



2020/2021 Fall Dinner Menu

Chicken

Boneless whole chicken, stuffed with herbs, topped with apple chutney **\$7.00**

Grilled chicken breast with parsnip custard, shaved brussels, smoked tomato and brown butter vinagrette **\$7.00**

Crispy fried chicken with honey butter and sweet pickles **\$7.00**

Beef

Roasted tenderloin topped with crispy garlic and a red wine beef jus **\$15.00**

Roasted ribeye smoked tomato and blue cheese butter, basil gremolata **\$12.00**

Smoked beef short rib Carolina gold, mint, and beet chutney **\$10.00**

Veggie Entrée

Manicotti Sweet potato, broccoli, and goat cheese manicotti with a leek soubise & topped with braised red cabbage **\$7.00**

Smoked carrots with house spätzle, hot mustard soubise, pickled red cabbage **\$6.00**

Turtle bean falafel beet velouté, almond sour cream(V), Mushrooms, spinach **\$6.00**

Fish

Poached skate wing Celery root puree, apple-onion-celery mignonette herbs **\$7.00**

Paella - house smoked chorizo, skate fish, and clams and mussels **\$12.00**

Sea scallops smoked corn pudding marinated fennel and pickled peppers **\$15.00**

Other

Leg of lamb (served medium) Mint Chermoula, golden raisin marmalade **\$9.00**

pork tenderloin medallions paprikash with wild mushroom, spinach, sour cream, and leek **\$7.00**

House made Fettuccini local mushrooms, leek pesto, soubise, sauerbraten, broccoli, local hard cheese. **\$9.00**

Side options-\$4.50

Garden salad Horsford farm greens, seasonal vegetables, and fall herb vinaigrette

Beet Salad local tri colored beets, sprouts, burrata, and pistachio, sherry vinegar and serrano oil

Fall raw salad- Shaved broccoli, cauliflower, and brussel sprouts mixed with golden raisins, sunflower seeds, and curried honey mustard vinaigrette

Cassolete Wild hive farm beans slow braised with veggies and salt pork topped with aioli and gremolata

Butter Cauliflower roasted and served with yoghurt, tomato and Indian spice, topped with roasted grape and hyssop

Candied brussel sprouts- local brussel sprouts roasted and tossed with butter candied mustard, topped with popped amaranth and goat cheese

Sweet potato mac- House made roasted garlic rigatoni, Ithaca raw milk cheddar and Jordan jack cheese, baked with pockets of roasted local sweet potatoes and rosemary

Roasted Squash north Georgia candy roaster squash, roasted with local chilis, topped with pistachio puree, crushed pistachio and cardamom funnel cakes

Potato bravas with leek aioli, chili sauce and chive

Butter poached radish topped with Maple, dill, and spiced pumpkin seed

Cornbread with whipped honey butter **\$2.00**

Smoked salt potatoes smoked new potatoes topped with pistachio butter

House made Fettuccini (side portion) local mushrooms, leek pesto, soubise, sauerbraten, broccoli, local hard cheese.