



.....**APPETIZERS**.....

Crispy Southern Quail
Spring Onion Buttermilk Sauce 8.

Hand-Breaded Calamari
Tomato Horseradish Sauce 7.

BBQ Pork Johnny Cake
BBQ Pork, Johnny Cake,
House Made Slaw 6.

Shrimp Cocktail
Cocktail Sauce, Lemon 6.

Risotto
Wild Mushrooms, Parmesan,
Truffle Oil 6.

Seared Ahi Tuna
Soy Ginger Vinaigrette,
Pickled Ginger, Wasabi 7.

Crab Cake
Roasted Red Pepper Aioli 7.

.....**SALAD·SOUP**.....

Farm Lettuce Salad
Granny Smith Apple, Parmesan Cheese,
Fresh Herbs, Champagne Vinaigrette 5.

Caesar Salad
Farm Grown Romaine, Parmesan,
Croutons, Caesar Dressing 7.

Wedge Salad
Iceberg, Blue Cheese, Bacon,
Tomatoes, Cucumbers 6.

Tomato Mozzarella
Spinach, Balsamic Vinegar 7.

Roasted Corn Soup
Avocado, Cilantro 7.



Local. Seasonable. Sustainable.

Charlie Tripper's supports our local farming community by serving up fresh-picked, home-grown, sustainable food choices in a casual upscale atmosphere. Our menu highlights seasonable products that are at their peak in ripeness and flavor. We emphasize the importance of taste and the value of home-made stocks, sauces and desserts. Our goal is to encourage people to experience food as "good food" is meant to be eaten; simple and elegant, focused on quality rather than quantity, embracing the simple and pure right to eat well and live well.

Charlie Tripper's Caters! ★ Private Group Dining Available.

Open Tues-Sat 6 to 10 p.m. www.charlie-trippers.com

4479 N. Valdosta Rd. ★ 229.247.0366

.....**CHEF SPECIALTIES**.....

Grouper

Pecan Crusted, Green Beans,
Whipped Potatoes, Lemon 19.

Veal Pappardelle

Homemade Pasta, Braised Veal Breast,
Wild Mushrooms, Parmesan 19.

Pan Seared Ahi Tuna

Sesame Crusted, Ginger Green Beans,
Soy Vinaigrette 17.

Scottish Salmon

Lemon English Pea Risotto,
Tomato Butter Sauce 18.

Niman Ranch Pork Loin

Pimento Cheese Grits, Wilted Greens,
Whole Grain Mustard, Ham Hock Jus 18.

Diver Scallops

Parmesan Crusted, House Made Linguini,
Roasted Tomatoes, Capers Butter 19.

Shrimp n' Grits

Andouille Sausage, Caramelized Onion,
Okra, Tomato Broth 17.

Roast Chicken

Summer Succotash 17.

.....**SIMPLY PREPARED**.....

Your choice from a selection of hand cut steaks, chops, chicken and seafood;
choice of sauce and one side.

Grilled Niman Ranch Pork Loin 15.

Grilled 12 oz Rib Eye of Beef 16.

Grilled 8 oz Filet of Beef 18.

Roasted Ashley Farms Chicken Breast 13.

Roasted New Zealand Rack of Lamb 19.

Grilled Scottish Salmon 15.

hollandaise sauce

lemon butter

marsala sauce

sauce bordelaise

thyme-shallot jus

whole grain mustard

.....**ON THE SIDE 4.**.....

Green Beans

Whipped Potatoes

Slow-Cooked Southern Grits

Sautéed Wild Mushrooms

Baked Potato

Creamed Spinach

Summer Succotash

Asparagus

*If you have any questions regarding vegetarian selections please ask your server.
Our chefs will create an entrée highlighting the freshest seasonal ingredients in South Georgia.*

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or raw eggs
may increase your risk of food born illness.

18% gratuity applied to all parties 6 or more

Open Tues-Sat 6 to 10 p.m. www.charlie-trippers.com

4479 N. Valdosta Rd. ★ 229.247.0366