



Amuse Bouche

Organic Deviled Egg

bacon | pickled onion | serrano

APPETIZERS

Chicken Skin

whipped cottage cheese | pistachios | wild arugula | truffle chicken jus

Lamb Meatballs

garlic cream | mint basil | crisp eggplant

Cider & Onion Soup

sourdough croutons | applewood smoked bacon | sharp cheddar cheese

SALAD

Watermelon

mizuna | goat feta | mint | olives | lime-chipotle vinaigrette

Mushrooms

roasted mushrooms | wild arugula | red onion | sweet grass asher blue cheese | celery vinaigrette

Romaine

grilled baby romaine | pine nuts | lemon | mission figs | buttermilk dressing

ENTRÉE

Brasstown Beef

beef short ribs | parsley purée | smoked veal jus | roasted cipollini onions | grilled artichoke

Scallops

mushroom tortellini | bourbon creamed corn sabayon | boiled peanuts

Wild Boar

prosciutto-wrapped wild boar tenderloin | spiced peach relish | burnt carrot purée | barnsley scarlet frill

Flounder

shrimp mousse | fall succotash | fresh coriander lemon cloud

DESSERTS

Walnut Semifreddo

frozen blackberry | strawberry coulis | dehydrated pineapple | walnut brittle

Corn Pavlova

corn ice cream | chocolate soil | corn mousse

Caramel Panna Cotta

bourbon caramel | toasted hazelnuts | ginger foam | sea salt

THREE COURSES
Seventy-Five

FOUR COURSES
Eighty-Five

Executive Chef ~ 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.

MENU VALID OCTOBER 16-17, 2020 | Weekend only



Our chefs work in our gardens and develop strong connections with local farms, ensuring the freshest available ingredients are incorporated into the Rice House menu which changes frequently.

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.

Ridgefield Farm, Brasstown, NC

All beef produced for Brasstown Beef has been grown out on our farm, and through our family farm. Our family farm in Brasstown, NC has worked for decades to ensure that we are providing Americas Best Beef, and we're proud of the simple, pure goodness we Serve to our people! The consistency in flavor and tenderness of our beef result from humane treatment in a sustainable environmen

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.

Sweet Grass Dairy, Thomasville, GA

Founded in 2000, by Al and Desiree Wehner, Sweet Grass Dairy creates artisan cheeses including the award winning Green Hill and distributes its cheeses across the U.S. In 2005, Sweet Grass Dairy was purchased by the Wehners' daughter Jessica and their son-in-law Jeremy Little.

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