

Contact:
Pembroke Pope
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Welcome to Washington, GA! The Pope's are looking forward to your visit and we are looking forward to keeping you well fed with some of Wilkes County's best food. Meals include grass fed beef and pastured pork sausage raised just down the road in Tignall, homegrown vegetables from our many small farms in the area, handmade jams and jellies made by locals, buttermilk biscuits made with locally milled flour and apples from the tree right in front of the lodge where you'll be staying. We only use meat that is certified natural or organic and all of our dairy products come fresh from a local creamery.

Meals are prepared from scratch using all fresh ingredients to give you the best of real Southern cooking. In addition to our standard menus we are happy to offer any additional baking or catering services you may need during your stay. Please let us know if we can accommodate any special allergy or dietary needs.

Your Group will need to pick one breakfast, lunch and dinner per day. Prices are as follows: Quail Hunters and other guest \$75 per person per day for 3 meals a day. Deer Hunters will choose a lunch and dinner for \$60 per day per person. Alcoholic beverages not included.

Buttermilk Biscuit Sampler

Buttermilk biscuits made from scratch with freshly milled flour and creamery fresh buttermilk
Tink's Pastured Pork Sausage patties
All natural ham slices
Cage free scrambled eggs
Thick slices of Bobby Steven's hoop cheese
Assortment of locally made jams or jellies, butter and mustard
Seasonal fruit

Quail Drive Quiche

Homemade quiche-*All natural bacon, spinach and caramelized onion quiche on homemade butter crust served on bed of organic spring mix (Can be made with no meat upon request)*
Buttermilk biscuits made from scratch with freshly milled flour and creamery fresh buttermilk
Assortment of locally made jams or jellies and butter
Seasonal fruit

It's a Family Tradition:

Breakfast casserole-*made with pastured pork sausage, sharp cheddar cheese, stone ground grits and cage free eggs. When in season, homegrown peppers and onion added upon request.*

Cinnamon pecan sticky buns-*made with local pecans, brown sugar and grass fed butter*
Seasonal fruit

Soup and Sandwich:

Perfect to pack up for a picnic!

Toasted all natural ham and cheese sandwiches on homemade sourdough bread

Assortment of condiments, pickles, lettuce and homegrown tomatoes (in season)

Warm vegetable soup made from scratch (fall/winter) OR garden salad with homemade dressing (spring/summer)

Bag of all natural kettle cooked chips

Homemade chocolate chip pecan cookie

Granny's Hot Dinner:

Homemade meat loaf made with Tink's Grass Fed Beef, oatmeal, onions and topped with all natural ketchup sauce

Black eyed peas

Turnip or Collard Greens (fall/winter) or Fresh garden salad (spring/summer)

Slices of homegrown tomatoes (summer only)

Homemade cornbread with blackberry jelly and butter

Lakeshore Diner BBQ:

My grandfather had a diner for years but was most known for his barbeque. Fortunately, I've still got Pop's secret barbeque sauce recipe.

Pulled barbeque pork sandwich using Tink's pastured pork roast on homemade barbeque bun with Pop's barbeque sauce

Vinegar cole slaw-*growing up in Alabama we put it right on the sandwich...*

Sweet potato salad-*your typical potato salad made with mayo, mustard and fresh celery taken to a whole new level with locally grown sweet potatoes. Trust me, it's good!*

Slices of homegrown tomatoes (summer only)

Homemade chocolate chip pecan cookie

Homemade Dressing Options:

Ranch-the fresh garlic mashed with sea salt and plenty of fresh parsley make this sour cream and buttermilk dressing

Italian-olive oil and dried herbs

Honey Mustard-this dressing is mixed up with local honey from the Carrol's

#1: Steak Dinner

Seasoned Tink's Grass Fed Steaks-*marinated and ready for you to throw on the grill or already cooked to eat-just let us know your preference*

Roasted Green Beans

Twice baked potatoes topped with green onions, all natural bacon and sharp cheddar cheese

Fresh garden salad with homemade dressing

Homemade buttered yeast rolls-*made with freshly milled wheat flour, amaranth and millet*

#2 Pork Tenderloin

All natural pork tenderloin roasted in homemade mustard and brown sugar rub

Roasted butternut squash and apples

Steamed broccoli with lemon garlic butter sauce

Homemade macaroni and cheese

Fresh garden salad with homemade dressing

#3: Georgia Fried Chicken

All natural fried chicken-cooked in a cast iron chicken fryer.

Buttermilk mashed potatoes

Homegrown tomato slices (in season)

Squash casserole

Fried okra

Homemade Cornbread

#4: Plantation Cookout-*burgers grilled while you enjoy drinks & appetizers on the front porch*

Beer cheese dip served with raw veggies and crackers

Tink's Grass fed Beef Burgers on homemade yeast burger buns. (may substitute organic chicken breasts or Portobello mushrooms on request)

Platter of all the fixings including all natural ketchup, mustard, mayo, lettuce, onions, pickles, tomatoes and cheese.

Homemade battered onion rings-fried up on site for the best onion rings you've ever put in your mouth

Homemade baked beans

Homemade Desserts: *Choose one dessert per group of 2-6; 2 desserts per group of 7-12*

Chocolate pie with homemade crust topped with meringue

Fresh apple cake with dark brown sugar cream glaze

Buttermilk vanilla almond pound cake

Pecan tassies- these mini pecan treats melt in your mouth

Blackberry or peach cobbler served with homemade ice cream