

# thinking man tavern

## appetizers

### Grilled Shrimp Satay

Fresh Georgia coastal shrimp kabobs marinated in sesame and ginger then grilled. Served over Asian slaw with a peanut satay sauce.

\$9.25

### Mound of Rounds

A generous portion of fried potato slices covered with melted cheese and topped with sour cream and salsa.

\$6.95

### Hummus

Ground chickpeas with garlic, lemon juice, and savory seasonings. Served with pita bread, sliced tomato, and cucumber.

\$6.75

### Fried Green Tomatoes

Hand battered and lightly fried to order. Served with red pepper remoulade, goat cheese, and fresh basil.

\$7.25

### Corn Fritters

Fresh corn, peppers, onions, and garlic fried 'til golden brown and served with a honey sour cream sauce.

\$6.25

### Guacamole and Chips

Our house made guacamole served with fresh corn tortilla chips.

\$5.75

### Quesadilla

A three cheese blend, corn, tomato, and onion. Comes with sour cream and salsa.

*Add black beans \$ .75*

*Add cilantro chicken \$2.50*

*Add Georgia coastal shrimp \$4.75*

\$5.75

### Spicy Cheese Dip

A melted blend of jalapeños, chipotle peppers, and cheese. Served with fresh corn tortilla chips.

\$5.75

### Round Basket

Sometimes a side portion just won't do. A basket loaded with our hot, crisp potato rounds.

\$4.95

## soup

### Today's Selection

Made fresh daily in-house.

Cup \$3.75 Bowl \$4.95

### Soup and Salad Combo

A bowl of our homemade soup accompanied by a side salad and garlic toast.

\$7.25

## salads

*Choice of dressings: lemon-chipotle, honey mustard, ranch, creamy Italian, bleu cheese, fat-free balsamic vinaigrette, oil and vinegar.*

### Salad Nicoise

Fresh grilled yellowfin tuna, seared to temperature. Served over greens accompanied by egg, capers, kalamata olives, and topped with a caper vinaigrette and house made croutons.

\$12.95

### Flat Iron Steak Salad

7-oz. flat iron steak cooked to order. Served over a bed of greens with onion, tomato, crumbled bleu cheese, and a horseradish vinaigrette.

\$12.95

### Salmon Salad

Fresh Atlantic salmon salad with capers, red onion, and extra virgin olive oil. Served over greens with cucumbers, kalamata olives, and tomatoes.

\$9.75

### Southwestern Salad

Chopped greens, tomatoes, black bean and corn salsa, cucumbers, and pickled jalapeños, topped with cilantro chicken. Served with lemon-chipotle dressing and house made croutons.

\$8.95

### Turkey Chef Salad

Greens, tomatoes, cucumbers, smoked turkey, hard boiled egg, grated cheese, and house made croutons.

\$8.25

### Chicken Salad

Chopped greens, tomatoes, and cucumbers topped with a heaping portion of our homemade chicken salad and house made croutons.

\$7.95

*Add these to any of the following salads:*

*Lemon Herb Chicken for \$2.50, Georgia Coastal Shrimp for \$4.75,*

*Fresh Atlantic Salmon for \$5.50.*

### Fresh Spinach Salad

Bed of baby spinach leaves with red onion, applewood smoked bacon, boiled egg, crumbled bleu cheese, and candied pecans.

\$9.75

### Greek Salad

Crisp greens accompanied by tomatoes, onions, cucumbers, kalamata olives, pepperoncini, feta, and house made croutons.  
*Add gyro meat \$3.50*

\$8.25

### House Salad

Fresh blend of greens, tomatoes, onions, and cucumbers tossed with roasted pumpkin seeds and house made croutons.

\$6.25

*Add these to any salad:*

*Shredded Cheese Blend for \$.75, Hard Boiled Egg for \$1.00, Bacon for \$2.00.*

## burgers

All burger and sandwich plates come with a side choice of potato salad, black beans and rice, sautéed spinach, potato rounds, side salad, or mashed sweet potatoes. Substitute small Greek salad for \$2.00 or a cup of soup for \$1.50

### Tavern Burger

A half-pound of fresh angus ground beef, grilled to order. Served on a cornmeal-dusted kaiser roll with lettuce, tomato, and onion. Add cheese for \$.75

\$7.50

### Aegean Burger

Topped with feta cheese and garnished with kalamata olives and pepperoncini. Served on a cornmeal-dusted kaiser roll with lettuce, tomato, and onion.

\$8.75

### Mushroom Swiss Burger

Served on cornmeal-dusted kaiser roll with seasonal marinated mushrooms, aged swiss cheese, lettuce, tomato, and onion.

\$8.75

### Pepperjack Patty Melt

Our burger served on grilled Texas toast with caramelized onions and two slices of pepperjack cheese.

\$8.25

### Guacamole Cheddar Burger

Topped with fresh guacamole and cheddar cheese. Served on a cornmeal-dusted kaiser roll with lettuce, tomato, and onion.

\$8.75

### Tuna Burger

Fresh sesame cilantro marinated yellowfin tuna patty, seared to temperature and served on a whole wheat bun with lettuce, tomato, onion, and roasted red pepper mayonnaise.

\$10.50

### Veggie Burger\*

Made with sun-dried tomatoes, black beans, rice, and spices. Served on a whole wheat bun with lettuce, tomato, and onion.

\$7.50

*Make it Aegean, mushroom swiss, guacamole cheddar, or melt style for \$1.50*

### Mango Jerk Veggie Burger\*

Our popular veggie burger blended with real mango and jerk seasonings. Served on a whole wheat bun with lettuce, tomato, and onion. Add cheese for \$.75

\$7.75

## sandwiches

### Shrimp Pita

Locally harvested Georgia coastal shrimp grilled and served in a warm pita with tzatziki, lettuce, and tomato.

\$10.50

### Cilantro Chicken Sandwich

Grilled chicken breast marinated with Mexican seasonings and fresh cilantro. Served on Texas toast with lettuce, tomato, onion, pepperjack cheese, and chipotle mayonnaise.

\$8.25

### Lemon Herb Chicken Sandwich

Chicken breast marinated in lemon juice, garlic, thyme, rosemary, and oregano. Grilled and topped with feta, served on a cornmeal-dusted kaiser roll with lettuce, tomato, and onion.

\$8.25

### Chicken Salad Sandwich

Light and dark chicken in a sage mayonnaise with celery and purple onion. Served with lettuce and tomato on parmesan focaccia. Can also be served as a tortilla wrap.

\$7.95

### Gyro

Traditional lamb or lemon herb chicken wrapped in warm pita bread with a tzatziki sauce. Add feta cheese for \$1.00.

\$8.25

### Pulled BBQ Pork Sandwich

Smoked pulled pork on Texas toast with pickles and tangy house-made sauce.

\$7.50

### Turkey Club Double Decker

Three slices of pumpernickel rye, stuffed with smoked turkey, cheddar cheese, bacon, lettuce, tomato, onion, and a roasted red pepper mayonnaise. Can also be served as a tortilla wrap.

\$8.75

### Salmon Salad Sandwich

Fresh Atlantic salmon salad, served on parmesan focaccia with lettuce, tomato, and onion. Can also be served as a tortilla wrap.

\$9.50

### The B.L.T.

Lettuce and tomato accompanied by 5 slices of applewood smoked bacon. Served with mayonnaise on Texas toast.

\$6.25

### Fried Green Tomato Sandwich\*

Hand-battered to order. Served on ciabatta bread with lettuce, red tomato, red pepper mayonnaise, and fresh goat cheese.

\$8.50

### Mushroom Philly\*

Fresh baked hoagie filled with cheese and a seasonal blend of marinated mushrooms. Sautéed with peppers and onions.

*Add lemon herb chicken for \$2.50*

\$7.50

### Deluxe Grilled Cheese\*

Aged cheddar cheese, tomato, and caramelized onion on grilled Texas toast.

\$5.95

### The T.L.T.\*

Fresh tofu steaks marinated in soy sauce and teriyaki, lightly fried and served on Texas toast with lettuce, tomato, and an avocado spread.

\$6.75

*add applewood smoked bacon to any sandwich or burger for \$2.00*

*\*denotes vegetarian item.*

## entrees

### Grilled Salmon

Wild Alaskan salmon filet, marinated in lemon, fresh dill, and garlic. Topped with raspberry artichoke salsa and served over rice pilaf with sautéed spinach.

\$13.50

### Steak

7 oz flat iron steak grilled to order and served with a balsamic reduction sauce, mashed sweet potatoes, and sautéed spinach.

\$13.50

### Half Jerk Chicken

White and dark meat baked with our own jerk seasonings served with seasoned black beans and rice and a side of mango chutney.

\$9.25

### Tuscan Fettuccine

Fresh basil, tomato, and garlic sautéed in extra-virgin olive oil and tossed with fettuccine.

\$7.95

*Add lemon herb chicken for \$2.50*

*Add Georgia coastal shrimp for \$4.75*

*Add fresh Alaskan salmon for \$5.50*

### Dos Burritos

Two flour tortillas stuffed with seasoned black beans and cheese. Served on a bed of rice and topped with salsa, lettuce, and sour cream. Have Uno Burrito for \$4.75.

\$6.95

*Add veggies for \$1.75*

*Add cilantro chicken for \$2.50*

*Add Georgia coastal shrimp for \$4.75*

### extra sides \$2.75

*potato salad, black beans and rice with sour cream, sautéed spinach, potato rounds, mashed sweet potatoes, side salad, side of the day (ask your server)*

*Zapp's potato chips \$2.00, whole kosher dill pickle \$1.00*

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## Soft Beverages

Coke, Diet Coke, Sprite, Ginger Ale	\$1.75	Sweet & Unsweet Tea	\$1.75
Coffee (fair trade and rain forest alliance certified)	\$2.25	IBC Cream Soda	\$2.75
Virgil's Black Cherry Soda	\$3.00	San Pellegrino Sparkling	\$3.00
Orange and Cranberry Juice	\$2.75	Maine Root Organic Ginger Beer	\$3.50
Red Bull Energy Drink	\$3.50	Orangina	\$2.75
Stirrings Premium Tonic Water	\$1.75	Hot Tea	pot \$3.50 cup \$2.00

## late night menu

*Thinking man tavern serves a full menu until midnight. The late night menu is offered after midnight until the bartender says otherwise.*

### **Mound of Rounds \$6.95**

A generous portion of fried potato slices covered with melted cheese and topped with sour cream.

### **Hummus \$6.75**

Ground chickpeas with garlic, lemon juice, and savory seasonings. Served with warm pita bread, sliced tomato, and cucumber.

### **Fried Green Tomatoes \$7.25**

Hand battered and lightly fried to order. Served with red pepper remoulade, goat cheese, and fresh basil.

### **Corn Fritters \$6.25**

Fresh corn, peppers, onions, and garlic fried 'til golden brown and served with a honey sour cream sauce.

### **Guacamole and Chips \$5.75**

Our house made guacamole served with fresh corn tortilla chips.

### **Spicy Cheese Dip \$5.75**

A melted blend of jalapeños, chipotle peppers, and cheese. Served with fresh corn tortilla chips.

### **Round Basket \$4.95**

Sometimes a side portion just won't do. A basket loaded with our hot, crisp potato rounds.

Thinking man tavern has taken several steps to maintain an eco-friendly restaurant. All take-out containers and silverware are made with 100% recycled materials.

All aluminum products are separated and recycled.

Our fish and seafood are locally harvested, farm-raised, and seafood watch approved. We never purchase a product from a region that has been listed as "over-fished".

No separate checks for parties of 5 or more. An 18% gratuity may be added at the server's discretion. \$.25 surcharge per to go item. \$.25 surcharge per credit card transactions for less than \$10.