



At 22 Square we believe in sustainable, quality ingredients that we can enjoy for generations. We proudly source locally caught seafood from our own Georgia water ways, support small businesses raising humane and natural beef, pork and chicken, and serve up greens and herbs from local farms.

Thank you for letting us share our philosophy with you.

## Beginning

### Housemade Candied Bacon 7

A local favorite that is spicy, sweet & sticky

### Charcuterie Board 24

Chef's hand selected cured meats and cheeses, mustard, house preserves, crusty bread

### Heirloom Tomato Caprese 13

Locally grown heirloom tomatoes, fresh mozzarella, housemade basil pesto, balsamic glaze, micro greens

### Pretzel Bites with Southbound Beer Cheese 9

Soft baked pretzels with beer cheese sauce housemade with local Southbound Mountain Jam Lager

### GA Shrimp Cocktail 18

Local Georgia shrimp, poached and chilled served with Bloody m\Mary cocktail sauce and Fresh Lemon

### Seasonal Flatbread

Please ask your server about the seasonal Selection

## Greens

*Add southern fried or grilled chicken 6*

*Add fresh Georgia shrimp 8*

### 22 Square Salad

Local field greens, fresh berries, Bootleg Farms Kentucky Barfight Goat Cheese

### Southern Ceaser 13

Crisp hearts of romaine, shaved parmeggiano, Savannah spiced Caesar dressing, cornbread croutons

## For the Kids

*All items severed with Fries*

### Grilled Cheese 9

### Chicken Tenders 9

### Mac n Cheese 9

### Cheese Flat Bread 9

### Small Caesar Salad 7

## Handhelds and Mains

### Black Angus Burger 16

Premium Certified Black Angus Burger, choice of cheese, Lettuce and Tomato

### 22 Square Signature Burger 18

Premium Certified Black Angus burger, house made bacon jam, Southbound Beer heese & house made Candied Bacon

### 920 Cattle Company Thick Pork Chop 24

Georgia peach and thyme preserves , whipped sweet potatoes farmer's market vegetables

### 24 Hour Southbound Braised Short Rib 24

Whipped Potato, roasted farmer's market vegetables, braising Reduction

### GA Shrimp & Grits 26

Pork belly, melted leeks, magic butter

### Country Captain 22

Country style curried chicken with raisins and toasted almonds, jasmine rice

### Impossible Meat Loaf 28

Impossible "meat" and foraged mushrooms , roasted fingerling potatoes, farmer's market vegetables, vegan demi glaze

### Chef's Local Catch market price

Please ask your server for today's preparation

## Dessert

### Georgia Peach Shortcake with Chantilly Cream 10

### Southern Pecan Pie 10

**\*CONSUMING RAW OR UNDERCOOKED FOODS**

**SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS**