



Good things take time.

Our farm-to-table menu is cooked fresh from scratch. Preparation times may vary, but we promise it's worth the wait

Many Thanks to our Family of Farmers

- Levity Farms
- Brasstown Beef
- Candy Mountain Farms
- Casa Canaan Farm
- Carolina Mountain Trout
- Smokey Mountain Mushrooms
- Springer Mountain Farms
- Turning Point Clay Studios

Executive Chef ~ Avery Carpenter Sous Chef ~ Will VanLandingham Chef de Partie ~ Ben Bryan, Ty Luther, Mike Lestingi

TABLE SHARES

(v) crispy brussels - umami vinaigrette, herb salt, aleppo	14
(vo) house cut frites - salt and fresh black pepper, mayonnaise and house ketchup	10
(vo)mediterranean board - falafel, hummus, pita, crudite, marinated olives, fig mostarda	17
(veg)bread board - house focaccia, roasted garlic butter, cornbread, honey butter	14
deviled eggs - tomato pesto, goat cheese, pickle chip, chili salt	9
(veg) mac and cheese - a special blend of cheddar, mozzarella, and smoked gouda	12

SOUP & SALAD

soup du jour - ask your server about today's special	9
(vo) house - massaged kale, crunchy chickpeas, umami vinaigrette, parmesan sundried tomato pesto	12
(vo) seasonal salad - mixed greens and arugula with roasted beets, candied pecans, goat cheese, pickled red onion, balsamic vinaigrette	14

MAINS

(veg) crown stacks - seasonal fruit compote, honey butter, maple syrup	12
*benedict - buttermilk biscuit, bacon, poached eggs, hollandaise, smoked paprika	16
biscuit n' gravy - two buttermilk biscuits, sausage gravy, sumac, fresh black pepper	12
chicken salad sandwich - focaccia bread, lettuce, tomato, frites, honey mustard	18
*crown omelet - mixed green salad, umami vinaigrette, cotija boursin choice of local mushroom sautee or sausage and root hash	20
*quiche du jour - small mixed green salad, cup of soup du jour	17

SIDES

grits	6
house salad	7
fries	6
seasonal veg	6
sauteed spinach & garlic	6
chicken salad	8
bacon	5
sausage	5
two eggs	5
biscuit	5

ADD ONS

crispy tofu	6
chicken breast	8
trout	12
falafel	6
pita	5

DESSERTS

fruit & cheese	20
<i>-Sherry Spritz or Rose</i>	
chocolate mousse	10
seasonal crème brûlée	12
rotating selection ~ ask your server	

ALL FOOD IS GLUTEN FREE - PLEASE LET US KNOW OF ANY OTHER ALLERGIES

(veg) - vegetarian
(v) - vegan
(vo) - vegan Option

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions