

RICHLAND POINTE

LUNCH MENU

Snacks

✔✔ Lime-Marinated Avocado 9 GF
Corn Tortilla Chips

✔✔ Pescada Ceviche 13
Cobia | Jalapeño | Avocado | Cucumber
Fresno | Cilantro | Onion | Plantain Chips
Without Plantain Chips GF

✔ Corn Tortilla Chips 6
Fire-Roasted Tomato Salsa

Dry Rub Jerk Wings 14
Ranch

Chips & Queso 8

Loaded Ground Beef Nachos 14
Green Onions | Jalapeños | Diced Tomatoes
Onions | Cheddar Cheese | Warm Queso

Sandwiches

BBQ Pulled Pork Sandwich 11
Cabbage Slaw | BBQ Aioli | B&B Pickles | Texas Toast

✔ Ahi Tuna Tacos 16
Crispy Wonton Shell | Wasabi Aioli | Togarashi
Micro Cilantro | Yuzu Pearls

The Pointe Burger* 17
Swiss | Caramelized Onions | Mushrooms

✔✔ Plant-Based Burger 17
Tomato Jam | Brûlée Onion

Roots & Leaves

✔✔ Caesar Salad 13

✔✔ Traditional Asian Green Salad 13 GF
Ginger Dressing

Salad Add-Ons
Steak Tips* 12
Salmon* 11 | Shrimp 9
Crispy or Yakitori Chicken 8

Something on the Side

✔ Basket of Fries 5

✔✔ Fruit Cup 6 GF

✔ Any Side Salad 5 GF
From The Selection Above

✔ = Vegetarian ✔ = Indicates lean protein, low in fat and/or low sugar

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RICHLAND POINTE

Meat & Cheese

Served with Crackers
Without Crackers **GF**

✔ **Hudson Valley Camembert 9**
Soft-Ripened | Cow's Milk & Sheep's Milk
Old Chatham Creamery | New York, USA | Aged 3 Weeks

✔ **Ponce de León Manchego 9**
Firm | Sheep's Milk
La Mancha, Spain | Aged 6 Months

✔ **Georgia Gouda 8**
Semi-Firm | Sweet Grass Dairy | Georgia, USA
Grass Fed Cow's Milk | Aged Minimum 60 Days

✔ **Gorgonzola Dolce 9**
Soft | Cow's Milk
Italy | Aged 3 Months

✔ **Pimento Cheese 6**
Reynolds Lake Oconee | Georgia

Spotted Trotter Chupacabra 11
Spicy Goat & Beef Salami | Atlanta, Georgia

Prosciutto di Parma 12

Spotted Trotter Duck Prosciutto 12
Cured Duck Breast | Atlanta, Georgia

Roots & Leaves

✔✔ **Summer Salad 13 GF**
Mixed Greens | Grilled Georgia Peaches
Goat Cheese | Mango Passion Vinaigrette
Crispy Corn | Marinated Sun Dried Tomatoes

✔✔ **Caesar Salad 13**

✔✔ **Traditional Asian Green Salad 13 GF**
Ginger Dressing

First Flavors

Pescada Ceviche 13
Cobia | Jalapeño | Avocado | Cucumber
Fresno | Cilantro | Onion | Plantain Chips
Without Plantain Chips **GF**

Scallion Pancake 11 GF
Garlic Chili Crisp Aioli

Asian Dumplings 11
Sweet Chili Sauce

Dry Rub Jerk Wings 14
Ranch

✔✔ **Lime-Marinated Avocado 9**
Corn Tortilla Chips

✔✔ **Tempura Shrimp 13**
Citrus Tentsuyu | Daikon | Carrot

Thai Chicken Meatballs 13
Peanut Sauce | Pickled Vegetables

Something on the Side

✔✔ **Basmati Rice 6 GF**

✔ **Roasted Broccoli 8 GF**
Garlic Chips | Romesco | Grana Padano

Mac & Cheese 7

✔ **Basket of Fries 6**

✔ **Citrus Spiced Fingerlings 8 GF**
Ají Amarillo Crema

✔ **Roasted Tri Colored Carrots 9 GF**
Jalapeño Corn Coulis | Pomegranate Glaze

Crispy Brussels Sprouts 9
Kentucky Bourbon Honey Mustard
Puffed Rice Granola

Fins, Feathers & Flanks

✔ **Tandoori Chicken Kebab 19 GF**
Cilantro Lime Yogurt | Tandoori Sauce
Fresh Lime Wedge

Hawaiian Macadamia Nut-Crusted Mahi-Mahi 19
Miso Ginger Butter

The Pointe Burger* 17
Swiss | Caramelized Onions | Mushrooms

Char Siu Pork Steak 18
Pickled Sweet Pepper

✔ **Marinated Hanger Steak* 19 GF**
Chipotle Chili Lime Butter

✔ **Pan-Seared Scallops 19 GF**
Parmesan Cream Corn | Togarashi

Teriyaki Salmon* 14 GF

Hot Honey Pineapple Chicken 18 GF

✔ **Ahi Tuna Tacos 16**
Crispy Wonton Shell | Wasabi Aioli | Togarashi
Micro Cilantro | Yuzu Pearls

Korean Beef Galbi 19 GF
Pickled Cucumber & Red Onion Kimchi

Vegetarian

✔✔ **Sweet & Sour Cabbage Noodles 15 GF**
Broccoli | Carrot | Edamame | Sesame

✔✔ **Vegetable Fried Rice 11 GF**

✔✔ **Rice Noodle Tofu Bowl 15**
Crispy Tofu | Thai Curry Sauce | Mint
Basil | Carrot | Green Peas | Snow Peas

✔✔ **Plant-Based Burger 17**
Tomato Jam | Brûlée Onion

Rolls/Sushi/Sashimi

Sashimi 2 Pieces*
Salmon 8 | Tuna 8 | Hamachi 10

Nigiri 1 Piece*
Salmon 4 | Tuna 4 | Hamachi 5 | Eel 5

Maki*
Volcano Roll* 22
Crab | Salmon | Hamachi | Avocado
Cucumber | Spicy Mayo

Jumbo Roll * 18
Hamachi | Tuna | Salmon | Avocado
Scallion | Tempura Flakes

Rainbow Roll* 19
Crab | Avocado | Cucumber
Topped with Tuna | Hamachi | Salmon

Surf & Turf* 22
Shrimp Tempura | Beef Tenderloin
Truffle Oil | Fried Shallots | Parmesan

Dragon Roll 19
Tempura Shrimp | Avocado
Eel Sauce | Spicy Mayo

Kamikaze Roll* 18
Salmon | Scallion | Tuna | Avocado

Vegetable Roll 13
Marinated Mushrooms | Cucumber | Avocado
Kimchi Aioli | Crispy Onion | Garlic

Hulk Roll 21
Tuna | Salmon | Yellowtail | Jalapeño | Ponzu
Wasabi Tobiko Topping

Pink Lady* 19
Tempura Shrimp | Cream Cheese
Topped with Spicy Tuna | Pink Soy Paper
Spicy Mayo | Crunchy Topping

Tiger Roll* 19
Tiger Shrimp | Crunchy Spicy Crab | Cucumber
Topped with Tiger Shrimp & Avocado

Tuna Tataki Roll 21
Spicy Tuna | Avocado | Crispy Onion
Topped with Tataki Tuna | Citrus Mayo
Micro Greens

Classic Maki 16

Hamachi Roll*	Salmon ~ Avocado Roll*
Tuna Roll*	California Roll
Spicy Tuna Roll*	Crunchy Spicy Tuna Roll*

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Wines

Sparkling

			Glass	Bottle
NV	Les Allies Brut	Vin de France	8	31
NV	Ruffino Prosecco Rosé	Italy	12	
NV	Mumm Napa Brut Prestige	Napa Valley	14	55
2021	Schramsberg Brut Rosé	North Coast		81
NV	Moët & Chandon Imperial Brut	Champagne	24	95
NV	Charles Heidsieck Brut Reserve	Champagne		103
NV	Veuve Clicquot	Reims		146
2019	Sea Smoke Cellars "Sea Spray" Blanc De Noirs	Sta. Rita Hills		173

Interesting & Lively Whites

2024	Justin Rosé	Paso Robles	11	43
2022	Terras Gauda "Abadia De San Campio" Albarino	Rias Baixas	12	47
2022	Trimbach Pinot Blanc	Alsace		51
2021	Hillick & Hobbs Dry Riesling	Finger Lakes	14	55
2019	Alvaredos-Hobbs Ribeira Sacra Godello	Galicia		73

Pinot Grigio / Pinot Gris

2024	Ponzi	Willamette Valley	10	39
2022	Pierre Sparr	Alsace		40
2024	Jermann	Friuli Giulia		46

Chardonnay

2023	Trefethen	Oak Knoll District of Napa Valley	12	47
2023	Sylvaine & Alain Normand	Macon La Roche - Vineuse		52
2023	Frog's Leap	Napa Valley	15	59
2023	Louis Jadot Petit Chablis	Chablis		62
2021	Penfolds Bin 311	Adelaide Hills		65
2022	Jordan	Russian River Valley	18	71
2023	Post & Beam by Far Niente	Carneros		74
2023	Flowers	Sonoma Coast	20	79
2022	Grgich Hills	Napa Valley		86
2023	Cakebread	Napa Valley	22	87
2023	Darioush	Napa Valley		110
2020	Beaux Freres	Willamette Valley		143

Sauvignon Blanc

			Glass	Bottle
2024	Jacques Dumont	Loire Valley	10	39
2023	Duckhorn	North Coast		48
2024	Greywacke	Marlborough	13	51
2024	Cade	Napa Valley	16	63
2019	Grgich Hills	Napa Valley		68

Pinot Noir

2022	Louis Jadot	Burgundy	12	43
2021	Fowles Wine "Ladies Who Shoot Their Lunch"	Victoria		56
2023	ZD	Carneros	17	67
2024	Belle Glos "Clark & Telephone"	Santa Maria Valley	18	71
2024	Ken Wright	Yamhill-Carlton		83
2022	Goldeneye By Duckhorn	Anderson Valley	22	87
2021	Bouchard Pere & Fils	Savigny-les-Beaune		96
2023	Flowers	Sonoma Coast	25	99
2022	Joseph Phelps "Freestone Vineyard"	Sonoma Coast		103
2019	Melville "Sandy's"	Sta. Rita Hills		113
2022	Penner-Ash	Willamette Valley		127
2022	Twomey	Russian River Valley		130
2022	Raen "Royal St. Robert Cuvee"	Sonoma Coast		135
2021	Olivier Leflaive	Pommard		145
2021	Paul Hobbs "George Menini Estate"	Russian River Valley		183
2021	Kosta Browne	Sonoma Coast		210
2022	Williams Selyem	Anderson Valley		220

Intriguing Reds

2022	Terrazas Reserva Malbec	Mendoza	11	43
2022	Shatter Grenache	Maury	13	51
2023	Mollydooker "The Boxer" Shiraz	South Australia	14	55
2020	Stags' Leap Winery Petite Sirah	Napa Valley		69
2019	Vatan Tinta de Toro Tempranillo	Castilla Y Leon		80
2021	Epoch Estate "Veracity" GSM	Willow Creek District		135
2022	Darioush Cabernet Franc	Napa Valley		145

Zinfandel

			Glass	Bottle
2023	Seghesio	Sonoma County	12	47
2018	Neyers "Vista Luna"	Sierra Foothills		54
2021	Frog's Leap	Napa Valley		59
2019	Turley "Rinaldi Vineyard"	Amador Co.		66

Merlot

2022	Chateau Tournefeuille	Lalande De Pomerol		54
2019	Provenance	Napa Valley	14	55
2023	Stags' Leap Winery	Napa Valley		62
2021	Duckhorn	Napa Valley		74
2021	PlumpJack	Oakville		123

Cabernet Sauvignon & Blends

2023	Daou	Paso Robles	14	55
2023	Quilt	Napa Valley	17	67
2022	Mollydooker "The Maître D"	McLaren Vale		67
2021	Gehricke	Knights Valley		77
2022	Robert Craig "La Fleur"	Napa/Sonoma Co.	19	75
2022	Justin Reserve	Paso Robles		87
2022	Faust	Napa Valley		90
2019	Catena Alta	Mendoza		97
2022	ALH By Hobbs	Coombsville	26	103
2020	Frog's Leap	Rutherford		103
2021	Justin "Isosceles"	Paso Robles	27	107
2019	Hanatoro "Octave Vineyard"	Walla Walla Valley		108
2021	Bella Union by Far Niente	Napa Valley		113
2020	Jordan	Alexander Valley		115
2019	Hickinbotham "Trueman"	McLaren Vale		124
2018	Grgich Hills	Napa Valley		133
2018	Heitz Cellar	Napa Valley		138
2016	Chateau Clarke Edmond De Rothschild	Medoc		141
2020	Stag's Leap Wine Cellars "Artemis"	Napa Valley		150
2019	Hess	Mt. Veeder		150
2021	Paul Hobbs	Coombsville		163
2019	Robert Craig	Spring Mountain		175
2019	Vina Cobos "Marchiori Estate"	Perdriel		179
2021	Don Melchor	Maipo Valley		188
2022	Far Niente	Napa Valley		193
2022	Shafer "One Point Five"	Napa Valley		213
2017	Groth Reserve	Oakville		255
2018	Odette Estate	Stags Leap District		276

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Sweet Finale

Churros 9
Caramel Sauce

Strawberry Funnel Cake 9
Macerated Berries | Chantilly Cream
Strawberry Sugar

Coconut Panna Cotta 9 GF
Diced Fresh Fruit | Toasted Coconut

Chocolate Lava Cake 9
Vanilla Ice Cream

Pistachio Gelato 7 GF

Blood Orange Sorbet 7 GF

Coffee

Featuring "1000 Faces Coffee" – Athens, GA
Decaf Available | Ask about our seasonal flavors

French Press (serves 4) 5

Café Americano 4

Classic Espresso 3
Double 4

Coffee Drinks

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Decaf Available | Ask about our seasonal flavors

Irish Coffee 9
Irish Whiskey | Sugar | Whipped Cream

Fragile Baby 9
Frangelico | Baileys | Kahlúa | Whipped Cream

Nutty Irishman 9
Frangelico | Irish Whiskey | Whipped Cream

Chocolate Coffee 9
Mozart Chocolate Liqueur | Whipped Cream

Italian Coffee 9
Disaronno Amaretto | Whipped Cream

Cocktails

Espresso Martini 11
Van Gogh Espresso Vodka | Baileys | Kahlúa

Chocolate Martini 11
Vanilla Vodka | Cream | Chocolate Syrup | Frangelico

Jefferson's Whiskey Flight 20
Small Batch | Reserve | Rye Cognac Finish

Cognac

Sambuca 13

Courvoisier VSOP 12

Hennessy XO 35

Rémy XO 45

Bhakta 50 Year Brandy 60

Louis XIII 400

Late Harvest

2017 Dolce By Far Niente 22

2013 Grgich Hills "Violetta" 32

Port

Taylor Fladgate Fine Ruby 8

Quinta do Noval 10 Year Tawny 10

2012 Taylor Fladgate LBV 12

Sandeman Apitiv Reserve White 12

Graham's Six Grapes 14

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Kids Menu

Main Bites

Chicken Bites 12
Ranch Dressing

Cheeseburger 8

Kid's Steak GF 13

Mac & Cheese 6

Choose One Side

Buttered Peas GF

French Fries

Carrot Sticks & Ranch GF

Fruit Cup GF

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