



**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**

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

**SOUP & SALAD**

|                                                                                                                                         |    |
|-----------------------------------------------------------------------------------------------------------------------------------------|----|
| soup du jour - <i>ask your server about today's special</i>                                                                             | 9  |
| house(vo) - massaged kale, crunchy chickpeas, umami vinaigrette, parmesan, sundried tomato pesto                                        | 12 |
| seasonal salad(vo) - mixed greens and spinach with Li' Moo cheese, focaccia croutons fresh cucumber, carrot, and strawberry 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  |
| <b>ADD ONS</b> |    |
| crispy tofu    | 6  |
| chicken breast | 8  |
| trout          | 12 |
| falafel        | 6  |
| pita           | 5  |

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