

622 North

622 N Main St 24060-3349 · +15409511022 · Updated: Jan 14, 2026

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TONIGHT'S FEATURES 8

BEER DISCOUNT: Schlafly Pumpkin Ale **\$4.00**

Enjoy \$2 off one of the best pumpkin beers out there

Soup du Jour- Italian Sausage & Tomato

[gluten friendly]

Sandwich Special: Pork Belly Burnt Ends **\$16.00**

Slow roasted pork belly on hoagie with pineapple jalapeno bbq sauce, pickled red cabbage and carrot slaw, and cilantro crema. Served with choice of side.

Entree Special: Braised Lamb Shank **\$42.00**

Braised lamb shank served with creamy polenta, tomato & olive ragout, crispy lotus root, and preserved lemon honey garnished with parsley.

Cocktail Special: Pomegranate Paloma **\$15.00**

Tequila, Cointreau, Pomegranate, Sage, Ginger, Honey, Lemon, and Soda Water.

White Wine Feature: Paul Dolan Sauvignon Blanc **AVAILABLE OPTIONS**

California, '22

Glass: \$11.00

Bottle: \$35.00

Red Wine Feature: Molly Dooker 'The Boxer' Shiraz **AVAILABLE OPTIONS**

Australia '21

Glass: \$16.00

Bottle: \$55.00

Limited Allocation Bourbon List: Whispers of Whiskey

we have added a limited release, highly coveted whiskey list. Ask your server for the list!

MOCKTAILS 5

Sir Issac Newton **\$10.00**

Seddip Grove, house apple cider, lemon juice, fig compound syrup, and soda water. Garnished with an apple slice

Blackberry Bramble **\$10.00**

Seedlip Grove, muddled blackberries and mint, lemon juice, simple syrup, and soda. garnished with lemon & blackberry

Mock Mule **\$10.00**

Seedlip Garden, house ginger beer, house sours, mint, and ginger ale. garnished with lemon slice

Cafe No-Way Martini **\$10.00**

Seedlip Spice, cold brew concentrate, simple syrup,

Bees without Knees	\$10.00
Seedlip spice, apricot jam, lime juice, and orange-vanilla honey simple.	

STARTERS 11

Charcuterie	\$18.50
sliced genoa salami, italian sausage, and prosciutto, sliced asiago cheese, house pickles, whole grain mustard, dijon aioli, pepper jam, and toasted sourdough slices	
Daily Cheese Board	\$18.50
chef's trio of gourmet cheeses served with toasted sourdough, dijon aioli, pepper jam, and brandied cherry compote	
Fried Green Tomatoes	\$12.50
cornmeal encrusted fried green tomatoes topped with pimento cheese, pepper jam, bacon cracklings, and green onion	
Bacon Jam Crostinis	\$13.50
six toasted sourdough crostinis topped with caramelized onion goat cheese, savory bacon jam, fresh arugula, and lemon zest	
Bruschetta	\$11.50
six toasted sourdough crostinis topped with herbed cream cheese, house bruschetta, fresh basil, and balsamic reduction	
Brussels Amandine	\$9.50
fried brussels sprouts served with ancho-berry barbecue sauce, garlic aioli, and lemon-candied almonds	
Confit Chicken Wings	\$15.50
eight tender wings tossed in your choice of: pineapple habanero, buffalo, spicy honey-chipotle bbq, or sweet thai chili. served with celery and either ranch or bleu cheese	
Loaded Potato Rounds	\$16.50
thick cut fried potato rounds topped with smoked gouda béchamel, savory bacon jam, and green onion	
Southwest Chicken Dip	\$13.50
creamy blackened chicken and chorizo sausage dip with corn, roasted poblano peppers and black beans. garnished with green onion and tomato, with fresh tortilla chips	
Spinach & Artichoke Dip	\$11.50
creamy spinach & artichoke dip served with tortilla chips	
Loaded Nachos	\$14.50
corn tortilla chips topped with smoked gouda béchamel, corn salsa, bacon, green onion, salsa verde, and jalapeño cream	

SOUPS & SALADS 7

Soup Du Jour	\$5.00
a cup of our homemade soup du jour	
Side Salad	\$6.00
mixed greens with tomato, cucumber, carrot, and red onion	
622 Salad	AVAILABLE OPTIONS
mixed greens, sliced avocado, bacon, corn salsa, diced tomato, and your choice of grilled chicken or crispy fried chicken	Small: \$12.50
	Large: \$15.50

Augusta Salad	AVAILABLE OPTIONS
mixed greens, smoked Gouda cheese, peach salsa, golden raisins, lemon candied almonds, diced tomato, fresh basil, and red onion.	Small: \$10.50
	Large: \$13.50
Steak Salad	AVAILABLE OPTIONS
mixed greens, grilled marinated steak tips, blue cheese crumbles, diced tomato, cucumber, and crispy onion strips	Small: \$11.50
	Large: \$15.50
Smoked Salmon Cobb Salad	AVAILABLE OPTIONS
chopped romaine , smoked salmon, bacon, hardboiled egg, tomato, blue cheese crumbles, and avocado.	Small: \$11.50
	Large: \$15.50
Caesar Salad	AVAILABLE OPTIONS
arugula salad tossed with house Caesar dressing with pickled onion, tomato, parmesan, and house croutons	Small: \$10.50
	Large: \$13.50

BURGERS/SANDWICHES 20

Classic Burger	\$13.50
angus beef burger, cheddar cheese, lettuce, tomato, and house pickles on toasted brioche	
Bacon Blue Burger	\$15.50
angus beef burger, crumbled blue cheese, bacon, lettuce, tomato, house pickles, and honey-chipotle barbecue sauce on toasted brioche	
Chorizo Burger	\$15.50
chorizo sausage and Angus beef burger, garlic aioli, smoked Gouda cheese, peach salsa, and lettuce on toasted brioche	
So. Cal Burger	\$16.50
angus beef burger with avocado, caramelized onion goat cheese, cilantro-lime honey, arugula, dijon aioli, and tomato on toasted brioche	
Mushroom Gruyere Burger	\$16.50
angus beef burger, gruyere cheese, sherry-soy mushrooms, crispy onions, lettuce, tomato, and garlic aioli on toasted brioche	
BLT	\$13.50
crispy bacon, lettuce, tomato, basil cream cheese, and garlic aioli on toasted sourdough	
Crab Cake Sandwich	\$18.00
house crab cake on toasted sourdough with chipotle aioli, lettuce, tomato, and pickled onion	
Turkey Club	\$14.50
sliced turkey, smoked gouda cheese, bacon, avocado, lettuce, tomato, and dijon aoili on toasted wheat bread	
Hot Italian	\$13.50
capicola, salami, hot peppers and gruyere cheese on grilled sourdough with lettuce, tomato and garlic aioli	
Meatloaf Sandwich	\$14.50
622 signature meatloaf, ancho-berry barbecue sauce, garlic aioli, crispy onions, lettuce, and tomato on toasted brioche	
Smoked Salmon Club	\$14.50
smoked salmon, bacon, house pickles, lettuce, tomato, and basil cream cheese on toasted sourdough	

Cuban	\$14.50
pulled mojo pork, prosciutto, gruyere cheese, dijon aioli, and house pickles on pressed Cuban bread	
Chicken Caesar Tacos	\$14.50
two flour tortillas filled with crispy fried chicken, parmesan cheese, house Caesar dressing, pickled onion, arugula, and tomato	
Spicy Chicken Sandwich	\$14.50
hand breaded, fried chicken breast tossed in garlic honey-fire hot sauce, lettuce, tomatoes, house pickles, and garlic aioli on toasted brioche	
Pork Tacos	\$14.50
two flour tortillas filled with pulled pork, pepper jack cheese, corn salsa, jalapeno cream, pickled onion, and green onion	
Black Bean Burger	\$14.50
house black bean burger, Pepper jack cheese, pepper jam, avocado, pickled onions, tomato, and fresh cilantro on toasted brioche	
Bruschetta Melt	\$12.50
gruyere cheese, basil cream cheese, bruschetta, balsamic reduction, and fresh basil on toasted sourdough	
Fried Green Tomato Melt	\$12.50
cornmeal encrusted fried green tomatoes, pimento cheese, house pickles, and pepper jam on toasted sourdough. Served with your choice of side	
Avocado Melt	\$12.50
smoked gouda cheese, avocado, tomato, crispy onions, and chipotle aioli on toasted sourdough	
Mushroom Sandwich	\$13.00
caramelized onion goat cheese, sherry-soy mushrooms, crispy onions, garlic aioli, and arugula on toasted sourdough	

ENTREES 11

Filet Oscar	AVAILABLE OPTIONS
house cut 8oz. filet mignon served with charred asparagus, mashed potatoes, house crab cake, and béarnaise	with crabcake: \$43.00
	without crabcake:
	\$36.00
Tri-Tip	\$28.00
10 oz. tri-tip steak served house chimichurri, caramelized onion jam, malbec gastrique, mashed potatoes, and charred asparagus	
Pork Chop	\$27.00
10 oz. grilled medium bone-in pork chop with chipotle-honey glaze served with brandied cherry compote, lemon candied almonds, parmesan risotto cakes, and crispy brussels sprouts	
Chicken Cordon Bleu	\$25.00
breaded chicken breast stuffed with prosciutto and gruyere cheese, topped with smoked gouda béchamel, and green onion, and served with mashed potatoes and vegetable du jour	
Atlantic Salmon	\$28.00
fresh medium rare salmon served with caramelized onion glaze, cilantro pesto, tomatillo risotto cakes, vegetable du jour, crispy pepitas, and chipotle-lime gastrique	

Mahi	\$29.00
fresh pan-seared medium mahi-mahi served with chashu braised squash, marinated spinach, pickled red peppers and cucumbers, black bean sauce, and sweet & sour cashews	
Duck Breast	\$32.00
pan seared medium rare duck breast served with rum spiced julienned carrots, mashed potatoes, ginger jus, bacon cracklings, and crispy brussels sprouts	
Meatloaf	\$25.00
Meatloaf 622 North's signature meatloaf with an ancho-berry barbecue sauce, crispy onions, garlic aioli, served with mashed potatoes and crispy brussels sprouts	
Shrimp & Grits	\$28.00
pimento cheese grits with peppers and onions topped with seared shrimp, sweet corn béchamel, honey chipotle bbq, bacon, house pickles, and scallions	
Ravioli	\$27.00
four cheese ravioli tossed with red onion and red peppers in a poblano cream sauce, with chashu braised squash, corn salsa, crispy peppers, and garlic bread	
Creamy Risotto	\$27.00
parmesan risotto tossed with red onion and garlic over charred asparagus. Topped with sherry-soy mushrooms, arugula, poached egg, and black pepper gastrique	

DRAFT BEER 15

Lionshead Pilsner	\$2.00
Rothaus Pilsner	\$6.00
The Rothaus Tannenzäpfle is the absolute classic among our beers - and has been since 1956. That is why it is also the namesake and figurehead of the Gäpfle family. The best aromatic hops from Tettnang and the Hallertau as well as local malt made from summer barley and the purest spring water from the Black Forest give Rothaus Tannenzäpfle its uniquely spicy and fresh taste	
Potter's Cider Cranberry & Orange Blossom	\$6.00
Made from Jonagold apples fermented on cranberries and orange blossoms. The cranberries add bright acidity and a tannic quality that is complemented by the citrus notes from the orange blossoms for a crisp, tart finish.	
Bell's Hopslam	\$8.00
A biting, bitter, tongue bruiser of an ale. With a name like Hopslam, what did you expect?	
Bell's Two Hearted	\$5.50
Brewed with 100% Centennial hops from the Pacific Northwest and named after the Two Hearted River in Michigan's Upper Peninsula, this IPA is bursting with hop aromas ranging from pine to grapefruit from massive hop additions in both the kettle and the fermenter. Perfectly balanced with a malt backbone and combined with the signature fruity aromas of Bell's house yeast, this beer is remarkably drinkable and well suited for adventures everywhere.	
Jack's Abby Shipping out of Boston [Amber]	\$6.00
Shipping out of Boston celebrated the rich and storied manufacturing history of New England. We built this beer with local ingredients inspired by the factories that were once world suppliers. It is a malty, sweet, and lightly hoppy amber lager that pays homage to the past, while manufacturing a bold future.	

Schlafly Pumpkin Ale	\$4.00
Our Pumpkin Ale blends the spices of the harvest with full-bodied sweetness for a beer that tastes like pumpkin pie. Pounds of pumpkin form a malty foundation that supports the fall flavors of cinnamon, nutmeg, and clove.	
Port City Optimal Wit	\$6.00
Unfiltered Wheat Beer with Orange Peel, Coriander, and Grains of Paradise (relative of ginger root). A light and refreshing beer, with a balance of drinkability and complexity. Crisp, citrus flavor with spice and a subtle pepperiness on the finish.	
2019 Great Divide Vanilla Oaked Yeti	\$12.00
Vanilla Oak Aged Imperial Stout	
Ardent IPA X	\$6.50
IPA X is dry hopped with Citra and Mosaic hops, a classic combination that provides big citrus and tropical fruit notes in both aroma and flavor. This juicy beer pours a cloudy, deep golden color, with super low bitterness and a silky soft mouthfeel.	
Maine Nitro Mean Old Tom	\$7.50
Our American-style stout aged on natural vanilla beans. Intense notes of coffee and dark chocolate lead way to subtle notes of natural vanilla. Flaked oats generate a silky mouthfeel.	
Vasen Norse Imperial IPA	\$7.00
This double-dry-hopped DIPa was conditioned on Citra, Mosaic, and Amarillo hops to produce a complex, well-rounded hop character with hints of grapefruit, tangerine, and pine. Traditional Norwegian kveik yeast from a farm in northern Norway contribute complex aromas of orange peel, peach, and white pepper, which combine with rich brown sugar and honey to balance this moderately bitter farmhouse-style ale.	
Stone Imperial P.O.G Sour	\$6.00
P.O.G. stands for the fruit ingredients used: passionfruit, orange, and guava. These flavors blend harmoniously into a tropical character and refreshing finish.	
The Bruery 4 Calling Birds	\$9.00
We took inspiration from the traditional winter warmer for our fourth verse, integrating gingerbread spices into a robust dark ale. Notes of licorice & banana bread mingle with dark fruit, molasses and bitter chocolate for a perfect cold weather sipper!	
Olde Salem Radiant Jewels Sour	\$6.00
A hot toddy sour! This tart ale is flavorful and complex but also refreshingly drinkable. Notes of wildflower honey, cinnamon chips, and lemon zest will please your palate!	

CANNED/BOTTLED BEER 10

PBR	AVAILABLE OPTIONS
	Bottle (12oz): \$2.50
	Can (16oz): \$3.00
Miller Lite	\$3.75
Budweiser	\$3.75
Bud Light	\$3.75
Coors Light	\$3.75
Mich Ultra	\$3.50

Yuengling	\$3.75
Corona	\$4.00
Stella Artois	\$4.00
Heineken	\$4.00

CRAFT 2

Athletic Non-Alcoholic	\$3.50
Devil's Backbone Vienna Lager	\$4.50

WHEAT / BELGIAN / FRUIT 6

Abita Purple Haze	\$3.75
Lost Coast Tangerine Wheat	\$4.50
3 Floyds Gumball Head Wheat	\$4.50
Allagash White	\$5.50
Allagash Curieux Belg. Tripel	\$19.00
Stiegl Grapefruit Radler	\$4.50

HARD CIDER / GLUTEN FREE 4

Whiteclaw Black Cherry	\$4.25
Stone Delicious IPA	\$4.50
Bold Rock VA Apple Cider	\$4.50
Hawkes Berry Cider	\$4.50

PALE ALE / IPA / AMBER 5

Founder's All Day Session IPA	\$3.00
Parkway Grapefruit IPA	\$5.50
Offshoot Relax IPA	\$6.00
3 Floyds LazerSnake IPA	\$4.50
Evil Twin Blue Raspberry Sour IPA	\$8.50

BROWN / STOUTS / PORTERS 2

St. George Brown	\$4.50
Guinness Draught	\$5.00

SOUR / WILD 4

Dogfish Head Seaquench	\$4.50
Anderson Valley Briney Melon Gose	\$4.50
Two Roads Passionfruit Gose	\$6.00
Rodenbach Alexander Sour Red	\$20.00

WINE BY THE GLASS: WHITE 8

Featured White: Cherry Pie Rose	AVAILABLE OPTIONS
(California, '21)	Glass: \$10.00
	Bottle:: \$35.00
Chardonnay: Mer Solei	\$14.00
(Santa Lucia '21)	
Chardonnay: Parducci	\$12.00
(Monteray '21)	
Sauvignon Blanc: Cycles Gladiator	\$10.00
(California '21)	
Pinot Grigio: Delle Venezie	\$10.00
(Italy '22)	
Riesling: Fetzer	\$9.00
(California 'nv)	
Moscato: Canyon Road	\$9.00
(California '21)	
Rose: Day Owl	\$8.00
(California '21)	

WINE BY THE GLASS: RED 6

Red Feature: Château Castagnac Bordeaux	AVAILABLE OPTIONS
(France)	Glass:: \$11.00
	Bottle:: \$39.00
Blend: The Big Easy	\$14.00
(Santa Barbara '19)	
Pinot Noir: Wild Hills	\$13.00
(Oregon '19)	

Blend: Joseph Carr	\$11.00
(Paso Robles '18)	
Cabernet Sauvignon: Waterbrook	\$10.00
(Washington '21)	
Blend: My Red Secret	\$10.00
(Italy '16)	

COCKTAILS 19

Mexican 'Hot' Chocolate	\$16.00
a play off an Oaxaca Old Fashioned- Casamigos Reposado, house mezcal, hot honey, agave nectar, Aztec chocolate bitters & orange bitters	
Derby Monocle	\$17.00
banana infused Jameson, Laphroig 10 yr Scotch, angostura bitters, and mint	
Crescent City	\$14.00
Rittenhouse Rye, Laird's Applejack Brandy, Carpano Antica Vermouth, D.O.M Benedictine, and cinnamon tincture	
Blackberry Bourbon Smash	\$12.00
Maker's Mark bourbon, blackberries, simple syrup, lemon juice, mint, soda	
622 Mule	\$12.00
house infused lemongrass and ginger vodka, house ginger beer, St. Germain, house sours, and ginger ale	
A Rose By Another Name	\$15.00
rosemary infused Four Roses Bourbon, St. Germaine, house ginger beer, orange-vanilla-honey simple syrup, and lemon juice	
Abeula's Tea-Quila	\$15.00
black tea infused Milagro Reposado, Carpano Antica Vermouth, house apple cider, lemon juice, rich demerara simple, house bitters, soda, & brûléed apple slice	
Lavender Haze	\$14.00
Hendrick's Gin, edible glitter, lemon juice, lavender simple syrup, and crème de violette	
Cosmopolitan	\$14.00
Grey Goose vodka, cranberry juice, Cointreau, and lime juice	
Espresso Martini	\$12.00
Ketel One vodka, cold brew concentrate, and coffee liqueur. served up and garnished with coffee beans	
Martini	\$12.00
Bombay Sapphire gin or Tito's vodka, dry vermouth, and a lime twist or olives	
Ginnie the Pooh	\$13.00
Plymouth Gin, apricot preserves, muddled basil, hot-honey, and lemon juice	
622 Old Fashioned	\$13.00
Redemption Rye whiskey, caster sugar, Angostura bitters, and orange bitters. served on the rock with lemon garnish	

622 Manhattan	\$12.00
Maker's Mark bourbon, sweet vermouth, charred bitters, garnished with cherry, and cinnamon-sugar brûléed lemon. served neat or on the rocks	
Captain's Cot	\$11.00
Captain Morgan, orange pekoe tea, apricot preserves, simple syrup, muddled mint, & lemon juice.	
Shipwrecked Dynasty	\$13.00
Chinese Five-Spice Infused Kraken Rum, fig compound syrup, ginger beer, & lemon juice	
Raspberry Ber-se	\$13.00
St. George Terroir gin, raspberry infused Courvoiser, lemon juice, simple, and sparkling Rosé	
Fig Bellini	\$12.00
Tito's Vodka, fig compound syrup, house apple cider, lemon juice, sparkling wine	
Sangria	AVAILABLE OPTIONS
Rosé, house apple cider, Grand Marnier, cranberry juice, and sprite.	Glass: \$12.00
	Pitcher: \$42.00

BRUNCH SPECIALS 4

Brunch Special: Prosciutto & Brie Benedict	\$16.00
Prosciutto & brie on an English muffin with pepper jam, poached eggs, hollandaise, and arugula	
Mimosa Flight Featured Juice: Strawberry Watermelon	
Check out our amazing new feature: mimosa flights. Sample four delicious juices with sparkling wine	
Cereal White Russian: Apple Jacks	
apple jacks cereal infused milk, and fireball. garnished with captain crunch	
Featured Bread: Everything Focaccia	
House-made Focaccia with everything seasoning.	

SWEET & SAVORY 6

Pancake Stack	AVAILABLE OPTIONS
three fluffy pancakes served with a side of syrup	\$8.00
	Vermont Maple Syrup:
	\$3.00
Fried Green Tomatoes	\$12.50
four cornmeal encrusted fried green tomatoes topped with house pimento cheese, pepper jam, bacon, and green onion	
Savory Potato Bowl	\$13.00
large order of potatoes loaded with peppers, onions, savory bacon jam, smoked gouda bechamel, and two eggs cooked to order. served with a side of toast/bread	

Chicken & Waffles	AVAILABLE OPTIONS
two fried chicken and waffle sandwiches with sausage gravy, thai honey mustard, pepperoncini, and tomato, served with a side of syrup	\$16.00 Vermont Maple Syrup:\$3.00
Spicy Chicken Biscuit	\$11.00
hand breaded and fried chicken breast tossed in honey-fire hot sauce served on a biscuit with house pickles, bourbon maple syrup, and garlic aioli, served with breakfast potatoes	
Pancake Club	AVAILABLE OPTIONS
three fluffy pancakes layered club sandwich style with scrambled eggs, bacon, sausage, capicola ham, gruyere and cheddar cheese, served with a side of syrup	\$15.00 Vermont Maple Syrup: \$3.00

EGGS 16

622 Benedict	\$15.00
two poached eggs, house maple cured Canadian bacon, grilled tomato, and hollandaise on English muffin. served with breakfast potatoes	
Bacon Jam Benedict	\$15.00
two poached eggs, savory bacon jam, caramelized onion goat cheese, hollandaise, and diced arugula on English muffin. served with breakfast potatoes	
Benedict Royale	\$15.00
two poached eggs, smoked salmon, avocado, green onion, and béchamel on toasted sourdough. served with breakfast potatoes	
622 Breakfast	\$11.00
two eggs any way with your choice of grilled sausage link, two strips of bacon, or sliced tomato. served with breakfast potatoes and bread	
Big Breakfast	\$14.00
three eggs any way served with grilled sausage link and two strips of bacon, served with breakfast potatoes, and bread	
Biscuit & Gravy	\$13.00
two eggs any way served with a fresh baked biscuit topped with sausage gravy, two strips of bacon, and breakfast potatoes	
Breakfast Sandwich	\$10.00
biscuit, sourdough or wheat sandwich with one egg any way, bacon, and cheddar cheese. served with your choice of garlic aioli, jalapeño cream, or pepper jam sauce and breakfast potatoes	
Avocado Toast	\$14.00
open faced sourdough toast with smoked gouda cheese, avocado, tomato, crispy onions, and chipotle aioli. topped with two eggs any way and served with breakfast potatoes	
Greek Scramble	\$13.00
two eggs scrambled with feta, spinach, red onion, tomato, and pepperoncini. topped with balsamic reduction and served with breakfast potatoes and toast/bread	
Southwest Scramble	\$13.00
two eggs scrambled with avocado, corn salsa, tomato, pepper jack cheese. topped with spicy pepper jam. served with breakfast potatoes and breakfast bread	

Carnitas Omelet	\$14.00
three eggs filled with mojo pulled pork, queso fresco, pepper & onion mix, and salsa verde. topped with jalapeno cream and green onion. served with breakfast potatoes and toast/bread	
Breakfast Pork Tacos	\$14.00
two flour tortillas with pulled pork, scrambled eggs, pepper jack cheese, corn salsa, pickled onion, green onion, and jalapeno cream, served with breakfast potatoes	
Black & Blue Steak Omelet	\$15.00
three eggs filled with tender steak tips, blue cheese, roasted red pepper, sautéed onion and tomato, topped with smoked gouda béchamel and green onion, served with breakfast potatoes and bread	
Buffalo Chicken Omelet	\$15.00
three eggs filled with buffalo fried chicken, blue cheese, bacon, tomato, and red onion. served with breakfast potatoes and breakfast bread.	
Caramelized Mushroom Omelet	\$13.00
three eggs filled with sherry-soy mushrooms, gruyere cheese, and arugula. Topped with smoked gouda béchamel and crispy onions, served with breakfast potatoes and toast/bread	
Cheese Omelet	\$11.00
three eggs filled with your choice of cheese (cheddar, gruyere, feta, pepper jack, blue or mozzarella), served with breakfast potatoes and bread	

SALADS 4

622 Salad	AVAILABLE OPTIONS
mixed greens, sliced avocado, bacon, corn salsa, diced tomato and your choice of grilled chicken or fried crispy chicken [lemon-mustard vinaigrette]	Sm: \$12.50
	Lg: \$15.50
Augusta Salad	AVAILABLE OPTIONS
mixed greens, smoked gouda, peach salsa, golden raisins, toasted almonds, diced tomato, fresh basil and red onion [cilantro-lime vinaigrette]	Sm: \$10.50
	Lg: \$13.50
Steak Salad*	AVAILABLE OPTIONS
mixed greens, grilled marinated steak tips, blue cheese crumbles, diced tomato, cucumber and crispy onion strips [cabernet vinaigrette]	Sm: \$11.50
	Lg: \$15.50
Smoked Salmon Cobb Salad	AVAILABLE OPTIONS
chopped romaine lettuce, smoked salmon, bacon, hardboiled egg, diced tomato, blue cheese crumbles, and avocado [lemon-mustard vinaigrette]	Sm: \$11.50
	Lg: \$15.50

LUNCH SANDWICHES 9

BLT	\$12.50
bacon, lettuce, tomato, basil cream cheese, and garlic aioli on toasted sourdough.	
Smoked Salmon Club	\$13.50
smoked salmon, bacon, house pickle, lettuce, tomato, and basil cream cheese on toasted sourdough	
Bruschetta Melt	\$12.50
gruyere cheese, basil cream cheese, bruschetta, balsamic reduction, and fresh basil on toasted sourdough	

Fried Green Tomato Melt	\$12.50
cornmeal encrusted fried green tomato, pimento cheese, house pickle, and pepper jam on toasted sourdough.	
Avocado Melt	\$12.50
smoked gouda cheese, avocado, tomato, crispy onions, and chipotle aioli on toasted sourdough.	
Turkey Club	\$14.50
sliced turkey, smoked gouda cheese, bacon, avocado, lettuce, tomato, and dijon aioli on toasted wheat bread	
Hot Italian	\$13.50
capicola, salami, hot peppers, and gruyere cheese on grilled sourdough with lettuce, tomato, and garlic aioli.	
Canadian Bacon Sandwich	\$14.50
house maple cured Canadian bacon on toasted brioche with pimento cheese, honey-chipotle bbq sauce, crispy onions, and pickles.	
Chicken Caesar Tacos	\$14.50
two flour tortillas with crispy fried chicken, parmesan cheese, house Caesar dressing, arugula, pickled onion, and tomato	

BRUNCH 21

Pancake Stack	AVAILABLE OPTIONS
three fluffy pancakes served with a side of syrup	\$8.00
	Vermont Maple Syrup:
	\$3.00
Spicy Chicken Biscuit	\$11.00
hand breaded and fried chicken breast tossed in honey-fire hot sauce served on a biscuit with house pickles, bourbon maple syrup, and garlic aioli, served with breakfast potatoes	
Chicken & Waffles	AVAILABLE OPTIONS
two fried chicken and waffle sandwiches with sausage gravy, thai honey mustard, pepperoncini, and tomato, served with a side of syrup	\$16.00
	Vermont Maple Syrup:
	\$3.00
Pancake Club	AVAILABLE OPTIONS
three fluffy pancakes layered club sandwich style with scrambled eggs, bacon, sausage, capicola ham, tomato, gruyere and cheddar cheese, served with a side of syrup	\$15.00
	Vermont Maple Syrup:
	\$3.00
Savory Potato Bowl	\$13.00
large order of potatoes loaded with peppers, onions, savory bacon jam, smoked gouda bechamel, and two eggs cooked to order. served with a side of toast/bread	
Benedict Royale	\$15.00
two poached eggs, smoked salmon, avocado, green onion, and béchamel on toasted sourdough, served with breakfast potatoes	
622 Benedict	\$15.00
two poached eggs, house maple cured Canadian bacon, grilled tomato, and hollandaise on English muffin. served with breakfast potatoes	

Bacon Jam Benedict	\$15.00
two poached eggs, savory bacon jam, caramelized onion goat cheese, hollandaise, and diced arugula on English muffin. served with breakfast potatoes	
622 Breakfast	\$11.00
two eggs any way with your choice of grilled sausage link, two strips of bacon, or sliced tomato. served with breakfast potatoes and bread	
Big Breakfast	\$14.00
three eggs any way served with grilled sausage link and two strips of bacon, served with breakfast potatoes, and bread	
Biscuit & Gravy	\$13.00
two eggs any way served with a fresh baked biscuit topped with sausage gravy, two strips of bacon, and breakfast potatoes	
Southwest Scramble	\$13.00
two eggs scrambled with avocado, corn salsa, tomato, and pepper jack cheese. topped with spicy pepper jam, served with breakfast potatoes and bread	
Bruschetta Scramble	\$13.00
two eggs scrambled with bruschetta and gruyere cheese topped with balsamic reduction and béchamel, served with breakfast potatoes and bread	
Breakfast Sandwich	\$10.00
biscuit, sourdough or wheat sandwich with one egg any way, bacon, and cheddar cheese. served with your choice of garlic aioli, jalapeño cream, or pepper jam sauce and breakfast potatoes	
Breakfast Pork Tacos	\$14.00
two flour tortillas with pulled pork, scrambled eggs, pepper jack cheese, corn salsa, pickled onion, green onion, and jalapeno cream, served with breakfast potatoes	
Cheese Omelet	\$11.00
three eggs filled with your choice of cheese (cheddar, gruyere, feta, pepper jack, or blue), served with breakfast potatoes and bread	
Black & Blue Steak Omelet	\$15.00
three eggs filled with tender steak tips, blue cheese, pepper & onion mix, and tomato, topped with smoked gouda béchamel and green onion, served with breakfast potatoes and bread	
Carnitas Omelet	\$14.00
three eggs filled with mojo pulled pork, queso fresco, pepper & onion mix, and salsa verde. topped with jalapeno cream and green onion. served with breakfast potatoes and toast/bread	
Caramelized Mushroom Omelet	\$14.00
three eggs filled with sherry-soy mushrooms, gruyere cheese, and arugula. Topped with smoked gouda béchamel and crispy onions, served with breakfast potatoes and toast/bread	
Buffalo Chicken Omelet	\$15.00
three eggs filled with buffalo fried chicken, bleu cheese, bacon, red onion, and tomato. served with breakfast potatoes and bread	

Avocado Toast	\$14.00
open faced sourdough toast with smoked gouda cheese, avocado, tomato, crispy onions, and chipotle aioli. topped with two eggs any way and served with breakfast potatoes	

LUNCH 20

Confit Chicken Wings	\$14.00
eight tended wings tossed in your choice of: pineapple habanero, buffalo, spicy honey-chipotle bbq, or sweet thai chili. served with celery and either ranch or bleu cheese	
Fried Green Tomatoes	\$12.50
four cornmeal encrusted fried green tomatoes topped with house pimento cheese, pepper jam, bacon, and green onion	
Potato Rounds	\$16.00
thick cut fried potato rounds topped with smoked gouda bechamel, bacon jam, green onion	
Bruschetta	\$11.00
six toasted sourdough crostinis topped with herbed cream cheese, house bruschetta, fresh basil, and balsamic reduction	
Bacon Jam Crostinis	\$12.00
six toasted sourdough crostinis topped with caramelized onion goat cheese, savory bacon jam, fresh arugula, and lemon zest	
Spinach Artichoke Dip	\$11.00
creamy spinach & artichoke dip served with tortilla chips	
Southwest Chicken Dip	\$13.00
creamy blackened chicken and chorizo sausage dip with corn, roasted poblano peppers and black beans. garnished with green onion and tomato, with fresh tortilla chips	
Classic Burger	\$13.00
angus beef burger, cheddar cheese, lettuce, tomato, and house pickles on toasted brioche	
Bacon Blue Burger	\$15.00
angus beef burger, crumbled blue cheese, bacon, lettuce, tomato, house pickles, and honey-chipotle barbecue sauce on toasted brioche	
So Cal Burger	\$16.00
angus beef burger with avocado, caramelized onion goat cheese, cilantro-lime honey, arugula, dijon aioli, and tomato on toasted brioche	
Chorizo Burger	\$16.00
chorizo sausage and Angus beef burger, garlic aioli, smoked Gouda cheese, peach salsa, and lettuce on toasted brioche	
Spicy Chicken Sandwich	\$13.00
hand-breaded fried chicken breast tossed in garlic-honey-fire hot sauce, lettuce, tomatoes, house pickles, and garlic aioli on toasted brioche	
BLT	\$12.00
crispy bacon, lettuce, tomato, basil cream cheese, and garlic aioli on toasted sourdough	
Hot Italian	\$13.00
Capicola, salami, hot peppers and Gruyere cheese on grilled sourdough with lettuce, tomato and garlic aioli. Served with your choice of side	

Turkey Club	\$14.00
Club sliced turkey, smoked gouda cheese, bacon, avocado, lettuce, tomato, and dijon aioli on toasted wheat bread	
Meatloaf Sandwich	\$13.00
622 signature meatloaf, ancho-berry barbecue sauce, garlic aioli, crispy onions, lettuce, and tomato on toasted brioche	
Salmon Club	\$13.00
Smoked salmon, bacon, house pickles, lettuce, tomato, and basil cream cheese on toasted sourdough. Served with your choice of side	
Bruschetta Melt	\$12.50
gruyere cheese, basil cream cheese, bruschetta, balsamic reduction, and fresh basil on toasted sourdough	
Fried Green Tomato Melt	\$12.50
fried green tomatoes, pimento cheese, house pickles, and pepper jam on toasted sourdough. Served with your choice of side	
Avocado Melt	\$12.50
smoked gouda cheese, avocado, tomato, crispy onions, and chipotle aioli on toasted sourdough	

KIDS MENU 6

Meatloaf	\$9.00
622 North's signature meatloaf served with a side of macaroni & cheese	
Corn Dog Nuggets	\$9.00
served with a choice of side	
Crispy Chicken Bites	\$9.00
tender fried chicken bites served with a choice of side	
Mac & Cheese	\$8.00
homestyle macaroni & cheese served with a choice of side	
Grilled Cheese	\$8.00
Grilled wheat bread and melted cheddar cheese, served with a choice of side	
Chicken or Steak Quesadilla	\$9.00
flour tortilla quesadilla with cheddar cheese and your choice or either grilled chicken or steak. served with your choice of side	

DESSERT OPTIONS 4

NY Style Cheesecake	\$8.00
served with raspberry sauce	
Gluten Free Reese's Cup Pie	\$10.00
served with chocolate sauce	
Tiramisu	\$9.00
served with caramel and chocolate sauce	
Key Lime Pie	\$8.00
served with raspberry sauce	

