

SWEET GEORGIA'S JUKE JOINT

- 01 BACON WRAPPED SHRIMP** \$12
brown-sugar cured applewood smoked bacon, shrimp
- 02 CATFISH FINGERS** \$12
southern catfish, spicy pickle chips, honey mustard
- 03 SOUTHERN STARTER** \$13
fried green tomatoes, crispy vidalia onion, fried okra,
herb goat cheese, red pepper aioli
- 04 JUKE JOINT WINGS** \$13
fried with our signature juke joint seasoning blend
- 05 SEAFOOD GUMBO** \$10
andouille sausage, scallops, shrimp, crawfish, white rice
- 06 CLASSIC CAESAR SALAD** \$10
romaine, caesar dressing, aged parm, cracked pepper toast points
add chicken or shrimp: \$7 / add salmon: \$8
- 07 JUKE JOINT FRIED CHICKEN SALAD** \$18
fried chicken bites, greens, grape tomatoes, shredded cheese, egg,
purple onions and croutons

GREEN BEANS (\$6)	COLLARD GREENS (\$6)	STEAK FRIES (\$6)
COLLARD GREEN SLAW (\$6)	MASHED POTATOES (\$6)	
PARMESAN CHEESE GRITS (\$6)	SOUTHERN MAC & CHEESE (\$6)	
FRIED GREEN TOMATOES (\$6)	FRIED BRUSSELS SPROUTS (\$6)	

- 08 JUKE CHEESEBURGER** \$17
1/2 lb. of fresh ground beef, cheese, lettuce, tomato, onion and steak fries
- 09 JUKE JOINT FRIED CHICKEN** \$22
house specialty; signature juke joint seasoning blend,
southern mac & cheese, braised collard greens
- 10 JUKE JOINT PULLED PORK** \$18
sweet tea marinated, slowly smoked pork butt with
signature barbecue sauce, collard green slaw and steak fries
- 11 ST. LOUIS RIBS** WHOLE RACK \$25 • HALF RACK \$20
house-smoked & grilled, signature barbecue sauce glaze, steak fries
- 12 SHRIMP & GRITS -OR- CATFISH & GRITS** \$22
signature tomato cream sauce, pepper, vidalia onion
- 13 SMOTHERED PORK CHOPS** \$26
pan gravy, onion, white rice, green beans
- 14 BRAISED SHORT RIB** \$27
boneless short rib, herb pan sauce, carrots, mashed potatoes, spinach
- 15 PEACH GLAZED GRILLED SALMON** \$25
grilled & glazed with caramelized peaches, mashed potatoes
- 16 CHICKEN AND WAFFLES** \$18
signature seasoning blend, fried; housemade waffle & warm maple syrup
- 17 JAMBALAYA PASTA** \$20
penne, crawfish, chicken, andouille sausage, tomato, creole cream sauce

JUKE JOINT PEACH COBBLER \$8	<i>Have it a la mode for \$2!</i>
BANANA PUDDING \$8	
SPICED APPLE BREAD PUDDING \$8	

WE WILL PREPARE YOUR FOOD AS REQUESTED, HOWEVER PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE SERIOUS ILLNESS.
PLEASE NOTIFY YOUR SERVER OF FOOD ALLERGIES. JUKE JOINT AUTOMATICALLY ADDS 18% GRATUITY TO ALL CHECKS.

COCKTAILS



SHINEGRIA \$12	01
cat daddy moonshine, red wine, pineapple juice, triple sec, simple syrup	
MISS CEELY'S PUNCH \$12	02
your flavor of moonshine, pineapple juice	
DOWN SOUTH \$12	03
firefly peach moonshine, sweet tea, cranberry, lemonade	
SNEAKY, SNEAKY \$12	04
american born sweet tea moonshine, lemonade, lemon	
JUKE LEMONADE \$12	05
your flavor of moonshine, juke joint lemonade, lemon	
MOONSHINE MULE \$12	06
dawsonville original moonshine, ginger beer, lemon, simple syrup	
PEACHTREE TEA \$12	07
whistlepig bourbon, peach schnapps, mint, soda	

- 08 MISTA'S MARGARITA** \$14
choice of herradura silver or reposado, lime juice,
sweet & sour, grand marnier, rosemary simple syrup
- 09 TRADITIONAL NEGRONI** \$16
bombay, sweet vermouth, campari
- 10 JUKE JOINT OLD FASHIONED** \$16
whistlepig bourbon, bitters, simple syrup
- 11 SUGE 75** \$13
bombay, champagne, lemon juice, rosemary simple syrup
- 12 SWEET GEORGIA PEACH-TINI** \$12
peach vodka, peach schnapps, orange juice
- 13 THE TUCKERITA** \$13
honey jack, grand marnier, sour mix, simple syrup
- 14 MILLIONAIRE MOJITO** \$13
rum, simple syrup, muddled mint, lime
- 15 MAGNIFICENT LEMON** \$12
citron vodka, dash of sour mix, simple syrup
- 16 GRAND NEAREST** \$12
uncle nearest whiskey, triple sec, pineapple & sour
- 17 DARK 'N' STORMY** \$12
gosling's black seal rum, stormy ginger beer

NO BOOZE	FOUNTAIN DRINKS & ICED TEA (\$3)
	COFFEE (\$5)
	PINEAPPLE, CRANBERRY OR ORANGE JUICE (10 oz., No Refills) (\$5)

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WINE & BEER

202	BLANC DE NOIR	Chandon, California [SPLIT].....	---	/	\$12
203	BLANC DE NOIR	Chandon, California	---	/	\$48
204	CAVA	Freixenet, Spain	---	/	\$35
205	CHAMPAGNE	Moët & Chandon "Nectar Imperial", France	---	/	\$100
206	CHAMPAGNE	Veuve Clicquot "Brut", France	---	/	\$110
207	CHAMPAGNE	Moët & Chandon "Nectar Imperial Rosé", France	---	/	\$150
208	SPARKLING MOSCATO	Stella Rosa, Italy	\$10	/	\$40
302	PINOT GRIS	Joel Gott, California	\$10	/	\$40
303	SAUVIGNON BLANC	White Haven, Australia	\$13	/	\$52
305	CHENIN BLANC	Mulderbosch, South Africa	\$12	/	\$48
306	CHARDONNAY	William Hill, California	\$12	/	\$48
311	RIESLING	Pacific Rim, Washington	\$10	/	\$40
312	WHITE ZINFANDEL	Copper Ridge, California	\$8	/	\$32
314	MOSCATO	Allure "Fusion Peach", California	\$10	/	\$40
315	ROSÉ	Gerard Bertrand "Cote des Roses", France	\$13	/	\$52
402	CABERNET SAUVIGNON	Louis Martini, Sonoma, California	\$13	/	\$52
404	CABERNET SAUVIGNON	Layer Cake, California	---	/	\$48
405	CABERNET SAUVIGNON	Oberon, Napa, California	---	/	\$56
406	CABERNET SAUVIGNON	Caymus Vineyards, Napa, California	---	/	\$90
407	CABERNET SAUVIGNON	Cakebread Cellars, Napa, California	---	/	\$150
408	MALBEC	Alamos, Argentina	\$10	/	\$40
410	SHIRAZ	Penfolds, Australia	\$13	/	\$52
411	MERLOT	Edna Valley, California	\$10	/	\$40
414	PINOT NOIR	Hob Nob, France	---	/	\$28
415	PINOT NOIR	J. Lohr, California	\$11	/	\$44
416	PINOT NOIR	MacMurray, California	\$13	/	\$52

ON TAP	STELLA ARTOIS (\$7)
	BLUE MOON (\$7)
	NEW REALM HAZY LIKE A FOX (LOCAL) (\$7)
	SAM ADAMS SEASONAL (\$6)
	COORS LIGHT (\$6)
	BUD LIGHT (\$5)
	SWEETWATER 420 (LOCAL) (\$8)
TERRAPIN HOPSECUTIONER (LOCAL) (\$8)	

IN BOTTLES	AMSTEL LIGHT (\$7)
	HEINEKEN (\$7)
	BUDWEISER (\$5)
	BUD LIGHT (\$5)
	MICHELOB ULTRA (\$5)
	GUINNESS (\$7)
	CORONA (\$7)
	BLUE MOON (\$7)
SAM ADAMS LAGER (\$7)	