



LOCAL STATION



Appetizers

Charcuterie Board: Assorted smoked and cured meats, hand sliced domestic and imported cheeses, olive tapenade and fresh toast points. Selections will vary	MARKET
Pimento Cheese Spread: Served with pita chips	11
Seared Ahi Tuna: Spring Mix tossed with sweet chili sauce and served with a wasabi guacamole	14
Baked Brie: Baked in a puff pastry and served with apricot jam and a balsamic glaze	13
Brisket Sliders: Served on Slider buns with house made pickles, pickled onions, and Peach BBQ sauce	13
Lobster, Crab and Shrimp Dip: Our signature dip made with lobster, crabmeat, and shrimp. Blended and topped with fresh herbs and Parmesan cheese. Served with warm house pita chips	14
Blue Jack Chips: House fried chips with apple wood smoked bleu cheese sauce and topped with cherry wood smoked bacon, scallions, and applewood bleu cheese crumbles	11

Soups and Salads

**Add chicken, shrimp, or steak to any salad*

Caprese Salad: Cherry heirloom tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic glaze and cracked peppercorn	13
Caesar Salad: Romaine lettuce, Parmesan crackers, and shaved Parmesan cheese topped with Steakhouse Caesar dressing	11
The Local Salad: Butter leaf lettuce, candied pistachios, Granny Smith apples, and smoked bleu Cheese. Served with signature white balsamic vinaigrette	14
Ahi Tuna Salad: Pan seared and thinly sliced on a bed of spring mix, baby carrots, cherry heirloom tomatoes tossed with signature white balsamic vinaigrette. Served with a wasabi guacamole	14
House-made Soup of the Day:	7

Local Station Bowls

LUNCH 17 / DINNER 22

Choose one from each group

Group 1: *shrimp, *chicken, or *steak

Group 2: quinoa, stone ground grits, wild mushroom risotto, or tri-colored couscous

Group 3: garlic white wine sauce, Braselton sauce

Served with a side of fresh berries and grilled baguette

Burger Stacks

Served on a toasted Brioche Bun with lettuce, tomato, pickled onions, pickles

*Single Stack	10	*Double Stack	12	*Triple Stack	14
Add Bacon	2	Add American cheese	1	Add Pimento Cheese	2

All Burger Stacks served with House-made Chips

108 BRASSIE LANE BRASELTON, GA 30517 * 706.921.4192

Local Station Favorites

Lobster Roll: Cold water lobster topped with our house-made lemon herb aioli. Served on a toasted Top-sliced bun. Served with House-made chips.	One Roll 22	Two Rolls 38
California Fish Taco: Fresh Cod Grilled, Fried, or Blackened; with pickled cabbage, cilantro, and fresh Pico de Gallo. Authentic San Diego-style. Served with House-made chips		16
Turkey Burger: Melted Brie, balsamic glaze, onion, butter leaf lettuce and cherry heirloom tomatoes with a Dijon aioli on a brioche bun. Served with House-made chips		14
Shrimp Tacos: <i>Served COLD.</i> Argentine red shrimp with house-made pickled cabbage, sour cream, salsa Verde, pickled red onion, fresh-pulled cilantro, and roasted jalapenos		16
Jack's Feathers: 3 hand-breaded chicken tenders in our own house breading served with house-made honey mustard sauce. Served with house-made chips		13
Salpicon: House-smoked shredded beef brisket. Served with fresh Pico de Gallo, sour cream, lime wedges, fresh avocado, and warm flour tortillas		14

Entrees

*Hand-cut 6 oz Manhattan Strip: Served with potatoes au gratin and red wine demi-glace, and your choice of asparagus, sautéed baby spinach, or baby carrots	34
*Surf N' Turf: 5 oz hand cut filet mignon and a seasoned lobster tail. Served with Yukon Mashed Potatoes and your choice of asparagus, sautéed baby spinach, or baby carrots	50
*Black Angus 14 oz Ribeye Steak: topped with a peppercorn compound butter. Served with Yukon Mashed potatoes, and your choice of asparagus, sautéed baby spinach, or baby carrots	40
*Stuffed Pork Chop: stuffed with baby spinach, fresh mozzarella, and Parmesan cheese served over wild mushroom risotto and baby carrots	25
Artichoke Chicken: Chicken breast topped with grilled artichokes, wild mushrooms, and onions tossed in a garlic cream sauce. Served with quinoa and baby carrots	22
Braselton Shrimp & Grits: Argentine red shrimp, Andouille sausage, and Capicola ham sautéed and mixed into a House-made Veal Sauce and served with stone ground grits	22
Chicken Caprese: Sauteed chicken breast topped with sliced cherry tomatoes, fresh mozzarella balls, and served with sautéed baby spinach and tri-colored couscous	22
Shrimp Linguine: Argentine red shrimp, sautéed cherry peppers, baby spinach tossed in a garlic, white wine sauce	24
*Fresh Catch of the Day: Preparation and side items vary with species.	MARKET
Add a side Salad or side Caesar to any entrée	6

Side Items

6 each

Sautéed Baby Spinach	Yukon Mashed Potatoes	Sweet Potato Fries
Wild Mushroom Risotto	Stone Ground Grits	Sweet Baked Potato
Glazed Baby Carrots	Potatoes Au Gratin	

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

****PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES.**

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