



LUNCH AVAILABLE 11am-3pm
Ready to eat items available all day!

STORE HOURS
 Monday – Saturday 11am – 8pm

halfshepherd.com
 (706) 850-2955

SALADS

Garden Salad - \$6

Mixed greens,
 cherry tomatoes,
 cucumbers, and croutons

Chicken Salad - \$9

Garden salad with a scoop
 of chicken salad and
 croutons
 (contains almonds)

Lentils & Grains - \$8

Garden salad
 with lentils, farro, and
 croutons

Shep's Salad - \$9

Garden salad with chopped
 artisan meats,
 grated Parmigiano-
 Reggiano, croutons, and
 chopped egg

Salad Add-Ons

Grated Parm - \$.50

Blue Cheese – \$.50

Crispy Prosciutto
 Bits - \$.50

Chopped Egg - \$1

Bacon - \$1

Pickled Daikon - \$1

Lentils & Farro - \$2

Chicken - \$2

Chicken Salad - \$3

Housemade Dressings

Creamy Blue Cheese

Roasted Garlic Tahini

Balsamic-Dijon

Herbed Ranch

House Vinaigrette

SPECIALTY SANDWICHES

Includes side or chips. Sub GF bread +\$2.

Chicken Salad - \$8.50

With dressed greens on ciabatta (contains almonds)

Jackfruit Banh-Mi - \$8.50

Ginger-tamari jackfruit, tangy slaw,
 tomato-pepper spread, romaine, baguette

The Calabrian - \$9

Two spicy salami (Calabrese and Nduja), fresh mozzarella,
 Calabrian pepper-tomato spread, baguette

PC/BT - \$9

Turkey, pimento cheese, bacon, cucumber,
 roasted garlic Dijon, hoagie

Vegetarian Sabich - \$9

Roasted eggplant, hummus, zhoug, chopped egg,
 tomato-cucumber salad, pickled daikon, housemade pita

The 'L' - \$10

Artisan cold cuts (Mortadella, coppa, salami, and ham – No
 substitutions please!), provolone, roasted garlic Dijon,
 dressed romaine, hoagie

The State Bird - \$10

Chicken, Pickles peach pepper jelly, cheddar, tangy slaw,
 Dijon mustard, ciabatta

The Cubanesque - \$10

Roast pork, country ham, Alpine cheese, chow chow,
 yellow mustard, ciabatta

**Grilled cheese, soups, sides
 and more on the back!** →

SIDES

(included with specialty sandwich. \$2 à la carte)

Chips or Pork Rinds
Tangy Slaw
Potato Salad
Farro Salad
Lentils w/ Blue Cheese & Dill
Pasta Salad
Tomato-Cucumber Salad
4 oz. "Howdy!" of Soup
8oz Soup (+\$2)
12oz Soup (+\$4)
8oz Mac & Cheese (+\$2)
Side Salad (+\$2)

MAC & CHEESE

8 oz - \$4
12 oz - \$6
add crispy prosciutto bits - \$.50

SOUPS

**Tomato-Sherry or
Soup of the Day!**

4oz "Howdy!" - \$2
8oz - \$4
12oz - \$6

THE GRILLED CHEESE - \$7

STEP ONE:
The Cheese (Pick One)

Old School
A sharp blend of aged
Wisconsin
Cheddar & Colby
••••

Old World
A nutty, buttery blend of
European cheeses
••••

Smoky Goat
A mix of smoked and
fresh goat cheeses
••••

Half-Shep's
Pimento Cheese

STEP TWO:
The Bread (Pick One)
Sourdough – Multigrain – Gluten Free (+\$2)

STEP THREE:
The Add-ons

Condiments	Veggies
No charge: Mayo, Dijon or Yellow Mustard	\$.50: Onion, Spinach, Greens
\$.50: Zhooug, Romesco, \$1: Apple & Onion Jam, Tomato-Pepper Spread	\$1: Roasted Tomato, Pickles Pickles, Caramelized Onions

More Cheeses
\$.50: Fresh Goat Cheese, Blue Cheese

Meats
\$2: Smoked Ham, Bacon, Roast Pork, Chicken,
Turkey, Nduja, Country Ham, Serrano Ham, Prosciutto,
Speck, Mortadella, Salami (Spicy or not)

Add a side or a 4oz "Howdy!" of soup for \$2!

Staff Favorite Grilled Cheese Combinations...

Old School + Smoked Ham + Pickles + Mayo (\$9)
Pimento Cheese + Mortadella + Yellow Mustard (\$8)
Old World + Romesco + Greens (\$7)
Smoky Goat + Chicken + Caramelized Onion (\$9)
Old World + Apple & Onion Jam + Fresh Goat Cheese (\$7.50)
Old School + Bacon + Roasted Tomato (\$9)
Old World + Tomato-Pepper Spread + Salami + Spinach (\$9.50)