The Olde Pink House

**COCKTAILS**

The Olde Pink House “Pink Lady”  Fresh Squeezed Lemonade, Absolut Raspberry Vodka  10
Planter's Punch   Our Special Blend of Papa's Pilar Dark Rum, Bacardi Rum, Pineapple and Orange Juice, Grenadine  11
Jalapeno Margarita  Our Special Blend of Herradura, Housemade Jalapeno Syrup, Fresh Squeezed Lemon and Lime Juice  13
The Proper Mulberry Infused Gin, Lemon Juice, Prosecco 10
Woodford Mule  Our Special Blend of Woodford Reserve, Housemade Ginger Ale, Bitters  12
Green Chile Bloody Mary St. George's Green Chile Vodka, Fresh Lime Juice, Olive Juice, Pickled Okra  9

**BEER**

Terrapin Recreation Pale Ale Atlanta, GA Peach, Passionfruit, Crisp Finish 4
Good People Pale Ale Birmingham, AL Caramel, Citrus, Toasted Grains 6
Jekyll Brewing Hop Dang Diggity Southern IPA Alpharetta, GA Aromatic, Creamy Orange Malt 6
Service Brewing Company Compass Rose IPA Savannah, GA Grapefruit, Peach, Orange Peel 6
Sweet Water 420 Extra Pale Ale Atlanta, GA Sweet, Tangy Lemon, Lively Hops 6
Guinness Extra Stout, Ireland Espresso, Creamy Butterscotch 6
Coastal Empire Savannah Brown Ale Savannah, GA Rich Malt, Caramel, Roasted Nuts 5
Duck Rabbit Milk Stout Farmville, NC Coffee, Chocolate, Deep Roasted Malts 6
Highland Oatmeal Porter Asheville, NC Dark Coffee, Dried Fruit, Mocha 6
Coastal Empire Southern Delight Praline Amber Savannah, GA Candied Praline Goodness 5
Blue Moon Belgian Wheat Denver, CO Crisp, Tangy Coriander, Orange Peel 6
Southbound Brewing Scattered Sun Belgian Witbier Savannah, GA Coriander, Citrus 7
Pilsner Urquell Lager  Czech Republic Espresso, Creamy Butterscotch 6
Coastal Empire Southern Delight Praline Amber Savannah, GA Candied Praline Goodness 5
Three Taverns Prince of Pilsner Decatur, GA Dry Hops, Citrus 4

**WINES BY THE GLASS**

**WHITE**

**SPARKLING AND ROSE**

Dibon Cava Barcelona, Spain 8/33
Schrämsberg Blanc de Blanc Napa, California 12/58
Carpene Malvolti Prosecco Veneto, Italy 10/48
Laurent-Perrier Brut Champagne, France 15/73
Lucien Albrecht Cremant d'Alsace Brut Rose Alsace, France 13/63
Le Morette Bardolino Chiaretto Classico Veneto, Italy 9/38
Gerard Bertrand "Thomas Jefferson" Cuvée Limoux, France 10/48

**CHARDONNAY**

Stags' Leap Napa Valley, California 10/48
Nickel & Nickel Oakville, California 15/73
Talbott Kali Hart Monterey, California 10/48
Paul Hobbs Felino Mendoza Valley, Argentina 8/33
Proser Maufaux Bourgogne Blanc Burgundy, France 12/58
Snitch by The Prisoner Wine Co Napa Valley, California 14/68

**SAUVIGNON BLANC**

Whitehaven Marlborough, New Zealand 9/43
Phifer Pavitt Date Night Napa, California 13/63
Matanzas Creek Sonoma, California 11/53
Klein Constantia Cape Town, South Africa 10/48

**REDS**

**CABERNET SAUVIGNON**

Obsidian Ridge Sonoma, California 13/63
Radley & Finch Western Cape, South Africa 9/43
Celo Mendoza Valley, Argentina 9/43
Educated Guess Napa, California 13/53
Cedar and Salmon Horse Heaven Hills, Washington 16/78
Smith and Hook Central Coast, California 12/58

**MERLOT**

Charles Krug St. Helena, California 10/48
Simi Sonoma, California 9/43
Skyfall Vineyard Columbia Valley, Washington 8/33
Chateau Thieuley Bordeaux, France 9/43

**PINOT NOIR**

Andre Dupuis Bourgogne, France 12/58
Landmark Sonoma, California 10/48
Square Plumb and Level Willamette Valley, Oregon 14/68
Banshee Sonoma, California 13/53

**RED VARIETALS**

Garnacha Tres Picos Aragon, Spain 9/43
Malbec Bianchi "Elsa" San Rafael, Argentina 9/43
Red Blend Allegri Palace Della Torre Veneto, Italy 11/53
Shiraz Touron Mathilda by Chapoutier Victoria, Australia 8/33
Primitivo Tomaresca Tourcicoda Puglia, Italy 9/43
Red Blend Cardinale San Antonio, California 8/33
Red Blend Tua Rita Rosso Del Notri Tuscany, Italy 9/43
Red Blend Famille Perrin Rhone, France 9/43
Cabernet Franc Le Monde Friuli-Venezia Giulia, Italy 12/58

**WHITE VARIETALS**

Soave Classico Pieropan Verona, Italy 9/43
Pinot Grigio Tiefenbrunner Trentino-Alto Adige, Italy 9/43
White Blend Hopper Pannonica Burgenland, Austria 8/33
Heinzi Eifel Spatlese Mosel, Germany 9/43
Albarino Licia Galacia, Spain 8/33
Moschoshiero Boutari Mantinia, Greece 8/33
Torrontes Jelu San Juan, Argentina 8/33
**PINK HOUSE PLATTERS**

- Arches Platter~ Calamari, Southern Sushi, Shrimp Wrap 28.95
- Tavern Platter~ Fried Green Tomato, Portabella Mushroom, Artichoke Fritters 28.95
- Reynolds Square Platter~ Mac and Cheese Poppers, Pulled Pork Sliders, Blackened Oysters 29.95
- Habersham Platter~ Shrimp and Grits, Crab Cake, Seared Scallops 36.95
- Chilled Seafood Platter* 90.00  Chilled Shellfish Tower* 125.00
- Seafood Cocktail* 30.00

**APPETIZERS**

- Crispy Fried Calamari, Duo of Dipping Sauces 12.95
- Fried Green Tomato with Applewood Smoked Bacon, Sweet Corn Cream 10.00
- Blackened Oysters on the Half Shell, Watermelon Relish, Pear & Apricot Chutney and Green Tomato Chow Chow 16.95
- Goat Cheese Stuffed Artichoke Fritters with Red Pepper and Honey Mustard Sauces 7.95
- Pulled Pork Sliders with ‘Cheerwine’ Barbecue Sauce, Vegetable Slaw and Bread & Butter Pickles 8.95
- Pan Seared Jumbo Lump Crab Cake and Fried Green Tomatoes, Rémoulade Sauce 15.95
- Pan Seared Jumbo Sea Scallops with Savory Sautéed Spinach* 14.95
- Corn Bread Fried Oysters, Green Goddess Sauce 10.95
- Mac and Cheese Jalapeno Poppers, Red Pepper Coulis, Salsa Verde 8.50
- Grilled Marinated Portabella Mushroom with Blue Cheese and Balsamic Glaze 8.95
- “Southern Sushi” Smoked Shrimp and Grits rolled in Coconut Crusted Nori 12.95
- Shrimp, Crab and Sausage Spring Roll, Honey Mustard Drizzle 11.95
- Fried Chicken Livers, Geechie Boy Grits, Bordelaise, Fried Spinach 9.95
- Cheese Plate with Savannah Bee Honeycomb, Seasonal Fruit 16.95
- Oysters on the Half Shell * ½ dozen 15.00  dozen 26.00
- Ice-Chilled Jumbo Shrimp Cocktail* 14.95
- Fried Quail, Southern Succotash, Honey Glaze, Spiced Peanuts 15.95

**SOUP & SALADS**

- Chilled Gazpacho 7.95
- Low Country She Crab Soup 10.00
- Strawberry Arugula Salad, Spiced Pecans, Goat Cheese, Poppyseed Vinaigrette 10.95
- “BLT”, Fried Green Tomatoes & Sweet Bacon with Black Pepper Thyme Buttermilk Dressing 14.95
- Baby Greens Salad, Caramelized Apples, Pecans, Goat Cheese Fritter, Champagne Vinaigrette 11.95
- House Salad with Mixed Greens, Grape Tomatoes, Cucumber, Red Onion, Heart of Palm, Red Wine Vinaigrette 8.00

**ENTREES**

- Deep Dish Chicken Pot Pie 18.95
- Jumbo Sea Scallops* with Herb Butter, Mashed Potatoes and Mixed Beans 34.95
- Almond Encrusted Tilapia with Shrimp Herb Butter, Geechie Boy Grits and Mixed Beans 27.00
- Pan Seared Salmon*, Horseradish Whipped Potatoes, Cucumber Dill Salad with Creme Fraiche 26.95
- Crispy Scored Flounder with Apricot Shallot Sauce, Geechie Boy Grits, Collard Greens 34.95
- Sautéed Shrimp and Scallops with Parmesan Cream Sauce over Fettuccine 24.95
- Bacon Cheddar Burger*, Tillamook Cheddar, Applewood Bacon, Lettuce, Tomato, Red Onion, Kaiser Roll with French fries 16.95
- Braised Pork Shank with Pineapple Glaze, Macaroni & Cheese and Collards 27.95
- Crispy Fried Lobster Tails with Sweet Chili Dijon, Bacon Buttermilk Mashed Potatoes and Butter Beans 38.95
- Chef’s Fried Chicken, Macaroni & Cheese 26.95
- Filet Mignon* with Green Peppercorn Demi Glace, Twice Baked Potato and Asparagus 37.95
- Fried Shrimp, Apple Fennel Slaw, Texas Pete Aioli 26.95
- Caramelized Vidalia Onion & Sweet Potato Ravioli with Oyster Mushrooms, Finished with Savory Pecan Cream Sauce 18.95
- Grilled Pork Tenderloin* with Bourbon Molasses, Sweet Potato with Pecan Vanilla Butter and Collards 23.95
- Fried Pork Chop with Pan Gravy, Macaroni & Cheese and Collards 25.95
- Pecan Crusted Chicken Breast, Blackberry Bourbon Glaze, Sweet Potato with Pecan Vanilla Butter and Collards 21.95
- Crispy Half Duck, Black Vinegar BBQ Glaze, Seasonal Fruit and Vegetable Crepes 27.95
- Bone-in Cowboy Ribeye with Bordelaise, Bacon Buttermilk Mashed Potatoes, Asparagus 45.95

**SIDES**

- Mashed Potatoes 5.00  4 oz. Broiled Lobster Tail* 16.95
- Sweet Potato with Pecan Vanilla Butter 5.25  Macaroni & Cheese 5.25
- Bacon Buttermilk Whipped Potatoes 5.50  Collards with Ham 5.00
- Crispy Onions 3.25  Creamy Stone Ground Grits 5.50
- Twice Baked Potato 5.25  Tillamook Cheddar Grits 6.00
- Sugar Snaps, Baby Green Beans, Edamame 4.25  French Fries 3.75
- Butter Beans 4.50  Crab Cake 13.95
- Asparagus 5.00  Corn Bread Fried Oyster 2.25
- Sautéed Spinach 5.25  Grilled Shrimp 2.25
- Sweet Potato Fries 3.75  Fried Green Tomato 3.25

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses