



“Grits” Onion Soup GFO Yellow onions, beef broth, croutons, Swiss cheese	\$7
Fried Green Tomatoes* Pan seared shrimp, signature remoulade, parsley	\$11
Grits Fritters GF Fried Asiago grits, tomato basil cream, house chow chow	\$8
Ginger Soy Ahi Tuna* GFO Cucumber relish, wasabi aioli, drunken teriyaki, crispy five spice flatbread, microgreens	\$14
Grits Martini* GF Creamy stone ground grits, pan seared shrimp, Applewood bacon, shiitake mushroom cream, parsley	\$11
Southwest Spring Rolls VO Black beans, charred corn, onions, peppers, cilantro, pepper jack cheese, house chow chow, chili dipping sauce	\$8
	With shrimp* \$10
The Ultimate Iceberg Salad GFO Candied bacon, roasted tomato, house made Boursin, buttermilk bleu cheese dressing, balsamic syrup, grilled ciabatta	\$10
Arugula Salad V,GF Baby arugula & field greens, seasonal fruit, goat cheese, roasted sunflower seeds, fresh mint, 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	\$6
Vidalia Salad V,GF Field greens, dried cranberries, spiced pecans, sweet Vidalia onion vinaigrette	\$6

3.00 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.

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



Praline Chicken	\$23	
Pecan and panko coated, forest mushroom, spinach and cream cheese stuffed, herbed goat cheese potato croquette, candied pecans, café au lait		
Smoked Double Thick Pork Chop*	\$25	
Honey-Dijon rubbed, hickory smoked chop over “B.L.T.” mac and cheese, fried green tomatoes, herb butter		
Shrimp and Grits* GFO	\$24	
Cornmeal fried shrimp, cheddar soft grits, smoked tomato vinaigrette, green tomato salsa		
Summer Garden Pasta	\$18	
Mushroom, zucchini, edamame, tomato, baby arugula, lemon juice, garlic, herbs, penne, Parmesan Reggiano, grilled ciabatta		
With Grilled Chicken \$22	With Grilled Salmon \$23	With Grilled Shrimp \$24
North Carolina Trout*	\$27	
Lump crab stuffed, Parmesan soft grits, lemon-parsley hollandaise, southern fried bacon		
Blackened Salmon*	\$24	
Pan seared, black eyed pea cake, smoked tomato vinaigrette, fresh microgreens		
Summer Fish Fry	\$21	
Southern fried catfish and shrimp, cheddar soft grits, signature remoulade, parsley, lemon		
Ginger-Soy Ahi Tuna* GFO	\$28	
Marinated, grilled Ahi tuna, ginger scented sushi rice cake, cucumber relish, drunken teriyaki, wasabi aioli, crispy five spice flatbread		
Steak and Shrimp* GFO	\$26	
Grilled petite NY Strip, pan seared shrimp, roasted garlic mashed potatoes, crispy onion ring, garlic vin blanc, herb butter		
Grilled Filet Mignon* GF	\$38	
House pimento cheese gratin, candied bacon, garlic-herb roasted carrots and potatoes, au Poivre		

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