



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 chicken, and serve up greens and herbs from local farms.

Thank you for letting us share our philosophy with you.

Beginning

House Made Candied Bacon 7

A local favorite that is spicy, sweet & sticky

Pimento Platter 12

Pimento cheese, toasted pita, assorted crackers, fresh farmer's market vegetables

Pretzel Bites with Southbound Beer Cheese 10

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

Greens

Add southern fried or grilled chicken 6
Add fresh Georgia shrimp 8

22 Square Salad 15

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

Southern Caesar 13

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

For the Kids

All items served with Fries

Grilled Cheese 9

Chicken Tenders 9

Mac n Cheese 9

Cheese Flat Bread 9

Small Caesar Salad 7

Handhelds

All items served with Fries

Black Angus Burger 18

Premium Certified Black Angus burger, choice of cheese, lettuce and tomato

22 Square Signature Burger 20

Premium Certified Black Angus burger, house made bacon jam, Southbound Beer cheese & house made candied bacon

Impossible Meatloaf Sandwich 20

Impossible meatloaf on toasted ciabatta with tangy BBQ sauce

Deviled Egg and Ham Sandwich 15

Served on buttered toast, with pimento cheese

Turkey BLT 15

Oven roasted turkey, fresh avocado, all natural smoked bacon, lettuce, tomato, pesto aioli

Chef's House Specialty

Shrimp & Grits 26

Pork Belly, Melted Leeks, Magic Butter

Dessert

Georgia Peach Shortcake 10

with Chantilly Cream

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