\$18.00
<i>grilled & basted salmon* steak over a house made grit cake and collard greens, drizzled with bourbon glaze</i>	
Shrimp & Grits	\$13.00
<i>tiger shrimp sauteed with andouille sausage & our creole corn on top of smoky gouda grits with a red creole sauce</i>	

Dinner Entrees

Grilled Pork Chop*	\$22.00
<i>Grilled, hand cut, bone in pork chop with an apricot glaze, served over creamy mashed potatoes with grilled asparagus</i>	
Shrimp & Grits	\$17.00
<i>Tiger shrimp sauteed with andouille sausage and our creole corn on top of smoky gouda grits with red creole sauce.</i>	
Hanger Steak*	\$26.00
<i>Marinated, grilled and medallion-sliced, served with broccolini, creamy mashed potatoes and grilled asparagus</i>	
Chicken & Waffle Dinner	\$18.00
<i>Spiced buttermilk fried chicken on a sweet Belgian waffle with Tabasco-candied bacon, salted caramel sauce & blueberry reduction, and served with smoky gouda grits.</i>	
Bourbon Salmon	\$21.00
<i>Grilled & basted salmon steak over house-made grit cakes & collard greens. Drizzled with bourbon glaze.</i>	

The Biscuit

Fried Chicken Biscuit	\$8.00
Egg'And Cheese Biscuit	\$8.00

Brunch

Shrimp & Grits	\$13.00
<i>A bowl of gouda grits topped with grilled shrimp, bacon, chives; served with creole corn and andouille sausage</i>	
Stuffed French Toast	\$10.00
<i>French toast stuffed with seasonal flavors served with gouda grits or fruit</i>	
Steak & Eggs	\$16.00
<i>Tender grilled hanger steak with two eggs over easy served with our Waldorf salad</i>	

Extra Dressing

Extra Dressing	\$0.50
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Lunch Sandwiches

The Shrimp Burger	\$13.00
<i>whole fried shrimp tossed in cocktail sauce and covered in slaw on a soft bun. Includes choice of side.</i>	
The Buttermilk Chicken Sandwich	\$13.00
<i>marinated in spiced buttermilk, grilled or fried, on a soft bun with lettuce, tomato, and caramelized onions</i>	
The BLT	\$11.00
<i>applewood smoked bacon, lettuce, fried green tomato, and avocado on multigrain bread</i>	
The Tuna Melt	\$10.00
<i>homemade tuna salad topped with provolone cheese and tomato on toasted multigrain bread</i>	

Dinner Sandwiches

The Shrimp Burger	\$13.00
<i>North Carolina style whole fried shrimp covered in slaw and cocktail sauce on a soft bun.</i>	
The Buttermilk Chicken Sandwich	\$15.00
<i>Marinated in spiced buttermilk, grilled or fried, on a soft bun with lettuce, tomato, pimento cheese, and bacon.</i>	

Brunch Sandwiches

Buttermilk Chicken Sandwich	\$13.00
<i>Marinated in buttermilk and hot sauce, grilled or fried, on a kaiser bun with lettuce, tomato, and caramelized onion</i>	
Hand Pressed Burger	\$13.00
<i>Grilled and topped with provolone, tomato, lettuce, and caramelized onions on a kaiser bun</i>	
BLT	\$11.00
<i>crispy applewood smoked bacon, lettuce, fried green tomato, and avocado on multi grain bread</i>	

Veggies

V = vegetarian

Collard Greens	\$2.50
Creole Corn (V)	\$2.50
Gouda Grits (V)	\$3.00
Mashed Potatoes (V)	\$3.00
Loaded potato salad	\$3.00
Fries (V)	\$3.00
Onion Rings (V)	\$3.00
Gouda Mac & Cheese (V)	\$3.50
Fruit	\$3.00

Sides - Dinner

Collard Greens	\$2.50
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plus crunchy noodles, topped with parmesan cheese.

Brunch Salads

Nana's Salad	\$11.00
<i>mixed greens, red & green bell peppers, tomatoes, hardboiled egg, cucumbers, avocado, andouille sausage, and topped with an onion ring</i>	
Waldorf Salad	\$10.00
<i>baby greens, celery, grapes, candied pecans, blue cheese, granny smith apples</i>	

Meat & 2 or 3

Meat + 2 Plate	\$12.50
<i>Choice of meat plus 2 veggie sides.</i>	
Meat + 3 Plate	\$14.50
<i>Choice of meat plus 3 veggie sides.</i>	

Sawmill Benedict	\$10.00
<i>Two over easy eggs, bacon, and sawmill gravy covering an open faced buttermilk biscuit, served with gouda grits or brunch potatoes</i>	
Eggs' Benedict	\$10.00
<i>Our take on an old classic: An open faced buttermilk biscuit with fried green tomatoes, eggs over easy & savory sun-dried tomato gravy, with gouda grits or brunch potatoes</i>	
Chicken & Waffle	\$13.00
<i>Our spicy fried chicken breast on top of a sweet Belgian waffle with a blueberry reduction and powdered sugar with fruit</i>	

Dessert

Creole Corn	\$2.50
Gouda Grits	\$3.00
Mashed Potatoes	\$3.00
Loaded Potato Salad	\$3.00
Hand Cut Fries	\$3.00
Onions Rings	\$3.00
Gouda Mac and Cheese	\$3.50
Fruit	\$3.00

Brunch Sides

V = Vegetarian

Gouda Grits (V)	\$3.00
Applewood Smoked Bacon	\$3.00
Maple Sausage Patties	\$3.00
Fresh Fruit (V)	\$3.00
Two Eggs any style	\$4.00
Brunch Potatoes (V)	\$2.50
French Fries (V)	\$3.00
Biscuits & Gravy	\$3.00
French Toast (V)	\$3.00
Waffle (V)	\$4.00
Onion Rings (V)	\$3.00