



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

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

mushroom risotto with chicken(vo) - springer mountain chicken breast, creamy risotto seasonal mushrooms, crispy chickpeas, spinach, romano cheese, basil oil ~ <i>Domaine De La Solitude Red</i>	26
*meatloaf - brasstown beef, ground pork, mashed potatoes, butter bean succotash, haricot vert, tomato gravy ~ <i>Southern Belle Precious</i>	22
*fish and grits - pan seared trout over rosemary-parmesan grits, with chermoula, sauteed spinach and tomato, crispy carrot ribbons ~ <i>Domaine De La Solitude Blanc</i>	28
green curry(v) - perfumed rice, seasonal vegetables, pickled onions, domino sesame seeds, basil oil ~ <i>Sturmwolken Riesling</i>	18
*steak selection - ask your server about tonight's offering	mkt

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

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

RED WINE

Belle Glos Dairyman 2022 Pinot Noir 120
Russian River Valley, California - Dark chocolate, molasses, brown sugar and rhubarb. Balanced and satisfying

Marchesi di Barolo 2018 192
Barolo, Italy - Cinnamon, Tobacco, soft tannins with mild wood and dark cherry notes

Twenty Rows - Reserve Cabernet 17/68
Napa Valley, California - Ripe berries, sweet vanilla, and tobacco

Chasing Lions - Cabernet 9/36
Napa Valley, California - Juicy, red cherries, spicy red plum, delicate vanilla finish

MalenChini Canaiolo - Tuscan Red 17/68
Toscana, Italy - fruity, leathery, tart cherry, bright, easy to drink summer red

Matsu El Pícaro - Tempranillo 10/40
Toro, Spain - Blackberries and raspberries, accompanied by notes and blackberry jam, with a spicy hint of liquorice

Outlier - Pinot Noir 15/60
Lake County, California - Pop of cherry and plum, notes of black tea, herbs of Provence

Enrique Foster - Malbec 10/40
Mendoza, Argentina - intense ruby-red with violet hints, red red fruits and white pepper, soft lush tannins

Southern Belle Precious - Syrah 14/56
Murica, Spain - Full bodied and robust. Plum, cocoa, blackberry

Domaine De La Solitude - Côtes Du Rhône Rouge 13/52
Rhône Valley, France - Blend of Grenache noir, Syrah, and Mourvèdre. Nose of red berries and spices

Sean Minor - Red Blend 14/56
North Coast, California - Full bodied, zesty, blueberry pie and dark cherry compote, vanilla and cassis

Pietramaggio - Chianti Classico 15/60
Chianti, Tuscany, Italy - black cherry, chalky tannins, blackberry, black pepper

WHITE WINE

Alma de Cattleya 2022 80
Chardonnay, Sonoma County - Aromas of spiced pear and vanilla bean, followed by a nice acidity and whispers of apple and crisp white peaches.

Clay Shannon - Chardonnay 10/40
Lake County, California - Floral, light citrus, stone fruit, crisp Asian pear prevails. Light acidity and hints of toasted oak on the lush, rich finish.

BIN 5757 - Unoaked Chardonnay 14/56
Sonoma County, California - Bright aromas of pear and apple, hints of flint and lemon zest, clean crisp finish.

Stoneleigh - Sauvignon Blanc 10/40
Marlborough, New Zealand - Crisp acidity, with solid notes of lemon grass, lime zest, dried herbs and a touch of cut grass and minerality.

Anziano - Pinot Grigio 9/36
Veneto, Italy - salty on the nose, sweet undertones of ripe fruit, peach candy and green melon

Domaine De La Solitude - Cotes Du Rhône Blanc 12/48
Rhône Valley, France - Zest of citrus, notes of white flower and apricots

Portal de Calçada - Vinho Verde 10/40
Minho, Portugal - Fruity and fresh, hints of green apple, a light brightness with a hint of lemon

Sokol Blosser - Pinot Gris 14/56
Willamette Valley, Oregon - Cucumber, elderflower, ripe pear, honeysuckle. Bright and refreshing.

Sturmwolken - Riesling 10/40
Pfalz, Germany - off - dry, lemon, grapefruit, apple, honey

ROSE & SPARKLING

Diebolt Vallois 2022 110
Champagne, France - Uncommonly elegant and refined, hints of lemon and gardenia with a slight nutty vanilla finish

Mille - Prosecco 10/40
Spain - Brilliant light yellow, floral, velvety, fresh

Attems Ramato - Rosé 15/60
Friuli, Italy - Pale coral color with aromas of dried flowers, red apples and grapefruit.

Freixenet N/A - Sparking 9/36
Barcelona, Spain - Pale yellow, tropical, aroma of raspberry and strawberry.



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