

Fall Menu

small bites displays

Grazing Display \$15

Meats cheeses fruits veggies and dips

Small bite apps \$3.50

Potato latke, labneh, sauerbraten, mint

Rosemary goat cheese panna cotta, honey nut squash, olive oil, balsamic pearls

House brioche toast, mushrooms, caper crema, fennel, and dill

North Georgia candy roaster squash, satay, peanuts, coriander, pickled chili

whipped feta, with chicken kofta, pomegranate pearls, pistachio zaatar

Beef croquet, pickled mustard seed, mousseline

Beet noodle, pesto, chicken meatball, pickled shallot

Crisp brussel sprouts, topped with Carolina gold, and poppy

Spinach and cheese wrapped in filo topped with citrus olive tapenade

Glazed pork belly, kimchee puree, crisp shallot

Chicken and waffle with honey butter and pickle

Boudin blanc sausage, Apricot preserve, Manchego, crispy kale, house brioche

House brioche, shrimp mousseline, smoked tomato mayo, marinated fennel

Seared Scallop and pork belly, carrot butter, marinated fennel(add \$2)

Fall Wedding menu entrees

Entrees

Chicken

Roasted chicken, roasting jus, crispy shallot, miso potato puree,
Sausage stuffed chicken, winter veggie cassoulet, fried egg aioli, crisp parsnips

Beef

New York strip steak red pepper and sherry puree, sherry jam, gremolata
Beef tenderloin, bacon brown butter vinaigrette, chanterelle mushrooms, herbs, red wine gravy
Braised short rib, guajillo, charred onion salad

Fish

Monk fish butter poached, saffron fennel broth, shaved cabbage
Grilled Sea Scallops, whipped carrots and chilis, marinated fennel, and beluga lentil

Other

Roasted porchetta, roasted grapes, whipped romanesco, hot honey
Smoked turkey pot pie, spring veggies, Wild leek and brown butter crust, tarragon salad

Vegetarian entrée

corn rotolo, mascarpone and ricotta, basil and white wine soubise, pickled chili oil
Panisse medallions, roasted onion, mushrooms, marsala bechamel

Sides

Fingerling potatoes, tarragon and pickled mustard
seed, mousseline
Wild mushrooms and Carolina gold rice topped with
romesco
House tagliatelle, leek pesto bechamel, bomba
Winter squash, ginger fluff, sage, and dukkah
Roasted brussels sprouts, dijon caramel, popped
amaranth
Crispy salt and vinegar kalettes, with warm butternut
hummus and chili oil

Greens with seasonal vegetables and house dressing
golden beet, poached pear salad, arugula, burrata,
lemon honey thyme vinaigrette
Cauliflower, persimmon, whipped feta, pistachio
za'atar , black garlic, sprouts

salads

