

**Soup of the Day**  
(Cup/Bowl) **5/8**

**Hand-Cut Russet Fries** **6**  
Stoneground Mustard Aioli

**Spiced Brussels Sprouts** **8**  
Flash Fried, Lemon Aioli

**Caesar Salad (Full or Side)** **5/9**  
Add Grilled Chicken, Steak, or Salmon **+4/+7/+9**

**Baby Arugula Salad (Full or Side)** **6/11**  
Thyme Roasted Grapes, Toasted Walnuts,  
Pecorino, and White Balsamic Vinaigrette

**Chicken Strips** **10**  
Hand-Cut and Battered, with Biscuits  
and Sawmill Gravy

**Pork Schnitzel Sliders** **12**  
Braised Cabbage, Arugula, and Stone Ground  
Mustard, and Aioli. Served with Russet Fries

**Potato Crusted Goat Cheese** **14**  
Tomato Relish, Olive Tapenade,  
Lemon and Baguette

**Artisan Cheese Board** **16**  
Fruit, Fig Compote, Baguette & Crackers

**Misto Salami** **16**  
Assorted Aged Meats, Tapenade, Pickles,  
Baguette & Crackers



**Black Bean and Quinoa Burger** **11**  
House-Made Veggie Burger, Lettuce, Tomato,  
Mustard Aioli, Russet Fries

**Sewanee Inn Burger** **13**  
Bacon, Comte Gruyère, Pickled Red Onions,  
Lettuce, Tomato, and Russet Fries

**Rigatoni Pasta** **15**  
Fennel Orange Tomato Cream Sauce  
Add Grilled Chicken, Steak, or Salmon **+4/+7/+9**

**BBQ Shrimp** **15**  
New Orleans Style with Grilled Baguette

**Steak-Frites** **15**  
Hand Cut Russet Fries, Red Wine Demi-Glace

**Shrimp Gumbo** **18**  
Classic Creole Stew of Vegetables and  
Andouille Sausage

**Pan Roasted Chicken Breast** **19**  
Roasted Garlic Mashed Potatoes, Grilled  
Broccoli, and Sundried Tomato-Pine Nut Salad

**Grilled Bone-in Pork Chop** **22**  
Bacon Grits and Asparagus with a  
Maple-Bourbon Gastrique

**Flatiron Steak** **24**  
Herb Roasted Fingerling Potatoes, Sautéed  
Spinach, and Oyster Mushroom-Marsala Jus

**Trout Almondine** **27**  
Wild Rice and Rainbow Carrots