



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 Chefs 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

(vo)mushroom risotto with chicken – springer mountain chicken breast, creamy risotto	26
seasonal mushrooms, crispy chickpeas, spinach, romano cheese, basil oil ~ <i>Domaine De La Solitude Red</i>	
*meatloaf – brasstown beef, ground pork, mashed potatoes, roasted beets, haricot vert, tomato gravy. ~ <i>Southern Belle Precious</i>	22
*fish and grits – pan seared trout over rosemary-parmesan grits, with sauteed spinach, and creole sauce. ~ <i>Domaine De La Solitude Blanc</i>	26
(v)green curry – perfumed rice, seasonal vegetables, pickled onions, black sesame, basil oil. ~ <i>Karl Josef Kabinett</i>	18

SIDES

rice	3
grits	8
house salad	7
fries	6
seasonal veg	6
sauteed spinach & garlic	6

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