



706-414-8033

<http://www.augustatogo.com>

The Southern Salad

CRAFT YOUR OWN

Pick 4 toppings. All premiums extra.
Craft Your Own \$9.54

1. WHAT'S YOUR STYLE? Shaken OR Pretty

Choose between bowl, chopped or wrap.

2. CHOOSE YOUR BASE - Up to 2

*Red leaf, buttercrunch, Tuscan kale, TSS mix (red leaf, kale & buttercrunch), organic brown rice, quinoa, cilantro-lime rice. *All lettuce is sourced from our Clean Greens Farm's hydroponic greenhouse, which is professionally and responsibly managed by The Hancock Farm.*

3. TOP IT

*Choose up to 4 (additional toppings \$0.60) Cherry tomato, cucumber, red onion, pickled red onion, green beans, roasted pepper, olives, marinated artichokes, roasted beets, chickpeas, raw corn, butternut squash, roasted Brussels sprouts, marinated egg plant, roasted broccoli, pickled watermelon rind, marinated mushrooms, watermelon, green apples, strawberry, cornbread croutons, tortilla strips, basil, dill, mint, cilantro, lemon lime zest, chia, hemp & flax see blend. *Our vegetables are sourced locally when in season. Check your in-store local list for the most up-to-date lineup of farms and seasonal ingredients.*

4. ACCESSORIZE IT - Premium Toppings

CHEESE (\$1.50) - Parmesan, feta, cheddar, blue cheese, goat cheese. PROTEINS - roasted chicken (\$3.60), bacon (\$1.20), citrus marinade Beaufort shrimp (\$3.60), pulled pork (\$3), shredded beef (\$4.80), smoked salmon (\$4.80), hard-boiled eggs (\$1.20) NUTS (\$1.20) - roasted almonds, raw pecans, sunflower seeds OTHER - avocado (\$1.80), hummus (\$1.20)

5. DRESS IT UP

Strawberry balsamic vinaigrette, bbq ranch, Vidalia onion honey mustard, vegan Caesar, chipotle vinaigrette,

Attention Customers

Dine-in prices may vary. Not all menu items may be available for delivery. If you need assistance with your order, please call us at (706) 414-8033. All lettuce is sourced from our Clean Greens Farm's hydroponic greenhouse, which is professionally and responsibly managed by The Hancock Farm. Our vegetables are sourced locally when in season. Check your in-store local list for the most up-to-date lineup of farms and seasonal ingredients.

SEASONAL SPECIALS

Here for a limited time only.

GREEN BOWLS

Breakfast Bowl \$11.40

baby kale, Clean Greens arugula, butternut squash, cherry tomatoes, black beans, bacon, local fried egg with a Vidalia onion honey mustard

The Southern Salad \$11.94

TSS blend, raw pecans, goat cheese, watermelon, cornbread croutons, pickled watermelon rind with sweet tea, basil vinaigrette. Served with cornbread. Add pulled pork for \$3.

The Austin Cobb Green Bowl \$11.94

TSS blend, cherry tomato, raw corn, red onion, shredded cheddar, crispy tortillas, avocado, lime and chipotle vinaigrette. Served with pita chips. Add shredded beef for \$4.80.

The Paige Green Bowl \$14.34

TSS blend, cherry tomato, basil, toasted almonds, strawberry, cucumber, avocado, feta and lemon thyme vinaigrette. Served with cornbread. Add shrimp for \$3.60.

Bartow Caesar Green Bowl \$11.94

Tuscan kale, bibb lettuce, cherry tomato, sunflower seeds, bacon, Parmesan cheese, vegan caesar dressing. Served with pita chips. Add chicken for \$3.60.

Carolina Chickpea Green Bowl \$11.70

Tuscan kale, chickpeas, red onion, cherry tomato, cilantro, feta, olive oil, squeeze of lemon and zest. Add avocado for \$1.80.

GRAIN BOWLS

Poke Bowl \$14.34

Cilantro lime rice, kale, cucumber, red onion, seaweed, ahi tuna, soy vinaigrette, spicy mayo

Triple B Grain Bowl \$12.30

Quinoa, roasted brussels and butternut squash, granny smith apple, avocado, bacon, sunflower seeds and bbq ranch. Served with cornbread. Add shrimp for \$3.60.

Mediterranean Bowl \$12.30

TOASTS

Avocado Toast \$9.54

h&f sourdough toast with avocado spread, cherry tomato, strawberry, balsamic drizzle and sweet micro greens.

Drop The Beet Toast \$9.00

h&f sourdough toast with roasted beets, hummus, goat cheese, balsamic drizzle and sweet micro greens.

Toast & Lox \$10.74

h&f sourdough toast with smoked salmon, whipped cream cheese, cucumber, sweet micro greens, & pickled red onion.

Banana Nutella Toast \$7.20

h&f sourdough toast with Nutella spread topped with bananas.

Grilled Cheese \$5.40

h&f sourdough toast with cheddar cheese.

SNACKS

Watermelon Snax \$4.20

red onion, feta, basil, balsamic glaze.

Seasoned Avocado with Pita Chips \$4.20

Hummus with Pita Chips \$4.20

SMOOTHIE BOWLS

Acai Bowl \$9.60

Super acai topped with banana, granola, TSS seed blend and strawberry.

SMOOTHIES

Mean Green Smoothie \$7.50

Pineapple, mango, banana, ginger, spinach, kale.

Creamsicle Smoothie \$7.50

Coconut yogurt, whole orange, frozen banana, almond milk.

Super Acai Smoothie \$7.50

Mixed frozen berries, Acai powder, agave, almond milk, frozen sliced banana, lemon.

Cocoa Peanut Butter Smoothie \$7.50

Banana, cocoa, peanut butter, dates, cinnamon.

DESSERT

Chocolate Chip Cookie \$3.60

Power Balls (3) \$3.60

SIDES

2oz Side of Dressing \$0.66

BEVERAGES

16oz Sweet Tea \$2.40

16oz Unsweetened Tea \$2.40

Bottle of Organic "Honest T" \$3.00

Peach Oolong Tea

Bottle of Organic "Honest T" \$3.00

**sweet tea and basil vinaigrette, lemon
and thyme vinaigrette, citrus and mint
vinaigrette, agave and apple cider
vinaigrette, vegan cilantro and lime,
oil and vinegar, fresh squeeze of lime
or lemon.**

*TSS blend, quinoa, mixed olives,
roasted peppers, cucumber,
artichoke, green bean, feta and apple
cider vinaigrette. Served with pita
chips. Add hard-boiled egg for \$1.20.*
Burrito Bowl \$11.70
*cilantro-lime rice, black beans,
roasted peppers, roasted broccoli,
avocado, onions, creamy cilantro
lime dressing. Served with pita chips.
Add pulled pork for \$3.*

Half Tea Half Lemonade	
Bottle of Organic "Honest T"	\$3.00
Honey Green Tea	
Bottle of Smart Water	\$3.00
Glass Bottle of Coca-Cola	\$3.00
Glass Bottle of Sprite	\$2.40
Glass Bottle of Diet Coke	\$2.40