OVERLOOK



STARTERS

Meant to share!

HUMMUS PLATTER

House-made with chickpeas and black-eyed peas, served with house-made Lavosh and vegetables, 12

TRUFFLE FRIES

Crispy fries with shaved Parmesan, herbs and shaved black truffle, 14

FRIED CALAMARI

Hand breaded, flash fried with jalapeno, red onion, fresh herbs and served with a Meyer lemon aioli, 16

MACHO NACHOS

Fresh tortilla chips topped with steak carnitas, house queso, chiffonade lettuce, garden tomatoes, guacamole, black beans and corn salsa, 16

CHEF'S SOUP

Seasonal, Local, and Regional Flavors prepared daily, 7

SUNSET SALADS

SOUTHERN 'GREEK' SALAD

Romaine, Feta, Kalamata olives, red onion, tomatoes, cucumbers, pickled watermelon, tossed in a Greek vinaigrette Small, 9 | Full, 12

WATERFALL SALAD

Baby greens, Asher blue cheese, candied pecans, cucumbers, carrots and Granny Smith apples tossed in a raspberry vinaigrette Small, 9 | Full, 12

WINGS & TENDERS

Choose tossed in mild or hot sauce, garlic Parmesan, or lemon pepper.
Served with chilled celery and fresh tortilla chips
12 wings, 16 | 24 wings, 23

5 tenders, 13

HAND HELD

Served with a choice of sides

OVERLOOK BURGER

Two all-beef patties (house ground brisket & short rib), special sauce, local lettuce, Cheddar cheese, garden pickles, fresh tomato and bacon jam on a brioche bun, 16

THE PHILLY

Authentically prepared with shaved prime beef, cheese whiz, sauteed peppers and onions on a toasted roll, 15

CHEF'S TACO

Chef's daily taco creations in warmed flour tortillas and traditional accompaniments, 14

BLACKENED FISH SANDWICH

Chef's choice sustainable catch, mustard coleslaw, garden tomato on toasted brioche, 16

ON THE SIDE

Fries, Sweet Potato Fries, Onion Rings, Tortilla Chips, Side Salad, Vegetable Crudite with Ranch

Additional sides, 3 each





All pizza pies are handmade using the freshest ingredients available.

All pizzas are 8 slices and 10" Additional toppings, 1 each

ARTISAN WHITE PIE

Crispy prosciutto, pancetta, cantaloupe, macerated tomatoes, Provolone and a Parmesan cream, 17

FARMERS GARDEN

Heirloom tomatoes, arugula, onions, Brussels sprouts, corn, ricotta and a house tomato sauce, 16

SMOKE HOUSE

Smoked Springer Mountain Farms chicken, caramelized onions, bacon jam, fresh herbs, Provolone and Gouda blend in a house BBQ base, 17

BUILD YOUR OWN PIE

Choose three toppings, 15 Additional toppings, 1 each

Toppings: Black Olives | Tomatoes Mushrooms | Peppers | Onions Brussels Sprouts | Pepperoni Smoked Chicken | Italian Sausage Slab Bacon | Ricotta Cheese Mozzarella | Provolone

Base Sauces: House Marinara, Parmesan Cream, or House BBQ

LOCAL & CRAFT BEER SELECTIONS



Terrapin Hopsecutioner or Golden Ale, Athens, GA 5.50

More 'Local' Craft Beers, 5.50

Dale's Pale Ale, Brevard, NC Creature Comforts Bibo Pilsner, Athens, GA Sweetwater 420 Extra Pale Ale, Atlanta, GA

Additional Brews, 6.50

Ommegang 'Fleur de Houblon', Cooperstown, NY

Ballast Point Grapefruit Sculpin, San Diego, CA

Left Hand Brewing Co. Milk Stout Nitro, Longmont, Co

ON TAP

Highland Brewing Co Gaelic Ale, Asheville, NC 7.50 draught

More beer, draught, and specialty cocktails available daily

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KIDS CLUB

All entrées come with a side, 6.50

Hamburger

Grilled Cheese
Sandwich

Cheeseburger

Cheese Quesadilla

Hot Dog Chicken Fingers

BBQ Pork Sliders (2)

SIDES

Fresh Fruit, French Fries, Sweet Potato Fries Onion Rings, Side Salad

DESSERT

Ice cream sundae, 3

