



Shareables:

Charcuterie for 2 35

assorted cheeses, cured meats, dried and fresh fruit, nuts, spreads, rosemary crackers and Honey from Gilmer Beekeeper's Club apiary at Buckley Vineyards

Maryland-style Lump Crab Cakes 18

served with aioli sauce (3 – 2 oz. cakes)

Whipped Ricotta & Mushroom Ragout 15

crostini topped with ricotta and Ellijay mushrooms, olive oil

Fried Mushrooms 15

portobello mushroom fries in panko breading served with Buckley signature sauce & horseradish aioli

Tuscan Trio Meatballs 14

marinara, veal/beef/pork, whipped ricotta, shaved parmesan (3 meatballs)

Deviled Eggs 12

applewood smoked bacon, house-made pickled onions (serving of 5)

Loaded Fries 15

topped with our house beer cheese sauce, bacon and scallions

Truffle Parmesan Tater Tots 12

truffle oil, parmesan and herb

Bavarian Soft Pretzels 9

beer cheese, honey mustard (serving of 2)

Sandwiches:

Cigar City Cubano 14

mojo pulled pork, ham, salami, mustard, pickles, swiss cheese, La Segunda Cuban bread



Table-side Sangria (pitcher serves 4+) 40

Buckley Grilled Cheese 12

cheddar, provolone & swiss with tomato-bacon jam on parmesan-crusteD sourdough

Curried Chicken Salad Sliders 14

apples, pecans, golden raisins, red onions, celery, curry mayo, hawaiian rolls

Soups:

Creamy Mushroom Soup 6

Featuring Ellijay Mushrooms

Tomato Basil Bisque 6

shaved parmesan, pesto, olive oil & fresh basil

Food allergy warning: Please inform your server of any allergy you may have. Our kitchen handles wheat, dairy, egg, shellfish, tree nuts, peanuts, soy & sesame

Entrees:

Crab Cakes 27

maryland-style lump crab cakes with aioli, served with mashed potatoes and grilled asparagus

Shrimp and Grits 25

2 shrimp skewers over cajun grits with smoked sausage, side mixed greens salad

Tuscan Trio Meatballs over Pasta 21

marinara, veal/beef/pork, tri-color pasta, shaved parmesan, side mixed greens salad

Coco Chardonnay Lemon-Thyme Chicken 23

seared chicken breast, a coco chardonnay beurre blanc* and fresh thyme, served with creamy mashed potatoes and grilled asparagus

*a classic french warm butter sauce with white wine and lemons

Salads:

Buckley Downtown Salad 9

seasonal greens, apples, dried cranberries, candied pecans, goat cheese

Wedge Salad 12

lettuce, grape tomatoes, applewood bacon, watermelon radish & blue cheese crumbles

Hippie Bowl Salad Stack 14

seasonal greens, avocado, garbanzo beans, grape tomatoes, quinoa, scallions

Add a Protein:

chicken salad 8

shrimp skewer 9

diced chicken tenders 8

grilled chicken 8

Salad Dressings:

balsamic vinaigrette, ranch, green goddess-avocado, italian, 1000 island, honey mustard, blue cheese

Sides:

Fries 6

Truffle Tots or Fries 9

Buckley Downtown Side Salad 6

Cup of Soup 4

Children:

Chicken Tenders 12

Un crustables PB&J 11

Choice of Side - Tater Tots or Fresh Fruit Cup

Sweet Treats:

Cinnamon Soft Bavarian Pretzel Bites w/ assorted dips 11

chocolate ganache, cannoli & caramel apple

Bananas Foster Cheesecake 10

decadent cheesecake & caramel

Truffle Dome 10

white and chocolate mousse, chocolate cake, chocolate ganache

Downtown Personal Cakes 10 each

* red velvet cake - cream cheese filling, dark chocolate ganache *

*peanut butter chocolate cake- peanut butter mousse, ganache layer & brownie bites *

* lemon drop cake - lemon curd mousse, raspberry preserves, lemon glaze & white chocolate curls*