

Rice House at Barnsley Resort



Appetizers

- Buttermilk Fried Quail 16**
Grilled Zucchini Bread, Garden Pepper
Maple Jaemor Farm Apple and Fennel Salad
- Goat Cheese Fritters 10**
Herb Encrusted, Local Honey,
Cracked Pepper
- Turnip and Rutabaga Velouté 10**
Spicy Tomato Cured Olive Jam
- Espresso Foie Gras Torchon 19**
Pistachio Crunch, Collard Greens-Bacon
Salad, Fig Jam, Pickled Cherry Gel



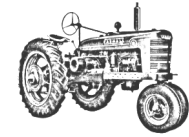
Salads

- Candied Beet Salad 13**
Red Butter Lettuce, Watercress,
Goat Milk Feta, Black Olive Oil,
Roasted Shallot Vinaigrette
- Fall Wedge Salad 12**
Baby Gem, Good Night Brothers
Country Ham Crisp, Pickled Tomatoes,
Spiced Pumpkin Seed,
Asher Blue Dressing
- Endive Salad 14**
Bourbon Poached Raisins,
Candied Pecans, Maple Bacon Dressing,
Nasturtium



Entrees

- Molasses Braised Lamb Shank 42**
French Lentil Stew
Toasted Almonds , Pickled Black Berries
- Cider Brined Heritage Pork Chop 38**
Fried Brussels Sprouts, Benton's Bacon,
Sweet and Sour Glazed Baby Turnips
- Truffled Acorn Squash Risotto 28**
Grana Padano, Local Mushroom Medley
- Squab 36**
Tucker Confit Baby Carrots,
Toasted Pepita, Ras el Hanout Scented
Carrot Puree, Pommes Anna, Juniper Jus
- Monkfish 32**
Prosciutto Wrapped Monkfish,
Brasstown Short Rib Agnolotti,
Tucker Farm Baby Turnips,
Charred Onion Beef Consommé
- Brasstown Ribeye 48**
Foie Gras Fingerling Potatoes,
Garden Greens, Charred Cippolini,
Horseradish Tarragon Hollandaise



Desserts

- Dark Chocolate Mousse 11**
Pickled Cherry Compote,
Whipped Pumpkin Chevre,
Spiced Honey
- Pecan and Dark Chocolate Slab 11**
Cinnamon Chantilly, Salted Caramel
- Bourbon Ginger Apple Cobbler 10**
Vanilla Custard

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Tucker Farms Rome, GA

Tucker Farms is owned and operated by Craig Tucker and his wife, Kikki. Craig was “born and raised” in Calhoun, Georgia, and Kikki is from Rome. After earning his degree in Construction Management and working several years in that industry, Craig began farming in 2007. Kikki is a recovering attorney who has been involved with the farm “behind the scenes” since 2009. She joined the farm full-time in 2015.

In 2009, the farm found its home on a patch of land nestled at the base of Thomas Bluff on the banks of the Oostanula River in Rome, Georgia. We built our first hoop house in 2010 and our hydroponic greenhouse in 2012. We continue to grow in different directions every year and aim to remain flexible and responsive to our customers’ unique needs.

Tucker Farms is a predominantly restaurant-supported farm located in Rome, Georgia. We grow specialty lettuces, greens, and herbs as well as seasonal garden vegetables. Our produce is available to chefs across the metro Atlanta, North-west Georgia, North/Central Alabama, and Tennessee markets. We enjoy partnering with chefs, and working with restaurants, who embrace sustainability and a seed-to-plate philosophy. Our hydroponic greenhouse allows us to grow our lettuces and greens year-round, and several hoop houses enable us to extend our growing seasons in the garden.

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



Riverview Farms Ranger, GA

Riverview is a second-generation family farm that started in the 1970s when Carter Swancy first bought the land. Originally operated as a mostly-sustainable hog and corn farm, Carter’s son Wes and his wife Charlotte started the farm’s transformation to organic production in 2000, as a means of saving the farm. Wes’ brothers Brad and Drew joined in, and today all participate in farming production and decisions.

We grow delicious produce, heritage breed pork, grassfed beef, and grains that we gently grind into grits, cornmeal, and polenta.

Nestled into a crook of the Coosawattee River, the farm has been our family’s stewardship since the 1970s. We were certified organic in 2000. Today, we operate our entire farm as a closed-loop, single-source entity, one that exceeds organic standards. The vitality of our soil is the bottom line for every farming decision. We use natural cycles to increase the fertility of our farm’s soil over time: cover cropping, crop diversity, composting, and rotational grazing through pasture and forest.

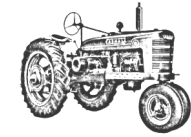
Our animals happily roam in the fresh air of the pastures, forests, and swamps of their home, every day. All of our animals are bred, born, and raised on the farm, and we grow everything that they eat from feed crops, to pastures, forests, and non-sellable-but-delicious-to-them veggies. Thanks to their manure, our fields are fertilized with rich organic compost.



Brasstown Beef Brasstown, NC

Brasstown Beef was born from positive feedback. In 1998 we made the decision to take our family farm, Ridgefield Farm, from a commercial cattle operation of mixed breeds, to a seed stock cattle operation carefully breeding and selecting bulls of the highest quality for sale and use in other commercial cattle operations. After a great deal of research and scrutiny, it was clear that Braunvieh and Angus cattle offered the broadest range of positive traits of all the beef breeds. We implemented the strictest of standards in our breeding program to ensure that only the best of the best were added to our breeding herds or sold to other farms and ranches. The animals that did not meet our stringent requirements were eaten by our family and friends. When positive responses and requests for more meat came pouring in, it was obvious that the difference in our carefully selected, pasture raised cattle created the amazing flavor of our all natural, no antibiotic, no added hormone beef, when compared to beef generally available in the marketplace. We believe that Extraordinary Care = Extraordinary Beef.

We made the decision to start Brasstown Beef so that we could provide the highest quality beef to people who truly care about knowing where their meat comes from, how it has been raised, and appreciate consistently excellent tasting beef. All beef produced for Brasstown Beef has been grown out on our farm, and through our family farm’s unique “Ridgefield Farm Bull Deal,” almost all of the meat for Brasstown Beef comes from calves that are a direct result of the mating of a Ridgefield Bull to the excellent herds of cows that our bull buyers have. After weaning the calves are brought back to Ridgefield Farm where they reside in pastures with lots of room to roam with grass and/or hay.



Goodnight Bros Country Ham Boone, NC

In the 1930’s the brothers were buying produce in Watauga County and selling it to stores and restaurants down the mountain. Originally they worked out of the basement of the family home located just outside Boone in Perkinsville.

After WWII all the brothers, excluding JC, moved off the mountain to start other divisions of Goodnight Brothers. In the year 1961 The Goodnight brothers built a new state of the art food distribution warehouse on Wilkerson Boulevard in Charlotte. Brothers; Howard, Joe, Neil and Olan were all working from the new Charlotte based warehouse. JC remained in Boone running the produce and county ham operation.

To keep up with the growing country ham business and to keep his employees working year round JC built a new country ham facility which opened in 1967. By this time, Goodnight Brothers in Charlotte had merged with Pearce Young and Angel (known as P YA) giving JC a much greater area to sell his Watauga Country Ham and produce.

Jim Goodnight, JC’s son, was hired in 1970 to run the country ham operation. In 1985 Jim hired his first cousin Bill Goodnight, who was Neil’s son, to help with sales. Together they grew the business to a point that expanding to a new facility was necessary in order to continue the growth.

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