

Appetizers

Spinach Dip \$6.99
 > A classic, made with cream cheese, parmesan cheese, and onions. Served with tortilla chips.

Fried Green Tomatoes \$6.99
 > Buttermilk battered with a creamy horseradish sauce and drizzled with balsamic reduction.

Bubba Nachos \$7.99
 > Chili, cheese, jalapenos, black olives, lettuce, and tomatoes piled high and served with homemade salsa. Half order.....\$6.49

Tuna Carpaccio \$12.99
 > Seared Ahi tuna served with crostinis, asian cabbage slaw, and a cucumber salad.

Black Bean Quesadilla

Black beans, onions, peppers, and cheese grilled inside a sun-dried tomato tortilla.
 \$6.99

Add Chicken.....\$2
 Add Portobellos...\$3
 Add 6 Shrimp.....\$4
 Add Steak.....\$5

Soups

Corn Chowder \$4.59
 > Corn, carrots, peppers, and onions in a creamy soup with a kick.

Chili \$5.59
 > Chili with black beans, corn, tomatoes, kidney beans, and lean ground beef.

Tomato Apple \$4.59
 > A Boll Weevil original! Fire roasted Fuji apples and carrots in a creamy tomato soup.

Turkey and Rice \$4.59
 > Smoked turkey breast, carrots, onions, and celery in a thick broth served over white rice.

Seafood Bisque \$5.59
 > A cream based soup with whitefish, shellfish stock, sherry, and seasonings.

Hoppin' John \$4.59
 > Rice layered with black eyed peas and stewed tomatoes.

Soup & Salad \$7.99
 > A choice of one of our homemade soups and a side salad.

Dressings: Ranch, 1000 Island, Red Wine Vinaigrette, Vidalia Onion, Bleu Cheese, Wasabi, Mandarin Vinaigrette, Honey Mustard, Caesar & Balsamic Vinaigrette

Salads

House Salad \$3.99/\$6.99
 > Spring mix and iceberg lettuce with tomatoes, carrots, mandarin oranges, and cucumbers.

Greek Salad \$3.99/\$6.99
 > Romaine lettuce, feta cheese, black olives, onions and tomatoes.

Caesar Salad \$3.99/\$6.99
 > Romaine lettuce, black olives, parmesan cheese and croutons.

Chicken Salad Salad \$7.99
 > Our homemade chicken salad atop our signature house salad.

Jerk Chicken Salad \$9.99
 > Grilled chicken with jerk seasoning served on a house salad with onions and cheese.

Chef Salad \$7.99
 > Chopped ham and turkey on a house salad with cheese.

Boll Weevil Salad \$14.99
 > 6oz grilled sirloin atop a spring mix salad with mandarin oranges, bleu cheese, walnuts, tomatoes, and a mandarin vinaigrette.

Seared Tuna Salad \$12.99
 > Seared Ahi tuna served atop spring mix with mandarin oranges and cucumbers.

Lunch Entrées

Comes with a choice of soup or salad

Shrimp and Grits \$13.59
 > Wild caught American shrimp cooked with peppers, onions, garlic, and country ham, covered with a creamy gravy served over South Carolina stone ground grits.

Havana Chicken \$13.99
 > Grilled chicken rubbed with jerk seasoning served over spanish rice with black bean salsa and melted cheese.

Blackened Mahi Mahi \$16.99
 > 8 oz. Blackened mahi fillet served over spanish rice with a creamy seafood sauce on top.

Gumbo \$12.99
 > Chicken, okra, sausage, and shrimp in a Cajun sauce made from roux and file' served over rice.

Jambalaya \$12.99
 > A spicy tomato based soup with chicken, shrimp, andouille sausage, and ham served over white rice.

**Only available in whole size

Sandwiches

Regular.....\$6.59/ Double.....\$8.79

Georgia Gent

> Hot ham n' swiss on our house baked toasted rye with mayo and spicy mustard

K-Rock's Italian Club

> Ham, turkey, pepperoni, provolone, ranch, Italian dressing, lettuce, and tomato on ciabatta bread.

The Jerk

> Grilled jerk chicken topped with provolone, lettuce, tomato and ranch.

The Jose'

> Corned beef or turkey topped with purple cabbage slaw, jalapenos, swiss, tomatoes, and spicy mustard.

Chicken Salad

> Homemade honey mustard chicken salad on honey wheat bread with lettuce and tomato.

Grown Up Grilled Cheese

> Homemade pimento cheese and applewood smoked bacon on house baked sourdough bread.

Curious George

> Turkey topped with spinach dip and provolone cheese on our homemade honey wheat bread.

Lumberg Club

> Ham, turkey, applewood smoked bacon, american cheese, lettuce, tomato, and mayo.

Reuben

> Corned beef, sauerkraut, 1000 island, and swiss on rye bread.

The Tree Hugger**

> A vegetarian burger topped with provolone, lettuce, tomato, pickles, and onion.

The Portabella

> Grilled marinated portabellas topped with provolone cheese, lettuce, tomato, and ranch.

Pimento Cheese Burger**

> Homemade pimento cheese served on top of a cooked to order 8 oz. all beef patty. Topped with lettuce, tomatoes, pickles, and onions. Add applewood smoked bacon \$1.00.

Side Choices: House Salad, Pasta salad, Chips or a side soup. (\$1 upcharge for soup)

History

Welcome to The Boll Weevil Café & Sweetery. We are often asked about the history of our restaurant and the surrounding area. Our main building with the old hand hewn beams was constructed prior to 1850 as one of several cotton warehouses on the property. In fact most of the riverfront land in Augusta during the 1850's was used for some aspect of the cotton trade.

In 1873 the Georgia Railroad Co. extended the Port Royal to Yemassee Railroad to Augusta. In 1896 this railroad became known as the Charleston and Western Carolina Railroad with the local terminal located across the street where the Marriott Suites now stands. In 1919 Frederick Harrison, a young freight clerk with CW&C, bought the then abandoned cotton sheds across from the station and started Reliable Transfer Co. which delivered freight from the railroad to downtown businesses on mule drawn wagons.

During the 1930's a fire destroyed the rear of the building and a few years later a tornado severely damaged the front façade. In the 50's Fred Harrison Jr. used the property to warehouse furniture for his business T.R. Maxwell Furniture. T.R. Maxwell prospered and warehousing was moved to a better building across the street in the late 60's. By 1990 Fred Jr. was nearing retirement so his son George Harrison decided to open a small restaurant on the property his grandfather had purchased more than 70 years prior.

Because two of our neighboring restaurants were named Cotton Row, and The Cotton Patch we decided to name our restaurant after the cotton-eating insect. In spite of the fact we opened in an industrial area on a dead end street and named our restaurant after a bug, we have survived for over 20 years. Our approach to dining is to provide a totally unique high quality experience with fresh breads, home baked desserts, and great tasting chef prepared dishes at casual dining prices. Thanks to our hard working, dedicated staff and a great customer base, we have enjoyed success. If everything is not 100% your satisfaction, please ask to see our manager on duty.

William Harrison
Owner

****Consuming raw or undercooked meats or fish can be hazardous to your health****