

- BREAKFAST -

FENDERS BREAKFAST* \$9.50

Two scrambled eggs, southern buttermilk biscuit, grits, and your choice of bacon or sausage

BREAKFAST AT MOM'S* \$10.50

Southern buttermilk biscuit topped with sausage gravy, hash browns, and two scrambled eggs

FRENCH TOAST \$11.50

Decadent French toast coated in captain crunch & deep fried, with bacon or sausage

PANCAKE PLATTER \$11.50

Heaping stack, four of Chef's favorite pancakes, served with choice of bacon or sausage

THE BRUNCH BOWL \$15

Cheddar bacon grits topped with fried brussels & crispy chicken, drizzled in sriracha honey

KETO BOWL* \$15

Bacon smash burger or grilled chicken, with fried egg, avocado, and Keto smoked mayo over bed of lightly sauteed spinach

VEGGIE BOWL* \$15

Hash browns with black beans, sweet potatoes, fresh organic spinach, cheddar, and scrambled eggs, topped with fresh salsa and sliced fresh avocado

SOUTHWEST BOWL* \$15

Hash browns with scrambled eggs, bacon, grilled chicken, southwest corn relish, black beans, red onion, avocado, cheese, & chipotle ranch

- BFASST SIDES -

Sausage gravy bowl \$3

Buttermilk biscuit \$4

Hash browns \$4

Sausage \$4

Bacon \$4

Grits \$4

- HOUSE MADE SIDES -

\$4.00 each
Vegetable Plate 3 for \$10

Fried brussels sprouts
Sauteed green beans
Fresh fruit medley
House fried chips
Mac & cheese
Onion rings
Side salad
Fried okra
Coleslaw
Fries

- STARTERS -

BUFFALO CHICKEN DIP \$8
House made chips with Fenders famous hot buffalo chicken dip

CRISPY DEVILED EGGS \$8
Deep fried egg whites topped with spicy candied bacon garnish & deviled egg salad

FRIED MUSHROOMS \$8
Jumbo fried mushrooms with house ranch

CHEDDAR BACON RANCH CHIPS \$9
Basket of house fried chips topped with creamy house made ranch, sharp cheddar cheese, and chopped smoky bacon

CORNELIA CHICKEN ROLL \$10
A cheesy chicken filled egg roll stuffed with enough flavor to push a train all the way to Cornelia. Served with ranch

- FAVORITES -

CHEF SPECIAL TACOS \$12
Three of Chef's favorite tacos that are a modern take on your favorite classic

TENDER BENDER \$12
Fried chicken tenders tossed with sauce and served w/fries
BUFFALO | SRIRACHA | BBQ | CHIPOTLE | PARMESAN GARLIC | LEMON PEPPER

CHICKEN LA BAMBA \$13
Large chicken, bacon, ranch quesadilla served with pico

SKILLET LASAGNA \$14
Rigatoni, meat sauce, ricotta, mozzarella, garlic roll.

SHRIMP & GRITS \$15
Fried grit cake topped with shrimp, cream sauce, cheese, onion, red pepper, and bacon

FISH & CHIPS \$16
Panko fried white fish served with house made tartar sauce, fries, and coleslaw

STEAK & BAKED POTATO* \$19
Pepper and garlic rub 8 oz steak served with beer batter fried loaded baked potato

- KIDS MENU -

CHICKEN TENDERS \$6

GRILLED CHEESE \$6
with or without macaroni

CHEESEBURGER \$6

PANCAKES \$6

Kids (**under 12 only**) meals come with one side, ice cream, and a kid's drink.

- SIGNATURE BURGERS -

SMASH BURGER* \$12
Two smashed patties w/ cheese, lettuce, onion, pickles, ketchup, mustard & house sauce

THE BRUNCH BURGER* \$14
Two patties topped with bacon, egg, and cheese, with maple mayo on a funnel cake bun

THE POPEYE* \$14
Two smashed patties topped w/ swiss cheese, sauteed spinach, mushrooms, garlic mayo

THE TEX* \$14
Two smashed patties topped w/ house slaw, cheddar cheese, fried jalapeños & BBQ sauce

THE TRIO* \$15
Three mini burgers on Hawaiian Rolls (Smash, Popeye, Tex)

Burgers & Sandwiches served with fries, house made side (+\$2)

- SANDWICHES -

BACON MAC & CHEESE \$11
Grilled Bacon Mac & Cheese Sandwich with 5 kinds of cheese on sourdough bread, served with fries

CLUB BIRD \$12
Fried chicken on a brioche bun with pickles, lettuce, tomato, and special sauce

BUFFALO CHICKEN WRAP \$13
House made buffalo chicken served in a wrap with iceberg lettuce, crispy bacon, and tomatoes

RIP & DIP WRAP \$14
Grilled wrap with braised beef, cheese, spinach, & mushrooms. Served with au jus

- SALADS -

ADD CHICKEN +\$4 OR FISH +\$5

FENDERS WEDGE \$10
Crisp, iceberg lettuce topped with candied bacon, cherry tomatoes, blue cheese crumbles, sliced green onions and a drizzle of blue cheese dressing

SOUTHWESTERN COBB \$10
Bed of greens with bacon, southwest corn relish, black beans, red onion, avocado, boiled eggs, & chipotle ranch dressing

VERY BERRY SALAD \$12
Bed of greens with strawberries, blackberries, blueberries, raspberries, red onion, feta cheese crumbles, and raspberry vinaigrette dressing

- BAKED DESSERTS -

- BROWNIE A LA MODE \$5
- HOUSE COBLER \$6
- SEASONAL CAKE \$7
- FRIED OREOS \$7
- FUNNEL CAKE XTREME \$10

- ICE CREAM TREATS -

- ICE CREAM FLOAT \$3.50
- THICK MILKSHAKE \$5
Add Malt +\$.50
"Over the Top" +\$5.00
- BANANA SPLIT \$6
- ICE CREAM SUNDAE \$5
Reeses Explosion +\$1.50
Grasshopper +\$1.50
Ghiradelli +\$1.50
Cookies & Creme +\$1.50

- DRINKS -

- COCA COLA
- DIET COKE
- SPRITE
- FANTA ORANGE
- MR. PIBB
- BARQ'S ROOT BEER
- LEMONADE
- FRESHLY BREWED ICED TEA
- HOUSE BLEND COFFEE
- HOT CHOCOLATE

- WINE -

- CHARDONNAY \$6 / \$18
- RIESLING \$6 / \$18
- PINOT GRIGIO \$6 / \$18
- CABERNET SAUV. \$6 / \$18
- MIMOSA \$7
- PROSECCO \$7 / \$20

- BOOZY MILKSHAKES -

- WHITE RUSSIAN \$10**
Vanilla ice cream mixed with
Vodka, Coffee Liqueur, and Irish
Cream Liqueur
- STRAWBERRY HEAVEN \$10**
Strawberry ice cream blended
with Vodka, topped with whipped
cream & Ghiradelli chocolate
- CHOCOLATE MARTINI \$10**
Chocolate ice cream blended to
perfection with Vodka, Chocolate
Liqueur, and topped with a
Ghiradelli chocolate treat
- TIRAMISU \$10**
Vanilla ice cream blended with
chocolate syrup, mocha coffee,
and Coffee Liqueur. Topped with
whipped cream and cookies
- SALTED CARAMEL \$10**
Vanilla ice cream blended with
salted caramel, bourbon and
kosher salt. Topped with whipped
cream, caramel, & Ghirardelli
chocolate
- SEASONAL FLAVOR \$10**
Ask your server about the "flavor
of the month" boozy shake that is
guaranteed to MAKE YOUR DAY!

- DRAFT BEER -

- TERRAPIN LOS BRAVOS \$7
- CREATURE COMFORTS
TROPICALIA \$7
- GREEN MAN PORTER \$7
- GREEN MAN ESB \$7
- ORIGINAL SINS HARD CIDER
\$7
- BLUE MOON \$6
- JEKYLL BREWING MOON
PEOPLE \$6
- BUD LIGHT \$4
- MILLER LITE \$4
- YUENGLING \$4
- MICHELOB ULTRA \$4
- TRULY WILD BERRY \$6

- BOTTLE/CAN -

- TANTRUM FOLKLORE IPA \$6
- TANTRUM PACK LIGHT IPA \$6
- TANTRUM POEMS AT MIDNIGHT
SOUR \$6
- THREE TAVERNS RAPTUROUS
SOUR \$6
- ACE PEAR CIDER \$5
- ACE PINEAPPLE CIDER \$5

- COCKTAIL -

- THE FENDERS TINI \$9**
Vodka, Peach, Lemon, House
Simple Syrup
- THE NORTH GEORGIA MULE \$9**
Bourbon, Lime, House Simple
Syrup, Ginger Beer
- THE ALLEY MARGARITA \$9**
Blanco Tequila, Tripple Sec,
Lemon, Lime, House Simple
Syrup
- HIGHNOON VODKA SODA
PINEAPPLE \$10**
Hard Seltzer with Vodka, Fruit
Juice, Sparkling Water

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

Gratuity automatically added to parties of more than 6 people



Review
us on
Tripadvisor



(706) 776-2181

fendersrestaurant.com

