



706-414-8033

<http://www.augustatogo.com>

The SolFood Kitchen

Kids Meal

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PB&J	\$7.70
Grilled Grilled Cheese	\$7.70

Lunch Menu

Available Tuesday- Friday

11:30-2:30pm

Summer Burrata Salad	\$18.70
<i>Blistered cherry tomatoes & peaches served over mixed greens with pesto burrata, balsamic reduction, sweet corn and basil chiffonade</i>	
Green Jacket Salad	\$15.40
<i>Tomatoes, Parmesan, Pita Chips, Red Wine Vinaigrette</i>	
Mediterranean Bowl	\$15.40
<i>Marinated cucumbers, tomatoes, olive tapenade, pepperoncinis, roasted peppers & onions served over a brown rice quinoa blend with a white bean puree & Green Goddess dressing.</i>	
Curry Bowl	\$15.40
<i>Roasted cauliflower, 5 spice carrots, peppers, & onions in a red coconut curry sauce served over a bed of jasmine rice. Garnished with cilantro & basil.</i>	
Bibimbap Bowl	\$15.40
<i>Garlic mushrooms, 5 spice carrots, spinach, cucumbers, kimchi, & edamame served over jasmine rice with a vegan chili aioli.</i>	
Cuban Bowl	\$15.40
<i>Black beans, pineapple salsa, avocado, plantains, & pickled red onions served over a brown rice quinoa blend</i>	
Over the RAIN-bowl	\$15.40
<i>5 spice carrots, braised purple cabbage, avocado, marinated kale, peppers & onions served over a brown rice quinoa blend with a zesty tahini sauce.</i>	
Greek Salad	\$15.40
<i>Romaine, olive tapenade, tomatoes, cucumbers, red onion, pepperoncinis, feta & Green Goddess dressing.</i>	
The BIG Dill	\$20.90
<i>Smoked turkey, cheddar, tomato, shredded lettuce, mayo, on toasted brioche with our signature dill oil. (gluten free bread available)</i>	
Banh Mi Sandwich	\$19.80
<i>Smoked turkey, chicken, or tofu* served with cabbage-carrot slaw, cucumbers, jalapeno, pickled onions, cilantro, mint, & chili aioli on toasted ciabatta.</i>	

Dinner Menu

Available everyday 5pm-8:40pm

Jerk Chicken	\$33.00
<i>Smoked leg quarter with housemade jerk sauce served with coconut ginger rice, grilled vegetables, & plantains. (Gluten friendly)</i>	
Green Jacket Salad	\$15.40
<i>Tomatoes, Parmesan, Pita Chips, Red Wine Vinaigrette</i>	
Spicy Garlic Edamame	\$11.00
<i>Steamed edamame sauteed with fresh garlic, tamari & sriracha chili sauce. (vegan) (Gluten friendly)</i>	
Summer Burrata Salad	\$18.70
<i>Fire Roasted peaches, fresh corn, blistered cherry tomatoes & pesto infused Burrata served over mixed greens with a balsamic reduction. (Vegetarian, Gluten friendly)</i>	
Greek Salad	\$15.40
<i>Romaine lettuce, olive tapenade, tomatoes, cucumbers, red onion, pepperoncinis, feta cheese, Green Goddess dressing. (Gluten friendly)</i>	
Veggie Empanadas	\$15.40
<i>Stuffed with black beans, butternut squash & roasted peppers in puff pastry served with a chili aioli & chimichurri blend. (vegan)</i>	
Kimchi Pimento Cheese	\$16.50
<i>Served with scallion pancakes and fresh vegetables.</i>	
Plantain Tacos	\$16.50
<i>Plantains & roasted peppers over refried black beans, topped with sliced avocado, chimichurri & pickled red onions on hatch green chili tortillas. (vegan, gluten free tortillas available.)</i>	
Mezze Platter	\$24.20
<i>Confit vegetables served with white bean dip, dolmas, olive tapenade & Papa Mountain cassava bread. (gf) (can be vegan upon request)</i>	
Green Goddess Salmon Sliders	\$22.00
<i>Served on slider rolls with a lemon caper aioli and green goddess dressed arugula and thinly shaved red onion.</i>	
The BIG Dill	\$20.90
<i>Smoked turkey, cheddar, tomato, shredded lettuce & mayo on toasted brioche with our signature dill oil. Served with a side of dill potato salad. (gluten free bread available)</i>	
Harissa Cauliflower	\$24.20
<i>Roasted and served over cilantro hummus with smoky pepitas and pomegranate seeds. (vegan) (Gluten friendly)</i>	
Vegetable Lasagna	\$26.40
<i>Served with red wine vinaigrette dressed greens and garlic herb cassava bread.</i>	
Salmon & Succotash	\$33.00
<i>Pan-seared salmon served over vegetable succotash topped with</i>	

Drinks

Figment Kombucha "Magic Hour" Orange Blossom	\$7.70
<i>Created in Athens, GA. This juicy Kombucha is made with organic cane sugar and orange blossom water.</i>	
Untitled Art Grapefruit Sparkling CBD water (10mg)	\$8.25
Untitled Art Strawberry Sparkling CBD water (10mg)	\$7.15
Untitled Art Blackberry Sparkling CBD water (10mg)	\$8.25
Untitled Art Lemon-Lime Sparkling CBD water (10mg)	\$7.15
Figment Midnight Garden Blueberry Lavender Kombucha	\$7.70
<i>Crafted in Athens, GA, this probiotic beverage uses juice from local Georgia blueberries picked ripe for maximum flavor and antioxidant benefits.</i>	
Sweet Tea	\$2.75
Unsweet Tea	\$2.75
Housemade Lemonade	\$3.30
Springtime Alkaline Water	\$2.20
Springtime Artesian Water	\$2.20
Topo Chico Sparkling Mineral Water	\$3.30

Juices

Mellow Melon	\$9.90
<i>Watermelon, strawberries, apples, lime, mint.</i>	
The Vision	\$9.90
<i>Pineapple, carrot, orange, grapefruit, ginger, turmeric</i>	

Lattes

Served iced. Choice of Coconut, Oat, Hemp, Soy, or Half & Half.

Golden Milk Latte	\$8.80
Matcha Latte	\$8.80
Chai Latte	\$8.80

Sides

Orzo Pasta Salad	\$4.40
<i>Greek style orzo pasta salad (vegan)</i>	
Side of Kale Superfood Slaw	\$4.40
<i>Kale & red onions marinated in a housemade vinaigrette (vegan, gf)</i>	
Side of Dill Potato Salad	\$4.40
<i>(vegan, gf)</i>	
Side of Tuna Pasta Salad	\$4.40
<i>Bow tie pasta, tuna, boiled egg, red pepper and peas dressed with mayo and seasoning</i>	
Side Salad	\$5.50
<i>Romaine lettuce, tomatoes and cucumber (vegan, gf). Vegan dressing choices: Green Goddess, Lemon Poppyseed, Red Wine Vinaigrette. Housemade garden ranch (contains dairy) also available.</i>	

*whole grain mustard and lemon
creme fraiche. (Gluten friendly)*
Chimichurri Steak **\$44.00**
*Grilled Southern River Farms
Natural Angus Strip (9 oz.) drizzled
with chimichurri, served with
fingerling potatoes & grilled
vegetables. (Gluten friendly) (Cooked
medium unless specified otherwise in
notes.)*

All dressings are gluten-friendly.
Side of Himalayan Salt Kettle **\$3.30**
Chips
(vegan, gf)

Soup

Soup of the Day - Cup **\$6.60**
Chef's Choice
Soup of the Day - Bowl **\$12.10**
Chef's Choice

Desserts

Available anytime

Blueberry Peach Crumble **\$13.20**
*Served with vanilla ice cream or
vegan whipped topping(Vegan, GF)*
Chocolate Peanut Butter **\$11.00**
Mousse
*Served with vegan whipped cream.
(Vegan, GF)*