

SOUP & SALADS

POTATO PARSNIP LEEK CREAM Chive Gremolata

CHICKEN CAESAR SALAD CROQUETTES Shaved Parmesan | White Anchovies | Salsa Verde | Chipotle Caesar Dressing

BABY BEETS SALAD

Pickled Beets, Horseradish Foam | Escarole | Goat Cheese Snow | Mizuna | Oat Crackers

Wedge Salad

Iceberg Lettuce | Tomato | Red Onions | Chives | Hard Boiled Eggs | Blue Cheese Dressing

ENTREES

BRASSTOWN SHORT RIBS Potato Puree | Local Mushrooms | Crispy Onions

RACK OF LAMB Succotash | Crispy Prosciutto | Lamb Jus

SMOKED HALIBUT Crushed Fingerling Potatoes | Southern Ratatouille | Saffron Tomato Jus

RISOTTO Okra | Onions | Zucchini | Tomatoes | Eggplant | Parmesan Cheese

DESSERTS

CHOCOLATE MOUSSE Torched Meringue | White Chocolate Sauce | Raspberries

CARAMEL PANNA COTTA Bourbon Caramel | Chocolate Soil | Gingerbread | Sea Salt Flakes

THREE COURSES \sim SEVENTY-FIVE

Executive Chef \sim Nicolas Lebas

A 20% service charge will be automatically added to all food and beverage orders. Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Our chefs work in our gardens as well as develop strong connections with local farms, ensuring the freshest available ingredients are incorporated into the Rice House menu which changes weekly. A few of the local farms featured on this week's menu include:

> Barnsley Farm Adairsville, GA

Located on property at the Barnsley farm, our chefs tend our kitchen garden to incorporate ingredients grown on-site into our menus. Nearby, bees are buzzing at our on-site hives to produce our own honey.

Tucker Farms Rome, GA

Tucker Farms is a predominantly restaurant-supported farm located in Rome, Georgia. They grow specialty lettuces, greens, and herbs as well as seasonal garden vegetables. Produce is available to chefs across the metro Atlanta, Northwest Georgia, North/Central Alabama, and Tennessee markets. They enjoy partnering with chefs, and working with restaurants, who embrace sustainability and a seed-to-plate philosophy.

Bella Vita Mushrooms Plainville, GA

Bella Vita mushrooms is a micro-supplier based in Plainville, Ga. growing a selection of varieties including oyster, maitake, reishi, shiitake, lions mane, chestnut, king trumpets, and many more

Goodnight Bros Country Ham Boone, NC

Goodnight Brothers has been specializing in the art of dry curing hams since 1948. Their focus is on curing, aging, de-boning, slicing and packaging country ham for the food service and retail industries.

Executive Chef ~ Nicolas Lebas

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