



## 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.