

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	18
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	8

SOUP & SALAD

soup du jour - ask your server about today's special	9
house(vo) – massaged kale, crunchy chickpeas, umami vinaigrette, parmesan sundried tomato pesto	12
seasonal salad(vo) – mixed greens and spinach with tomato, red onion, and roasted corn cotija cheese, pepitas, and lemon oregano vinaigrette	14

MAINS

crown stacks(veg) – flapjacks, seasonal fruit compote, honey butter, maple syrup	14
kid stacks(veg) – flapjacks, fresh seasonal fruit, maple syrup	10
*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 (veg) 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
two flapjacks with syrup	10
pita	5
biscuit	5
seasonal veg	6
sauteed spinach & garlic	6

ADD ONS

crispy tofu	6
chicken breast	8
trout	12
falafel	6
two eggs	5
bacon	5
sausage	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

chicken salad

8

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