

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. 8

SHRIMP CARGOT Shrimp in a buttery sauce topped with melted cheese and served with toast points. 15

CHIPS & QUESO Housemade queso blanco blended with special seasonings, onions, green chiles, and spicy sausage. 9
CHIPS & SALSA ONLY. 6

HOUSEMADE PORK RINDS

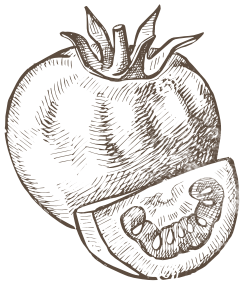
Served with a side of pimento cheese and bread and butter pickled green tomatoes. 9

POTATO CROQUETTE

Fried Potato Cakes stuffed with Colby Jack. Served with Remoulade and Sweet Thai Chili. 7

FRIED ZUCCHINI

Crispy fried zucchini sticks breaded in-house and served with roasted garlic ranch dressing. 9



SALADS

Add Chicken 5 | Add Salmon 8

SPRINGS HOUSE SALAD

Spring mix with grape tomatoes, red onions, and croutons. 7

CAESAR SALAD

Chopped romaine with creamy Caesar dressing, rustic croutons, and shaved Parmesan. 8

THE WEDGE

Roasted garlic ranch dressing, cherry tomatoes, fried onions, and bleu cheese crumbles. 8

HOUSEMADE DESSERTS

CRÈME BRÛLÉE

Vanilla bean custard topped with sugar and torched until caramelized. Finished with whipped cream and fresh berries. 8

ORANGE PECAN BREAD PUDDING

Topped with vanilla ice cream and caramel sauce. 8

SKILLET S'MORE BROWNIE

Covered in Hot Fudge and topped with toasted marshmallow and graham cracker. 8

BIG NEW YORK CHEESECAKE

Served with your choice of caramel or strawberry topping. 8

BURGERS & SANDWICHES

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

SPRINGS BURGER 1/3 pound Angus beef, American cheese, lettuce, tomatoes, pickles, and mustard. 10

FRIED GREEN TOMATO BLT

Arugula, remoulade, green tomatoes, and bacon. 12.50

PHILLY CHEESESTEAK Thinly sliced ribeye, mushrooms, onions, and American cheese on a rustic baguette. 12.50

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. 13

SPICY CHICKEN SANDWICH

Fried chicken breast, pickles, spicy mayo, and Sriracha honey on a brioche bun. 12.50

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. 11

STEAKS

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

12 oz. RIBEYE	50
10 oz. SIRLOIN	28
5 oz. SIRLOIN	20
12 oz. NEW YORK STRIP	40
6 oz. FILET	40

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TOPPINGS

Herb Compound Butter	4
Shrimp Scampi Topping	7

SIDES

ASPARAGUS	7
GARLIC MASHED POTATOES	5
CLASSIC MAC & CHEESE	5
BOURBON GLAZED CARROTS	5
FRENCH FRIES	4
BAKED POTATO	5
FRENCH GREEN BEANS	5
STEAMED BROCCOLI	5
MEXICAN STYLE CREAMED CORN	5

ENTRÉES

TROPICAL TILAPIA Served on twice fried plantain, topped with coleslaw and cilantro garlic aioli. 19

CITRUS GLAZED SALMON On a bed of Mexican Elote style creamed corn. 25

SMOTHERED CHICKEN Pan fried chicken breast topped with Havarti cheese and a bacon, mushroom, tomato, butter sauce. 16

CHICKEN FRIED STEAK

Cubed steak with country gravy. Served with mashed potatoes and French green beans 16

CHICKEN POT PIE

Shredded chicken, herbed cream sauce, potatoes, peas, and carrots topped with a buttery flaky crust. 15

GRILLED BONE-IN PORK CHOP

Topped with caramelized onions and apples. Served with classic mac and cheese. 19

SHRIMP SCAMPI LINGUINI

Shrimp sautéed with garlic butter, grape tomatoes, fresh herbs, and lemon. Served over linguini pasta. 18

SOUTHERN FRIED CATFISH

Served with hushpuppies, French fries and a side of coleslaw. 14

TENDERLOIN TIP STROGANOFF

Beef tips and mushrooms in a creamy beef sauce over penne pasta. 18

HOMESTYLE MEATLOAF Served with garlic mashed potatoes and bourbon maple baby carrots. 16



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. 8

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. 9

PANCAKE BREAKFAST

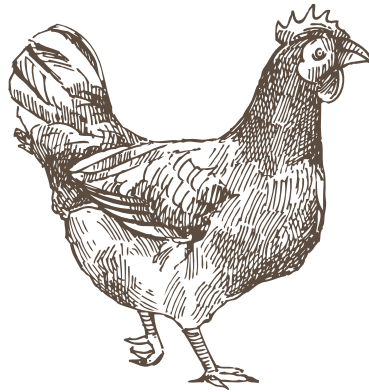
Three fluffy pancakes with hints of vanilla, topped with whipped buttermilk butter and a dusting of powdered sugar. Served with two eggs cooked any style and your choice of sausage, thick-sliced applewood bacon, or smoked ham. 11

HUEVOS RANCHEROS CHORIZO

Cheddar and salsa with corn tortillas, and sunny side eggs. 9.50

CLASSIC FRENCH TOAST

Brown sugar butter sauce. Topped with powdered sugar. 9.50



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. 9.50

BELGIAN WAFFLE

Macerated strawberries and whipped cream. 11



BUILD YOUR OWN THREE EGG OMELET

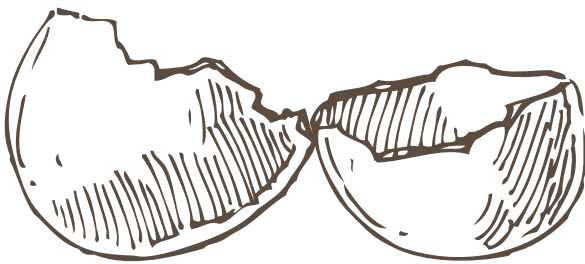
CHEESE OMELET 10.00

Meat and Veggies .79¢ each

Cheddar
Swiss
Sausage
Ham

Bacon
Onions
Peppers
Tomatoes

Mushrooms
Jalapeños
Asparagus



A LA CARTE

APPLEWOOD BACON	2.50	HASH BROWN CASSEROLE	4.00
FRESH FRUIT	2.50	BISCUIT WITH GRAVY	4.00
SAUSAGE PATTY	2.50	TWO PANCAKES	4.50
SMOKED HAM	2.50	TWO EGGS COOKED ANY STYLE	2.50
SAUTÉED HOME FRIES	2.50	WHITE OR WHEAT TOAST	2.50