



REPUBLIC

Garden & Lounge

DINING

CLASSIC FLORENCE FLATBREAD

TOPPED WITH FETA CHEESE, DICED TOMATOES & FRESH BASIL

8

HAND CUT CHEESE FRIES

FRESH CUT FRIES TOPPED WITH ASIAGO CHEESE AND JALAPENO

6

CLASSIC HUMMUS & PITA

BLENDED WITH OLIVE OIL, LIME ZEST & GARLIC SERVED WITH ROASTED PITA BREAD

8

NEW ORLEANS BBQ SHRIMP SKEWERS

MARINATED LOWCOUNTRY SHRIMP SAUTÉED IN GARLIC, WINE, & A MIXTURE OF NEW ORLEANS CREOLE SPICES

9

LOWCOUNTRY CRAB CAKES

AUTHENTIC LOWCOUNTRY RECIPE MADE WITH LUMP & CLAW CRABMEAT SERVED WITH JALAPEÑO REMOULADE

12

CHEESE & FRUIT BOARD

CHEF'S SELECTION OF 3 CHEESES SERVED WITH FRESH FRUIT, ROASTED ALMONDS, ROASTED PITA BREAD & FRESH FRUIT COULIS

16

ANGUS SLIDERS *

THREE ANGUS BEEF SLIDERS TOPPED WITH GRUYERE CHEESE, BACON, LETTUCE & TOMATO

13

GEORGIA CHICKEN SLIDERS *

THREE HANDMADE CHICKEN PATTIES, BREADED WITH OUR SPECIAL SPICES TOPPED WITH LETTUCE & TOMATO

13

REPUBLIC JUMBO WINGS *

COOKED TO A GOLDEN BROWN WITH YOUR CHOICE OF; HONEY GARLIC SAUCE, REIGN BUFFALO SAUCE OR JALAPEÑO HONEY SAUCE SERVED WITH BLEU CHEESE OR RANCH & CELERY

12

STEAK TACOS *

3 MARINATED FLANK STEAK TACOS SERVED IN A FLOUR TORTILLA WITH LETTUCE, TOMATO AND SHREDDED CHEESE

12

BLACK & BLEU SALAD *

BLACKENED CHICKEN ON TOP OF A WEDGE OF ROMAINE WITH CRUMBLED BLUE CHEESE, DICED TOMATOES, CUCUMBERS, & HARD BOILED EGGS. CHOICE OF RANCH, BLEU CHEESE, CAESAR OR BALSAMIC DRESSING

12

GRILLED SALMON CAESAR SALAD *

GRILLED SALMON ON TOP OF A WEDGE OF ROMAINE WITH GRATED PARMESAN CHEESE, CROUTONS & CAESAR DRESSING

14

*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY OR SEAFOOD MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESSES.