

SPRINGS

at the ARTESIAN

APPETIZERS

FRIED GREEN TOMATOES

Crispy fried green tomatoes topped with arugula and tossed in a light vinaigrette. Served with housemade remoulade 7

SHRIMP CARGOT Shrimp in a buttery sauce topped with melted cheese and served with toast points 13

CHIPS & QUESO Housemade queso blanco blended with special seasonings, onions, green chiles, and spicy sausage 7.50
CHIPS & SALSA ONLY 4.50

HOUSEMADE PORK RINDS

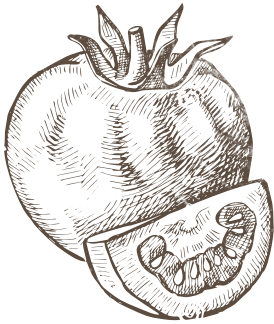
Served with a side of pimento cheese and bread and butter pickled green tomatoes 8

POTATO CROQUETTE

Fried Potato Cakes stuffed with Colby Jack. Served with Remoulade and Sweet Thai Chili 5.50

FRIED ZUCCHINI

Crispy fried zucchini sticks breaded in-house and served with roasted garlic ranch dressing 8



SALADS

Add Chicken 5 | Add Salmon 8

SPRINGS HOUSE SALAD

Spring mix with grape tomatoes, red onions, and croutons 6

CAESAR SALAD

Chopped romaine with creamy Caesar dressing, rustic croutons, and shaved Parmesan 7

THE WEDGE

Roasted garlic ranch dressing, cherry tomatoes, fried onions, and bleu cheese crumbles 7

HOUSEMADE DESSERTS

CRÈME BRÛLÉE Vanilla bean custard topped with sugar and torched until caramelized. Finished with whipped cream and fresh berries 7

ORANGE PECAN BREAD PUDDING

Topped with vanilla ice cream and caramel sauce 7

SKILLET S'MORE BROWNIE

Covered in Hot Fudge and topped with toasted marshmallow and graham cracker 7

BURGERS & SANDWICHES

All sandwiches served with choice of fries, cottage cheese, fruit, soup, or small side salad.

SPRINGS BURGER 1/3 pound house blend Angus beef, American cheese, lettuce, tomatoes, pickles, and mustard 8.50

FRIED GREEN TOMATO BLT

Arugula, remoulade, green tomatoes, and bacon 11

PHILLY CHEESESTEAK Thinly sliced ribeye, mushrooms, onions, and American cheese on a rustic baguette 11

MONTE CRISTO Layers of Cherrywood smoked ham, hickory smoked turkey, Swiss and American cheeses on white pullman bread, carefully battered and fried to a golden brown. Served with housemade blackberry sauce 12

SPICY CHICKEN SANDWICH

Fried chicken breast, pickles, spicy mayo, and Sriracha honey on a brioche bun 10

CLASSIC CLUB Thin slices of smoked turkey and cured ham with Swiss and cheddar cheeses, crispy smoked bacon, tomatoes, lettuce, and mayo on toasted wheat berry bread 10

STEAKS

All of our steaks are Choice Angus Beef.
Served with two sides.

12 oz. RIBEYE	45
10 oz. SIRLOIN	25
5 oz. SIRLOIN	18
12 oz. NEW YORK STRIP	40
6 oz. FILET	38

TOPPINGS

Herb Compound Butter	2
Shrimp Scampi Topping	6

SIDES

ASPARAGUS	5
GARLIC MASHED POTATOES	3
CLASSIC MAC & CHEESE	5
BOURBON GLAZED CARROTS	5
FRENCH FRIES	3
BAKED POTATO	4
FRENCH GREEN BEANS	4
STEAMED BROCCOLI	3
MEXICAN STYLE CREAMED CORN	5

ENTRÉES

SEARED TILAPIA Sautéed Tomatoes and caper in a white wine butter sauce served with grilled asparagus 17

CITRUS GLAZED SALMON On a bed of Mexican Elote style creamed corn 22

SMOTHERED CHICKEN Pan-fried airline chicken breast topped with sautéed mushrooms and white cheddar cream sauce. Served with garlic mashed potatoes and asparagus 14

CHICKEN FRIED STEAK

Cubed steak with country gravy. Served with mashed potatoes and French green beans 14

CHICKEN POT PIE

Shredded chicken, herbed cream sauce, potatoes, peas, and carrots topped with a buttery flaky crust 11

GRILLED BONE-IN PORK CHOP

Topped with caramelized onions and apples. Served with classic mac and cheese 16.50

SHRIMP SCAMPI LINGUINI

Shrimp sautéed with garlic butter, grape tomatoes, fresh herbs, and lemon. Served over linguini pasta 16

SOUTHERN FRIED CATFISH

Served with pickled pineapple slaw and hush puppies 13



Ask your server about our

SOUP
OF
THE DAY

SPRINGS

at the ARTESIAN

BREAKFAST

BISCUITS & GRAVY

Buttermilk biscuits smothered in housemade country sausage gravy. Served alongside two farm fresh eggs cooked any style, and your choice of sautéed home fries or hash brown casserole 7

CITY BREAKFAST

Two eggs cooked any style with sausage, applewood bacon, or smoked ham. Served with your choice of white or wheat pullman toast and sautéed home fries or hash brown casserole 8

PANCAKE BREAKFAST

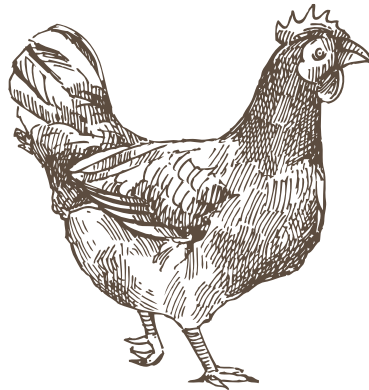
Three fluffy pancakes with hints of vanilla, topped with whipped buttermilk butter and a dusting of powdered sugar. Served with two eggs cooked any style and your choice of sausage, thick-sliced applewood bacon, or smoked ham 10

HUEVOS RANCHEROS CHORIZO

Cheddar and salsa with corn torillas, and sunny side eggs 8

CLASSIC FRENCH TOAST

Brown sugar butter sauce. Topped with powdered sugar 8



CLASSIC OATMEAL

Served with dried fruits, brown sugar, honey, and your choice of milk or almond milk 7

PROTEIN BREAKFAST

Greek yogurt parfait topped with fresh berries and clover honey. Served with two eggs your way 8

BELGIAN WAFFLE

Macerated strawberries and whipped cream 10



BUILD YOUR OWN THREE EGG OMELET

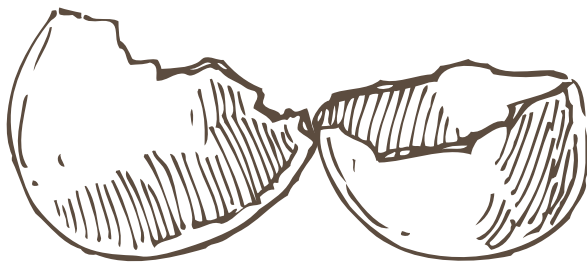
CHEESE OMELET 8.50

Meat and Veggies .79¢ each

Cheddar
Swiss
Sausage
Ham

Bacon
Onions
Peppers
Tomatoes

Mushrooms
Jalapeños
Asparagus



A LA CARTE

APPLEWOOD BACON 2
FRESH FRUIT 2
SAUSAGE PATTY 2
SMOKED HAM 2
SAUTÉED HOME FRIES 2

HASH BROWN CASSEROLE 3
BISCUIT WITH GRAVY 3
TWO PANCAKES 4
TWO EGGS COOKED ANY STYLE 2
WHITE OR WHEAT TOAST 2

SPRINGS

at the ARTESIAN

BUBBLES

La Marca – Prosecco, Italy
 Korbel – Brut Rosé – Sparkling Wine – California
 Schramsberg – Blanc de Blancs – North Coast, California
 Veuve Clicquot Brut Yellow Label – Champagne, France

SAUVIGNON BLANC

Oyster Bay – Marlborough, New Zealand
 Honig – Napa Valley, California

PINOT GRIGIO-GRIS

Lady Lola Pinot Grigio – Sicily, Italy
 Vino Pinot Gris – Columbia Valley, Washington

SWEETER WHITES

Nine Hats – Riesling – Seattle, Washington
 Centorri Moscato – Lombardy, Italy

CHARDONNAY

Angeline Reserve – Mendocino, California
 Jam Cellars Butter – California
 Rombauer – Carneros, California

ROSÉ

Stoller – Pinot Noir Rosé – Dundee Hills, Willamette Valley, Oregon
 Tuck Beckstoffer Hogwash – Grenache Rosé – California
 Beringer – White Zinfandel – California
 Gérard Bertrand Côte des Roses – Rosé – France

PINOT NOIR

Decoy – Sonoma County, California
 Rex Hill – Willamette Valley, Oregon
 DeLoach Estate – Sonoma County, California
 Stoller Vineyards Reserve – Dundee Hills, Willamette Valley, Oregon
 Meiomi – California

MERLOT & MALBEC

Duckhorn – Merlot – Napa Valley, California
 Revelry – Merlot – Columbia Valley, Washington
 Terrazas de los Andes Single Vineyard – Malbec – Las Compuertas, Argentina
 King – Malbec – Argentina

CABERNET SAUVIGNON & BLENDS

Josh Cellars – North Coast, California
 Decoy by Duckhorn – Sonoma County, California
 Odette – Blend – Stags Leap District, Napa Valley, California
 Silver Oak – Blend – Alexander Valley, Sonoma County, California
 Silver Oak – Napa Valley, California
 Caymus – Napa Valley, California
 Shafer One Point Five – Stags Leap District, Napa Valley, California
 Substance – Columbia Valley, Washington

ITALIAN REDS

Petra Zingari – Blend – Toscana, Italy

by the GLASS	by the BOTTLE
8	30
	30
	85
	125
9	35
	40
7	27
	30
7	27
	30
7	27
16	35
	75
11	42
	32
7	27
10	42
11	42
15	58
7	27
	90
	40
9	125
	35
	95
7	27
11	42
11	42
	250
	175
	260
	180
	200
8	30
9	35