



UNIVERSITY OF
GEORGIA

Center for Continuing
Education & Hotel

TO GO MENU



MON – FRI: 11 AM – 2 PM
EVERY DAY: 5 – 9 PM

ORDER PICK-UP AT
706-542-6341

APPETIZERS

SOUP DU JOUR

Daily soup offering...5

TOASTED CIABATTA

Sliced ciabatta loaf, herb olive oil...6

FRIED GREEN BEANS

Served with buttermilk ranch...7

TRUFFLE FRIES

House-cut fries, truffle oil, Parmesan, roasted garlic aioli...9

CRISPY SPROUTS ♦ (GF)

Honey, feta, olive tapenade, toasted pine nuts...10

SMOKED SALMON DIP

Smoked salmon, shoepeg corn, bacon,
cream cheese, pita...12

HOUSE-MADE SALADS

SOUTHWESTERN

Mixed greens, crispy tortilla strips, red bell peppers,
cherry tomatoes, red onion, avocado, grilled corn, ranch...11

GREEK CAESAR

Romaine, cherry tomatoes, kalamata olives, red onion, red
bell peppers, cucumber, croutons, feta, Caesar dressing...11

COBB

Mixed greens, cherry tomatoes, red onion, bacon, blue
cheese, hard-boiled egg, white balsamic...11

THAI ♦

Romaine, cabbage, shredded carrots, red onion,
toasted almonds, crispy wontons, mint-sesame
vinaigrette, peanut sauce, soy glaze...12

ADD-ONS

Tofu...4
Grilled or fried chicken...5
Shrimp...5
Hanger steak * ...7
Salmon * ...7

DRESSINGS

Blue cheese
Caesar
Honey mustard
Ranch
White balsamic

* Cooked to order. Eating raw or undercooked
meat, poultry, seafood, or eggs may increase
your risk of food-borne illness.

♦ Contains nuts

(GF) Gluten free

SANDWICHES

All sandwiches served with a choice of side

CHEF'S BURGER *

8oz chuck burger, bacon, lettuce, tomato, red onion, white cheddar, bacon jam, potato bun... 15

FRIED CHICKEN SANDWICH

Buttermilk marinated chicken breast, bacon, lettuce, tomato, spicy pickles, chipotle mayo, potato bun... 15

SHORT RIB GRILLED CHEESE

Red wine-braised beef, mozzarella, au jus, garlic Texas toast... 16

SALMON CIABATTA

Seared Greek salmon, olive tapenade, arugula, tomato, lemon dill cream, ciabatta... 17

ENTRÉES

CELESTIAL CHICKEN

Buttermilk marinated chicken tenders, jasmine rice, sauteed broccoli, bechamel... 15

CREAMY CAJUN PASTA

Rotini, spinach, grilled corn, heirloom tomatoes, peppers, onions, cajun cream sauce... 14

SHRIMP & GRITS (GF)

Cajun cream sauce, sautéed shrimp, andouille sausage, red peppers and onions, stone-ground grits... 17

SALMON RISOTTO * (GF)

Grilled salmon, smoked Gouda risotto, spinach, grilled corn, heirloom tomatoes, basil... 20

STEAK FRITES *

Hanger steak, house-cut fries, roasted garlic aioli, herb butter... 21

SIDES

House-cut fries, garden salad, jasmine rice, or sautéed broccoli... 5

DESSERTS

STRAWBERRY ICE CREAM PIE ♦ (GF)

Strawberry ripple, coconut almond crust, meringue, strawberry sauce... 7

PEACHES & CREAM BREAD PUDDING

Crème anglaise, caramel... 7

COME DINE WITH US IN PERSON:



Savannah Room

A delightful fusion of contemporary & southern cuisine, the Savannah Room is the home of delicate dishes and creative desserts. Delight your palate with our chef-inspired creations.

LUNCH

Mon – Fri
11 AM – 2 PM

DINNER

Every day
5 – 9 PM



BULLDOG BISTRO

A unique dining experience in the heart of campus, the Bulldog Bistro is a casual eatery with food everyone will love. Grab breakfast, lunch, or dinner, or unwind after a long day at work.

COFFEE HOUSE

Every day
7 AM – 10 PM

BREAKFAST

Every day
7 – 10 AM

LUNCH

Mon – Fri
11 AM – 2 PM

DINNER

Every day
4 – 10 PM