

DINNER MENU



APPETIZERS

Radish and Pea Salad

With mint red wine vinaigrette,
parmesan, and watercress
\$11

Braised Celery Root with Honey Comb, Fennel

With pickled shallots and celery cream
\$13

Tomato Terrine

With basil, parmesan, ciabatta,
and crispy prosciutto
\$14

SALADS

Grilled Chicken Caesar Salad

With Parmesan Croutons
\$12

House Salad

Cranberries, Croutons,
and Pumpkin Seeds
\$10

Add Grilled Chicken \$4

DINNER

Pan Seared Seabass

With coconut chickpea ragout, chickpea
cream, and curry foam
\$28

Poached Salmon

With beurre blanc, gnocchi, and asparagus
\$28

Brasstown Farms Filet

With cauliflower, chocolate,
potato cake, and demi glace
\$36

Joy Farms Airline Chicken Breast

With corn salsa, corn cream, tortilla
vegetable cannoli and mole glacé
\$32

Gnocchi with Tomato Sugo

With homemade ricotta and arugula
\$22

DESSERT

Chef's Dessert of the Day

\$ Please Inquire

