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| “Grits” Onion Soup GFO Sweet yellow onions, beef broth, croutons, Swiss cheese | \$7 |
| Peach Pork Belly GF Crispy pork belly, tangy peach BBQ Sauce, house chow chow, green onion grass | \$12 |
| Exotic Mushroom Galette Herbed mushrooms, house made Boursin, Au Poivre | \$10 |
| Fried Green Tomatoes* Pan seared shrimp, signature remoulade, parsley | \$11 |
| Grits Fritters GF Cheesy asiago fried grits, tomato basil cream, house made chow chow | \$8 |
| Ginger Soy Ahi Tuna* GFO Drunken teriyaki sauce, cucumber relish, wasabi aioli, crispy Asian flatbread | \$14 |
| Grits Martini* GF Creamy stone ground grits, pan seared shrimp, apple smoked bacon, shiitake mushroom cream, parsley | \$11 |
| Southwest Spring Rolls VO Black beans, charred corn, onions, peppers, water chestnuts, cilantro, pepper jack cheese, chili dipping sauce, house made chow chow | \$8 |
| | With shrimp* \$10 |
| The Ultimate Iceberg Salad GFO Candied bacon, herb roasted tomato confit, house made Boursin, buttermilk bleu cheese dressing, balsamic syrup, grilled ciabatta | \$10 |
| Spinach Salad V,GF Baby spinach & kale, shaved red onion, spiced pecans, goat cheese, seasonal fruit, pomegranate vinaigrette | \$9 |
| Arugula Salad V,GF Baby arugula & field greens, seasonal fruit, Gorgonzola, roasted sunflower seeds, tarragon citrus vinaigrette | \$9 |
| “Grits” Caesar Salad GF Crisp romaine, creamy Caesar dressing, grits croutons, Parmesan Reggiano, asiago crisp, kalamata olive and roasted red pepper tapenade | \$8 |

2.00 for split plates * 18% gratuity will be included for parties of 5 or more

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Cooked to order.



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| Runaway | \$12 |
| A new creation every day of soup & sandwich combo | |
| Grilled Chicken Panini | \$11 |
| Smoked provolone, grilled chicken, spinach, tomato, basil pesto mayo, ciabatta, Caesar salad | |
| The “BLFGT” | \$10 |
| Bacon, lettuce, fried green tomatoes, mayo, toasted wheat berry bread, fresh cut French fries | |
| Rocking Chair Ranch All Natural Grass Fed Beef Burger* GFO | \$13 |
| Lettuce, tomato, onion, pickle, fresh cut French fries | Toppings each \$1 |
| The Classic Club | \$10 |
| Bacon, tomato, lettuce, mayo, Swiss cheese, smoked turkey, toasted buttermilk bread, fresh cut French fries | |
| Lemon Dill Salmon Burger* | \$14 |
| Bacon, cucumber, lemon dill aioli, Cajun seasoning, sweet potato fries | |
| Southern Romaine Chopped Salad GFO | \$12 |
| Coca Cola fried chicken, roasted peanuts, charred corn, tomato, cucumber, bacon, house ginger-cilantro vinaigrette | |
| Creamy Cajun Fettuccine | \$13 |
| Red onion, mushroom, bell pepper, Parmesan, Andouille sausage, fried spinach | |
| With Blackened Salmon* \$19 | With Blackened Chicken \$17 |
| | With Blackened Shrimp* \$21 |
| House Meatloaf Sandwich | \$12 |
| Tomato jam, smoked mayo, Tillamook cheddar, grilled buttermilk bread, bacon dusted potato chips | |
| “Grits” Caesar Salad GF | \$9 |
| Crisp romaine, creamy Caesar dressing, grits croutons, Parmesan Reggiano, asiago crisp, kalamata olive and roasted red pepper tapenade | |
| With grilled or fried chicken, or bacon-wrapped grits | \$13 |
| Shrimp and Grits* GFO | \$22 |
| Smoked provolone grits, Andouille cream, Cajun seasoning, grilled ciabatta | |

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Grits Café • 17 West Johnston Street, Forsyth, GA 31029 • (478) 994 – 8325 • www.gritscafe.com