

DINNER

COWETA GRILL&BAR

STARTERS

MOZZARELLA, Sliced with EVO, herbs, olives, salami 8

CURRIED HUMMUS, Chickpeas, garlic, tahini, Indian curry, cumin, pita chips 6

PIEROGIES, Brown butter sauteed cheddar filled dumplings, sour cream, bacon, tomato 8

BEANS, Battered golden fried green beans, 3 level dip 7

CALAMARI, Lightly breaded with classic tomato sauce 12

CG&B WINGS, Signature sauce, celery, blue cheese 5 for 6, 10 for 10

SOUPS CUP 6 / BOWL 9

FRENCH ONION, 3 Onion, sherry, Swiss and parmesan crouton

CHOWDER, New England style, clams and fresh seafood

LAHVOSH

(Armenian flatbreads, made from an eighteenth century recipe)

CG&B signature old world flatbread topped with:house smoked flank steak, blue cheese, mushrooms and caramelized onions 15

SANTORINI Spinach, tomato, olive, artichoke, red onion, artichoke, feta cheese 14

BUFFALO Grilled chicken, jack cheese, tomato, CG&B buffalo sauce, ranch 9

SALADS – 10

PEACH & PECAN

Organic mixed greens, grilled peach, roasted cipollini onion, glazed pecans, goat cheese, dijon vinaigrette

MINT & MELON

Local watermelon, cucumber, feta cheese, mint, baby greens, mojito vinaigrette

CLASSIC COBB

Hearts of romaine, tomato, egg, avocado, bacon, cucumber, blue cheese, parmesan peppercorn dressing

CRANBERRY WALNUT

Mixed baby greens with toasted walnuts, dried cranberries, red onion, feta cheese and honey orange vinaigrette

BEET SALAD

Baby spinach, romaine, roasted beets, walnuts, goat cheese, onion relish and honey orange vinaigrette

CAESAR SALAD

Hearts of romaine, baby kale, parmesan, house made croutons and our table side style Caesar dressing

TO COMPLIMENT YOUR SALAD CHOICE: Salmon 8, Ahi tuna 9, Grilled breast of chicken 5, House smoked flank steak 9

Dressings: honey orange vinaigrette, blue cheese, parmesan peppercorn, dijon vinaigrette, ranch, balsamic vinaigrette, honey mustard, chipotle, russian

ENTREES (GF) = GLUTEN FREE

SALTIMBOCA 17

Breast of chicken, prosciutto, mozzarella, mushrooms, white wine lemon butter sauce

FLORENTINE 18

Bow tie pasta, choice of sautéed breast of chicken or shrimp, garlic, sun dried tomato, baby spinach, parmesan and cream

CHEEKS 18

Merlot&honey braised pork cheeks , confit potatoes, blue cheese

HOG WILD 18

CG&B dry rubbed house smoked pulled pork, sliced sugar cured ham and hickory smoked bacon atop mac& cheese with cavatappi pasta, our signature 3 cheese sauce with garlic buttered bread crumbs

RIBS 21

Beef spareribs, club crafted, dry rubbed, hickory smoked, beer infused with house made bbq sauce, fresh creamed shoepeg corn, CG&B creamy slaw

CG&B FILET 35

Aged, center cut 8 oz., Served with artichoke, mushroom duxelle and hand cut fries

SMOKEHOUSE 15

8 oz. fresh ground chuck, dry rubbed, house smoked, provolone, mushroom, bacon, lettuce tomato on a Kaiser bun

BEGGARS PURSE (GF) 22

Norwegian salmon fillet or ahi tuna steak, baby spinach, matchstick vegetables, shrimp, sauce vin blanc in parchment

SHRIMP & GRITS 18

Red mule organic grits, house spice blend seasoned sauteed shrimp, avocado tomato relish, and white wine butter sauce

MAPLE SALMON (GF) 18

Norwegian salmon fillet, vermont maple syrup, dijon glaze, organic creamed grits, wilted baby spinach

SIDES

CG&B salad, caesar salad, fries, housemade chips, mac 'n cheese, organic grits 5

DESSERTS & COFFEE

MILLION DOLLAR POUND 7

Frangelico, nutella pound cake with lemon curd, whipped cream

GEORGIA PEACH COBBLER 6

Vanilla bean ice cream, candied pecans, caramel sauce

ESPRESSO, CAPPUCINO, LATTE 3