

LOCAL ON NORTH

START

L.O.N. CHARCUTERIE

LOCAL & IMPORTED ARTISAN MEATS, CHEESES, & CHEF'S ARTISAN ACCOMPANIMENTS 25

P.E.I. MUSSELS

SHALLOTS, GARLIC & WHITE WINE SAUCE,
TOUCH OF HEAVY CREAM, SERVED W/ GRILLED BAGUETTE, ROUILLE, & HERB OIL 22

GREEK CHICKEN BROCHETTES

GARLIC HERB MARINATED CHICKEN SKEWERS,
FRESH CUCUMBER AND TOMATO SALAD, TZATZIKI SAUCE, FETA CHEESE 17

*TUNA TATAKI

FRESH SUSHI GRADE SEARED TUNA, RAW PINK CENTER, CITRUS SOY,
MICRO HERBS, RED & GREEN CHILIES, CRISPY WONTON 17

BANG BANG SHRIMP

FRIED, MARINATED SHRIMP, SWEET CHILI SAUCE, LEMON AIOLI 15

FRIED GOAT CHEESE CROQUETTE

WHIPPED GOAT CHEESE, LIGHTLY TOSSED IN PANKO & FRIED,
SERVED ON TOP OF HOME-MADE TOMATO JAM, BALSAMIC REDUCTION, LEMON VINAIGRETTE, MICRO GREENS 11

EGGPLANT INVOLTINI

BAKED EGGPLANT STUFFED WITH HERB BREAD CRUMBS, RICOTTA, FRESH MOZZARELLA,
SERVED WITH POMODORO SAUCE AND GRILLED ARTISAN BREAD 15

FIX WINGS

CRISPY CHICKEN WINGS, FIX SIGNATURE WING SAUCE, CARROT & JICAMA SLAW 16
ADD SIDE OF HAND-CUT FRENCH FRIES + 6.95

CHICKEN BANH MI SPRING ROLLS

SPRINGER MOUNTAIN FARMS CHICKEN BREAST, PICKLED CARROTS, JICAMA, SWEET CHILI,
JALAPEÑO RANCH, MICRO HERBS 16

MARINATED BEETS

ROASTED & PICKLED IN HOUSE BABY BEETS, ARTICHOKE & RED PEPPER POLENTA CAKE,
FINISHED W/ PISTACHIOS, BALSAMIC DRESSING, BLUE CHEESE FONDUE 16

MAIN PLATES

*STEAK FRITES

GRILLED PREMIUM 12 OZ. MARINATED STEAK, HAND-CUT FRENCH FRIES, LOCAL GREENS
DRESSED IN POPPY-SEED VINAIGRETTE, MADE FRESH DAILY CHIMICHURRI SAUCE 42

CHICKEN FRANCAISE

SPRINGER MOUNTAIN FARMS MOIST CHICKEN, HERB SEASONED EGG BATTER, WHITE
WINE GARLIC SAUCE, ROASTED GEORGIA BROCCOLI, SIGNATURE POTATO CAKE 26

*POPPY-SEED CRUSTED SALMON

NORTH ATLANTIC SALMON, SWEET AND SOUR GERMAN POTATO SALAD WITH BACON
VINAIGRETTE, ORGANIC ASPARAGUS, ROASTED HEIRLOOM TOMATO CHILI 34

*RIBEYE

CERTIFIED ANGUS BEEF RIBEYE, PEPPERCORN CRUSTED, BACON AND BLUE CHEESE
MASHED POTATOES, GARLIC BROCCOLI, SWEET ONION BORDELAISE SAUCE 46

*PAN ROASTED GROUPER

GROUPER, YUCCA PANCAKE, MANGO AND LOCAL TOMATO SALSA, JALAPEÑO CREAM 35

MEDITERRANEAN CHICKEN PASTA

HERB ROASTED SPRINGER MOUNTAIN FARMS CHICKEN, FARFALLE PASTA, ARTICHOKEs,
OLIVES, CAPERS, ORGANIC TOMATOES, LOCAL SPINACH, TOASTED GARLIC, PARMESAN
CHEESE 25

*CRAB CAKES

TWO MARYLAND BLUE CRAB CAKES, BACON, SWEET CORN, VIDALIA ONION, RISOTTO,
LOCAL MICRO-GREENS, HORSERADISH CREAM SAUCE 35

SHRIMP DIAVOLO

GULF SHRIMP, PENNE PASTA, SPICY TOMATO CREAM & LOBSTER BUTTER SAUCE 26

PORK LOIN

PRIME PORK MARINATED, HERB ROASTED SWEET POTATOES, ORGANIC SPINACH, SOY
GLAZE, PORTOBELLO MUSHROOMS- FRIED ONIONS- NATURAL JUS 26

*SEARED AHI TUNA STEAK

SEARED CRISPY PARMESAN POLENTA CAKE, MARINATED CUCUMBER & TOMATO SALAD,
PRESERVED LEMON 29

LOCAL GREENS

+ \$11 (Chicken) + \$14 (Salmon*)
\$19 (NY Strip Steak*) +
\$12 (Gulf Shrimp)

LOCAL SALAD

LOCAL ARTISAN GREENS, FARM EGG,
CHEDDAR CHEESE, TOMATO, BACON,
HOUSE MADE CROUTONS, SIGNATURE
POPPY-SEED VINAIGRETTE 11.5

SWEET THANG SALAD

LOCAL ARTISAN GREENS, TOMATO, HOME-
MADE RED WINE & CINNAMON POACHED
PEARS, RED ONION, BLUE CHEESE,
CANDIED PECANS, L.O.N.'S LEMON
VINAIGRETTE 12.5

SOUTHERN CAESAR

ROMAINE HEARTS, PARMESAN FRICO,
CORNBREAD CROUTONS, PARMESAN
CHEESE, SMOKED POBLANO CAESAR
DRESSING 11

SOUPS

MADE RIGHT ONION SOUP

CARAMELIZED ONIONS, BEEF STOCK,
CREAM, GRUYERE, GARNISHED W/ CHIVE
OIL AND CROSTINI CUP / 5.50 BOWL / 9

SOUP OF THE MOMENT

PREPARED DAILY USING LOCAL &
FRESHEST INGREDIENTS C / MKT B / MKT

HANDHELDS

*AHI TUNA BURGER

GROUND AHI TUNA PATTY, SEARED RARE, SOY SESAME GINGER SAUCE, CRISPY ONIONS, MARINATED CUCUMBERS, WASABI MAYO, LOCAL BAKERY'S BRIOCHE BUN, SERVED W/ HAND-CUT FRENCH FRIES 21

*RKO BURGER

11 OZ. CERTIFIED ANGUS BEEF, AMERICAN CHEESE, SIGNATURE TOMATO JAM, CRISPY ONIONS, LOCAL BAKERY'S BRIOCHE BUN, SERVED W/ HAND-CUT FRENCH FRIES 19

FRIED GROUPEL TACOS

3 SOFT SHELL CAJUN MARINATED GROUPEL TACOS, FRESH PICO DE GALLO, QUESO FRESCO, JALAPENO REMOULADE, SERVED W/ MADE IN HOUSE FRIJOLES CHARROS 18

GRILL GROUPEL & SELECT CORN TORTILLAS TO MAKE THIS DISH GLUTEN-FREE + (\$1.5)

SHRIMP TACOS

3 SOFT SHELL CRISPY SHRIMP TACOS, QUESO FRESCO, JICAMA & CARROT SLAW, SWEET CHILI SAUCE, CHIPOTLE CREMA, SERVED W/ MADE IN HOUSE FRIJOLES CHARROS 17

GRILL SHRIMP & SELECT CORN TORTILLAS TO MAKE THIS DISH GLUTEN-FREE + (\$1.5)

STEAK TACOS

3 SOFT SHELL MARINATED STEAK TACOS, FRESH PICO DE GALLO, QUESO FRESCO, CHIPOTLE CREMA, SERVED W/ MADE IN HOUSE FRIJOLES CHARROS 19

CORN TORTILLAS AVAILABLE MAKING THIS DISH GF + (\$1.5)

NEAPOLITAN PIZZA

Gluten Free Crust Available + (\$5.5)

MARGHERITA

SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, BASIL 18

FUGEDDABOUDIT

SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, PEPPERONI, CRISPY BACON, RICOTTA, FRESH BASIL 22

GET CRACKIN'

WHITE PIZZA, CAPOCOLLO, BRUSSEL SPROUTS, PISTACHIO PESTO, FRESH MOZZARELLA, FRESH BASIL 24

HOT FIX

SAN MARZANO TOMATO SAUCE, MOZZARELLA, FENNEL SAUSAGE, FRESH JALAPEÑOS, GORGONZOLA, RED ONIONS, CAPERS 21

TARTUFO

WHITE PIZZA, TRUFFLE OIL, ROASTED MUSHROOMS, FRESH MOZZARELLA, RICOTTA, LOCAL GREENS, FRESH BASIL 20

DESSERTS

BREAD PUDDING

MADE FROM SCRATCH W/ CRÈME ANGLAISE SAUCE & PREMIUM INGREDIENTS, SERVED W/ VANILLA ICE CREAM 9

ROTATES WEEKLY

CLASSIC CRÈME BRÛLÉE

RICH, SWEET CUSTARD ENVELOPED IN A BUBBLY SUGAR CRUST 10

FRIED CHOCOLATE CAKE

FLOURLESS CHOCOLATE CAKE, ROLLED IN GRAHAM CRACKERS, DEEP FRIED, SERVED W/ VANILLA ICE CREAM, CARAMEL SAUCE 10

CHEESECAKE EMPANADA

TORTILLA FILLED W/ MADE IN HOUSE CHEESECAKE BATTER, DEEP FRIED, TOSSED IN CINNAMON & SUGAR, SERVED W/ STRAWBERRY COMPOTE 9

CHOCOLATE CRÈME BRÛLÉE

MADE IN HOUSE CUSTARD, FOLDED IN MELTED CHOCOLATE, BRÛLÉE CRUST 11

SEASONAL INSPIRED DESSERT

CHANGES OFTEN 11

Non-Alcoholic Beverages

COKE

SPRITE

DIET COKE

LEMONADE

COKE ZERO

SWEET TEA

UNSWEETENED TEA

SAN PELLEGRINO

750 ML



*THESE ITEMS MIGHT BE SERVED RAW OR UNDER-COOKED. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS

20% Gratuity Added To Tables of 6 Or More / \$7 Split Plate Fee / \$3 PP Cake Cutting Fee