



9122421100

<http://www.rushhdelivery.co>

Golden Isles Olive Oil

PRICES ARE SUBJECT TO CHANGE

DUE TO THE RISING COST OF GOODS & SERVICES, RESTAURANT MENUS ARE CONSISTENTLY CHANGING. BY ORDERING WITH US, YOU AGREE TO ALLOW YOUR TICKET TO BE AMENDED TO COVER ANY CHANGES TO THE PRICE OF MENU ITEMS.

Pickup and Delivery Times

Please be flexible when placing your order. Our delivery times may vary based on the pickup times provided by your chosen restaurant and the number of orders we have scheduled for delivery. Our dispatch will communicate with you via text messaging to update you on the expected delivery times. Our mission is to provide you with a confidential, safe, and secure delivery.

ALLERGEN

SELECT ANY ALLERGENS OF CONCERN TO HAVE THEM FLAGGED IN THE MENU.

ALLERGEN

SMALL BITES

White Bean Hummus	\$11.00
W/Sesame Oil	
With Toasted Pita Triangles	
Warm Italian House made bread	\$6.60
Tuscan herb olive oil & traditional balsamic	
Marinated Olives	\$11.00
Mixed Olive Medley served with sliced baguette	
5oz. Rosemary Marcona Almonds	\$11.00
Spanish Marcona Almonds roasted with our Rosemary Olive Oil, pink peppercorn, Sea Salt & rosemary.	
Blistered Olives	\$13.20
Gorgonzola Stuffed Queen Olives breaded & Roasted with peppadew peppers. Served with sliced baguette.	
Truffle Oil Goat Cheese	\$15.40
2oz Goat Cheese Drizzled Black Truffle Olive Oil. Served with Sliced Baguette	
Salmon Dip	\$15.40
Cream cheese salmon dip with Fresh Herbs. Served with Toasted pita triangles	
Golden Isles Flatbread	\$17.60
Toasted Garlic Flatbread with sliced apples, Brie, Caramelized onions & Pecans, Denissimo Balsamic Glaze Drizzle	

CREATE YOUR OWN BOARD

2oz. cheese portions served with Georgia Candied Pecans, Dried Apricots, Sliced Baguettes or crackers.(Gluten Free Crackers upon request)

Choice of 1 Cheese	\$13.20
Choice of 2 Cheeses	\$26.40
Choice of 3 Cheeses	\$39.60
Choice of 4 Cheeses	\$52.80

CHEESE

MUSTARD SEED GOUDA

PREMIUM, RAW, COW'S MILK PROVIDES EXCEPTIONAL FLAVOR AND TEXTURE YOU'VE GROWN TO EXPECT FROM THIS DUTCH CHEESE, CREAMY & EARTHY WITH BLACK & YELLOW MUSTARD SEEDS.

MANCHEGO

A SEMI-SOFT SHEEP'S MILK CHEESE PALE YELLOW IN COLOR, WITH A FIRM AND SUPPLE TEXTURE, A PLEASANT FRUITY NUTTY FLAVOR.

TRIPLE CREAM BRIE

FRENCH TRIPLE CREAM BRIE COW'S MILK CHEESE, SMOOTH AND CREAMY WITH SLIGHTLY SWEET, MILKY FLAVORS & A VELVET WHITE RIND.

POINT REYES BAY BLUE

BAY BLUE CHEESE IS A RUSTIC STYLE COW'S MILK BLUE CHEESE WITH A NATURAL RIND. IT IS KNOWN FOR ITS MELLOW FLAVOR AND SWEET, SLATED CARAMEL FINISH. PAIRS WELL WITH A BOLD RED WINE AT ITS SIDE.

NEATHERLANDS EDAM

MELLOW, SAVORY AND SLIGHTLY SALTY PALE YELLOW FRESH COW'S MILK CHEESE MATURED THROUGH AN AGING PROCESS THAT ALLOWS FOR COMPLEX FLAVORS THAT ARE NUTTY & HERBACEOUS.

ASIAGO BELLEVINTANO

MERLOT

FIRM AND DELICIOUS PRECISELY CRAFTED COW'S MILK CHEESE, RICH, CREAMY CHEESE WITH BERRY & PLUM NOTES OF MERLOT.

Local Honeycomb	\$9.90
3oz fresh honeycomb	

DINNER

FIRST COURSE

Georgia Shrimp Ceviche	\$16.50
Topped with cilantro mint chutney drops.	
Watermelon Salad 1	\$12.10

SUNDAY BRUNCH MENU

SUNDAY BRUNCH SOUP

The Best of the Best She Crab Soup

With Cream Sherry upon request
House Made Creamy Tomato Bisque

Drizzle of Basil Olive Oil

SUNDAY BRUNCH SALAD

Watermelon Feta & Basil Salad \$13.20

Drizzled with Denissimo Balsamic
Caprese Salad with Buffalo, \$15.40
Mozzarella, Tomatoes & Basil
Drizzled with Tuscan Herb Olive Oil & Denissimo Balsamic Vinaigrette.

SUNDAY BRUNCH ENTREES

Crab Cakes \$15.40
Served with Old Bay Remoulade and Side Salad

Nova Scotia Smoked Salmon \$22.00
Breakfast Board

Smoked Salmon, Capers, Lemon, Sliced Red Onions, Tomatoes, Cream Cheese & Toasted Bagel

Crust Less Crab, Sauteed \$17.60

Mushroom & Cheese Casserole

Served with side salad & hashbrown potatoes
Southern Biscuits & Sausage \$13.20
Gravy

Downhome warm and hearty goodness.

Fried Chicken and Waffles \$19.80

A Southern Tradition

Traditional Huevos Ranchero \$16.50

Loaded up with Crispy Tortillas, Perfectly Fried Eggs, and Tasty House Made Salsa

Steak and 2 Eggs Your Way \$22.00

Served with hash brown potatoes

WARNING:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Consumer Advisory:

Some items contain peanuts or allergic ingredients. If you are allergic to some types of food, please ask server before ordering the food menu.

Housemade Potato Chips \$6.60
w/Gorgonzola
*Warm chips topped with
Gorgonzola cheese sauce Denissimo
Balsamic Glaze Drizzle.*
Chicken Wings
Wing sauce differs per day

ENTREES

Grilled Veggie Bowl \$15.40
*Grilled Zucchini, Squash, Roasted
Red Peppers, Mushroom & Red
Onion over rice. Topped with
Avocado Cream.*
Tomato Pie \$15.40
*House Made Traditional Southern
Tomato Pi. Served with a side salad.*
Farmhouse Burger \$17.60
*5oz. Premium Smash Burger Patty,
Crispy Bacon, Cheddar Cheese &
Fried Egg. 1609 Lager Aioli on a
Toasted Bun. Garden on the side.*
Thin Crust Cauliflower Pizza \$19.80
*Cauliflower Crust with Pesto,
Tomato, mozzarella & Basil.
Denissimo Balsamic Glaze Drizzle.
Add Prosciutto for \$5.00*
Eggplant Involtini \$24.20
*Eggplant roll-ups stuffed with
Ricotta & Mozzarella, topped with
Marinara Sauce & Shaved
Parmesan.*
Past Bolognese \$26.40
*Pappardelle Pasta served with
traditional bolognese sauce and
topped with shaved parmesan garlic
toast.*
Lemon Garlic Chicken \$26.40
*Lemon garlic chicken breast
served over linguine with a Lemon
Butter Sauce, Grilled Zucchini*
Seared Salmon \$28.60
*6oz Salmon served with a Caper
Cream Sauce, mashed potatoes &
seasonal vegetables.*
Braised Beef Short Ribs \$33.00
*Tasty beef short ribs in a chocolate
balsamic sauce served with mashed
potatoes & roasted tri color carrots.*

SALADS & SANDWICHES

Apple & Pecan Salad \$13.20
*Apples, Cherry Tomatoes, Goat
Cheese, Candied Pecans on a bed of
Mixed Greens. Pecan Oil &
Gravenstein. Apple Balsamic
Vinaigrette Dressing*
Beet & Goat Cheese Salad \$15.40
*Roasted Beets, Goat Cheese,
(Sliced Avocados) & Toasted Pecans
on a Denissimo Balsamic Glaze
Drizzle.*
Watermelon Salad \$15.40
*Watermelon, Feta, Basil & Spring
Mix. Denissimo Balsamic Glaze
Drizzle*
Caprese Salad \$15.40
*Heirloom Tomatoes, Basil, Burrata
Cheese on a bed of mixed greens.
Tuscan Herb Oil & Denissimo
Balsamic Drizzle.*
Caprese Sandwich \$15.40
*Balsamic sandwich on baguette
with mozzarella, tomatoes & basil.
Served with a side salad*
Curry Chicken Salad \$15.40
*Curried Chicken Salad with apples
& pecans on a bed of mixed greens.
Sesame Oil & Honey Ginger
Balsamic Vinaigrette.*
Curry Chicken Salad Sandwich \$15.40
*Curry Chicken Salad Sandwich on
a baguette. Spring Mix served with a
side salad or House made Potato*

*With feta cheese, basil & toasted
almonds.*
Carrot and Mango Soup \$12.10
*With roasted mango cubes &
creme fraiche*
Crawfish Cake \$16.50
*With a sweet corn relish & old bay
aioli.*

SECOND COURSE

Filet (8oz) \$52.80
*With garlic mashed potatoes, red
onion, tri color carrots, with blue
cheese butter & balsamic glaze.*
Seared Salmon \$37.40
*With Jasmine rice, orange salsa
creme fraiche, avocado, peach broth.*
House Made Baked Lasagna \$30.80
*With an aromatic red tomato
sauce.*
Osso Buco \$37.40
*Served on creamy polenta with a
red wine reduction.*

DINNER HOUSE MADE DESSERTS

3 Tier Chocolate Cake \$13.20
Banana Pudding \$13.20
Served with pound cake
Tiramisu \$13.20

Chips

Havarti Grilled Cheese \$15.40

Havarti Cheese, Peppered Bacon,

Fresh herb Aioli on sliced bread.

Served with a side salad or house

made potato chips.

Ham Sandwich with Hot Pepper \$17.60

Bacon Jam

Sliced Ham with Hot Pepper Bacon

Jam, Lettuce & Tomato on an Asiago

Ciabatta Bun. Served with a side

salad or house made potato chips.

TREATS

Olive Oil Cake \$11.00

ASK ABOUT THE FLAVOR OF

THE DAY

Key Lime Pie \$11.00

With Meringue topping

Cheesecake \$11.00

ASK ABOUT THE FLAVOR OF

THE DAY

Apple Pie a la Mode \$11.00

SOUP DU JOUR

Cup of Soup \$8.80

Bowl of Soup \$11.00

KID'S MENU

Buttered noodles with \$8.80

Parmesan Cheese

Grilled Cheese with House \$8.80

Made Potato Chips

Chicken Tenders \$11.00